

BARBEQUE PIT

# ABOUT US

In our unique Fire Pit you'll find six different grills and ovens all fuelled with four different kinds of wood – Ukrainian Oak Logs, Australian Redwood, Mangrove Charcoal and Smokeless Coconut Husk. These combine to imbue our 10 premium meats and fish with complex and profound flavours, unique to AtmosFire in Dubai.

4 Different woods firing
6 Different grills serving
10 Different meats =

# CARNIVORE'S PARADISE!



### HAVE A TASTE 50 per guest

Choose 1 of today's meats, with 1 sauce, clay oven baked bread & house salad.

### EXPLORE THE PIT 125 per guest

Choose 4 of today's meats, with a selection of sauces, clay oven baked bread & 1 side.

### THE PIT

THE SPIT Black Angus Rump Skewer, chimichurri sauce

Glazed Baby Chickens, Kaffir lime, chilli & palm sugar

ASADA GRILL 12 Hour Slow-Roasted Brisket, chipotle chilli rub

Beef Kofta, burnt aubergine

**ROBATA GRILL** Lamb Leg Skewers, ember roasted pineapple

Smokey Chicken Thighs with honey, soy

& schezwan pepper

**Dressed Courgettes**, smoky butter bean hummus

& sticky onions V

**CLAY OVEN Baby Lamb** smoked over coals, with preserved lemon

& black olive dressing

Baked Squash, cashew & coconut stew, burnt chilli

& sweet garlic sambal V N

**OPEN COALS** Smokey Beef Short Rib, molasses, sweet garlic

& pink peppercorns

Veal & Beef Sausage, sticky onions

Roasted Peppers, toasted flatbread, herbs

& free range egg V

PLANCHA Sticky Veal Babyback Ribs, maple glaze

Today's Catch - ask your waiter

#### SAUCES

Your Fire Chef or Server will recommend today's sauces.

#### **SIDES 22**

Seasoned Skin-On Fries Ember-Roasted Potatoes in Dripping Smoked Squash & Toasted Seeds Greek Salad

Green Papaya Coleslaw Very Green Salad

Jewelled Rice Onion Rings & Dressed Courgettes,



## SMALL PLATES

Sticky Black Angus Rib Meat with hot pepper salsa 42

Charred Seabass with dressed cucumber 40

Smokey Chicken Thighs with honey, soy and schezwan pepper 35

Ember-Roasted Mutton Cutlets with green olive & pistachio tapenade 45 N

Prawns A La Plancha with mango chilli salsa 45 s

Smoked Angus Beef Fillet with blackberries, radishes & nasturtium leaves 50

Clay-baked Aubergine & Tomato Zaalouk 35 v

Burnt Beef Tomato with sweet onions, soft herbs & grilled bread 35 v

Clay-Baked Gyoza 35 v

# MARKET LIST

#### See today's blackboard for Market choices.

Our daily changing selection of items direct from our ageing cabinets, cooked to order on our open fire pit and carved at your table by one of our expertly trained waiters. Served with a selection of today's salads, sides and clay baked oven breads.



### SHRUBS 30

Based on recipes popular in England from the 17th and 18th Century, with some dating back to the 11th century. We serve these straight to your table with your choice of mineral water, tonic water or bitter lemon.

#### **Blackberries**

Blueberries, blackberries, ginger

#### Redberries

Strawberries, raspberries, vanilla bean

#### **Pink Grapefruit**

Pink grapefruit, rosemary, juniper berries

#### **Spiced Pineapple**

Pineapple, cloves, pink peppercorns

#### Orange Saffron

Orange, saffron, fresh ginger

#### **Mango Chilli**

Mango, habanero chilli

### LEMONADES and SODAS 25

Red Basil Lemonade
Ginger Lemonade
Mint & Lime Crush
Freshly Squeezed Orange Juice

### BOTTLES 10

Coca Cola Sprite Aqua Panna San Pellegrino

### TEAS 10

Black Tea Mountain Mint Spiced Masala Green Tea

### COFFEE 15

Cappuccino Americano Latte Espresso

# DESSERTS 30

#### **Ice Cream Selection**

Raspberry Mousse Cake with dressed raspberries & mint

Sticky Date Pudding with toffee sauce & vanilla ice cream

Mango & Ginger Cheesecake with fresh passionfruit

Saffron Pistachio Kunafa N

Sorbet & Fresh Fruits dressed with lime & honey