

CAVENDISH BISTRO STYLE LUNCH MENU

SOUP & SANDWICH- 89 AED

Cup of soup

Plus your choice of one of our freshly made sandwiches

Tuna Crostini

Toasted Sourdough, Flaked Tinned Tuna, Grilled Artichokes
Cannellini Beans, Sundried Tomatoes & Saffron Aioli

Double Egg Open Club Sandwich (P)

Toasted Sourdough, Egg & Parmesan Coated Chicken Breast,
Crispy Streaky Pork Bacon, Baby Gem, Mayo, Beef Tomato,
Fried Egg, Fries & Ketchup

Open Ciabatta Tuscan Melt (V)

Toasted Ciabatta, Tomato Sauce, Grilled Aubergines
Melted Mozzarella, Pitted Green & Black Olive, Rocket Leaves

Roast Beef Baguette

Toasted Baguette, Thinly Sliced Beef, Beef Tomato, Baby Gem
Horseradish Aioli & Homemade Crisps

Char Grilled Sirloin Steak Sandwich

Toasted Tomato Focaccia, Sauté Mushrooms, Pickled Onions
Horseradish Aioli, Spiced Tomato Chutney & Skinny Fries

Open Lamb Kofta

Grilled Lamb Kofta, Middle Eastern Fragrant Species, Onion & Capsicum Salad
Tahina Yoghurt, Flat Bread, Garlic Sauce & Skinny Fries Sauce

Chicken Quesadilla

Tomato Salsa, Cilantro, Lime Sour Cream
Mix Bell Pepper, Guacamole & Sweet Potato Crisps

SALADS

*Light & healthy salads provide the
nutrients, vitamins and energy needs for the day*

Prawn, Quinoa & Lemon Vinaigrette (S)(GF)

Chilled Prawns, Quinoa, Red Onion Rings, Orange Segments, Avocado
Black & Broad Beans, Pomegranate, Coriander, Sweet Corn & Lemon Vinaigrette
AED 70

Chicken Caesar Salad (P)

Romaine Lettuce, Grilled Chicken, Caesar Dressing, Hard Boiled Hen Egg,
Smokey Bacon, Anchovies, Semi Dried Tomatoes,
Garlic Herb Croutons & Shaved Parmesan
AED 65

Fattoush Salad (V)

Tomato, Cucumber, Radish, Water Cress, Feta Cheese, Pitted Olives,
Mint Sumac Pita Croutons, Pomegranate Seeds & Vinaigrette
AED 60

Lentil, Cous Cous & Goats Cheese (V)(GF)

Lentils, Giant Cous Cous, Garden Peas, Sun Blushed Tomato
Crumbled Goats Cheese, Picked Herbs & Lemon Vinaigrette
AED 55

Grill Beef Salad

Grilled Courgette, Yellow, Green, Red Peppers, Aubergine, Overnight Tomato
Baby Spinach, Wild Rocket, Garlic Croutons & Chimichurri Sauce
AED 75

Something More Substantial

Margherita Pizza (V) – 65 AED

Buffalo Mozzarella, Fresh Tomato, Parmesan & Torn Basil Leaf

Pepperoni Pizza (P) – 70 AED

Pork Pepperoni, Roasted Red Pepper, Grated Mozzarella & Fresh Thyme Leaves

Sundried Tomato Pizza (V) – 75 AED

Semi Sundried Tomato, Yellow Cherry Tomato, Black Olives
Basil, Pizza Sauce & Grated Mozzarella

Spaghetti Bolognese & Garlic Bread – 70 AED

Homemade Meaty Bolognese Sauce
Buttered Spaghetti, Torn Basil & Shaved Parmesan

Bonnington Ultimate Burger (P) – 85 AED

Toasted Brioche Bun, 8oz Wagyu Beef Burger, Smoked Streaky Bacon,
Country Style Tomato Relish, Roasted Garlic Flat Cap Mushroom,
Sliced Avocado, Onion Ring, Cheddar & Fries
(Non pork available)

Traditional Shepherd's Pie – 90 AED

Lamb, Carrot, Onion, Celery, Garden Peas & Jus
Golden Potato Mash, Buttered Parsley Root Vegetables, Soda Bread & Butter

Braised Lamb Shoulder (GF) – 100 AED

Celeriac Puree, Garden Peas & Broad Beans
Glazed Carrots & Lamb Jus

Sun Dried Tomato & Basil Stuffed Chicken Breast (GF) – 90 AED

Chicken Supreme, Semi Sun Dried Tomato & Basil Stuffing
Creamy Garlic Gratin Potato & Light Tomato Sauce

Pan Fried Salmon, Dill & Lemon Yoghurt (GF) – 90 AED

Scottish Salmon Fillet, Aubergine Puree, Quinoa, Roast Bell Peppers & Courgette Salad,
Shaved Fennel, Dill & Lemon Zest Yoghurt

Chef Daily's Special – 120 AED

Everyday Our Kitchen Creates a Wholesome & Tasty Dish
Please Ask Your Server What Today's Special Is

Ginger Ale Batter John Dory Fish & Chips – 85 AED

Ginger Ale Batter, Tartar Sauce, Green Pea Mash, Chunky Fries & Lemon Wedge

Chana Masala (V)(GF) – 65 AED

Chickpeas, Tomatoes, Curry Leaves, Green Chili, Coriander & Pilau Rice

SWEETS & TREATS-30 AED

Death by Chocolate Sundae

Chocolate Ice Cream, Whipped Cream, Marshmallow & Chocolate Sauce

Traditional Banana Split (GF)

Vanilla, Chocolate & Strawberry Ice Cream, Fresh Banana
Raspberry & Chocolate Sauce

White Chocolate Custard (N)

Grated Almonds, Fresh Raspberries & Compote

Treacle Tart

Vanilla Ice cream

Pink Peppercorn Meringues (N)

Lemon & Lime Curd

Banana Cake (N)

Caramelized Banana, Lemongrass & Ginger Custard

Lemon Posset

Fresh Berries & Spiced Shortbread

THE CAVENDISH

RESTAURANT & TERRACE

ANTIPASTI – STARTERS

HEIRLOOM TOMATO & BURRATA CHEESE (V)

marinated wedges of heirloom tomatoes
oregano, cracked black pepper, rock salt
torn buratta cheese & extra virgin olive oil
45 aed

ATLANTIC COD & MUSSEL SOUP (S)(A)(GF)

light tomato, pernod, saffron, fennel & roast garlic infused soup
50 aed

CHERRY TOMATO & ONION TART (N)(V)

red cherry tomato, caramelized white onion, toasted pine nuts
rocket, parmesan & balsamic reduction
40 aed

FRESH TOMATO SOUP

roma tomato, garlic & basil soup
black olive, tomato & mozzarella bruschetta
35 aed

RICOTTA & PUMPKIN RAVIOLI (V)

deep fried ricotta & pumpkin ravioli
marinara dipping sauce & grated parmesan
45 aed

CHEESE BITES & MUSHROOM SALAD (V)

golden crumbed cheese bites, sauté mushrooms
red onion marmalade, rocket & shaved parmesan
40 aed

PARMA HAM, POLENTA & FONTINA CHEESE (P)(GF)

parma ham, warm polenta, confit tomato,
Italian cow's milk cheese & deep fried sage
50 aed

INSALATE – SALADS

BEEF, RED WINE PEAR & CHICORY SALAD (GF)(A)

seared beef, poached red wine pear, picked chicory leaves
local watercress, pecorino shavings & olive oil
65 aed

PRAWN, AVOCADO & TOMATO (S)(GF)

chilled prawns, ripened avocado & heirloom tomato
picked herbs & lemon vinaigrette
70 aed

CHICKEN CAESAR

warm grilled chicken breast, romaine lettuce, garlic croutons
sundried tomatoes, marinated anchovies, hen egg
shaved parmesan & herb Caesar dressing
60 aed

PASTA FATTA IN CASA – HOMEMADE PASTA

BROCCOLI, CAULIFLOWER & POTATO GNOCCHI (V)

silky smooth cauliflower puree, broccoli florets, pan-fried potato
gnocchi, roast garlic, tomato, picked herbs & pecorino cheese
90 aed

OPEN WILD MUSHROOM & CHICKEN LASAGNA

sauté forest mushrooms, root vegetables, chicken pieces
wilted spinach, goats cheese & gratinated white sauce
110 aed

SCALLOP & LOBSTER SAFFRON RAVIOLI (S)(A)

pan seared scallops, fresh lobster saffron ravioli
asparagus spears, picked watercress
light creamy lobster bisque
160 aed

SPAGHETTI & COURGETTE BOLOGNESE

fresh spaghetti, courgette noodles
beef, garlic & basil sauce, mozzarella ciabatta
90 aed

TERRA E MARE – LAND & SEA

PAN FRIED SALMON (GF)

herb baby boil potatoes, green beans, grilled asparagus
tomato, black olives & basil dressing
100 aed

200G OR 300G CHAR GRILLED ANGUS SIRLOIN STEAK

chunky fat chips, onion rings, portobello mushroom
overnight tomato, rocket leaves & Café de Paris butter
200G - 160 aed / 300G - 220 aed

BUTTERNUT SQUASH & SAGE RISOTTO (V)(N)

roast & puree butternut squash, fresh sage
arborio rice, garden peas & pumpkin seed tuile
90 aed

CHEF'S DAILY SPECIAL

everyday our kitchen creates a wholesome & tasty dish
120 aed

STEAMED HALIBUT & SALMON TIAN (GF)(A)

layered halibut, salmon, salmon roe, micro leaf salad
green cabbage, shallot, lightly smoked salmon & white wine sauce
140 aed

CHICKEN MILANESE & GORGONZOLA DRESSING

golden crumbed chicken breast, garlic & parmesan baby potatoes
broccoli, garden peas, onion, cherry tomato & gorgonzola dressing
100 aed

PIZZA

MARGHERITA PIZZA (V)

buffalo mozzarella, fresh tomato & torn basil leaf
65 aed

PEPPERONI PIZZA (P)

(non pork available)
pork pepperoni, roasted red pepper, grated Mozzarella & fresh thyme leaves
70 aed

SUNDRIED TOMATO PIZZA (V)

semi sundried tomato, yellow cherry tomato, black olives
basil, pizza sauce & grated mozzarella
75 aed

CHORIZO AND ROASTED PEPPERS PIZZA (P)

Spanish pork chorizo, tomato sauce, grated mozzarella
roast mix peppers
80 aed

MEATBALL FEAST PIZZA

beef meatballs, mozzarella, red & white cheddar
70 aed

PRAWN & BLACK MUSSEL PIZZA (S)

roast red pepper, chili, caramelized red onion & mozzarella
80 aed

SIDES

CHUNKY IN HOUSE CHIPS

SKINNY FRIES

ROSEMARY, GARLIC & PARMESAN BABY POTATOES

PARSLEY BUTTERED GREEN VEGETABLES

FRENCH BEANS, CRISPY BACON & SHALLOTS (P)

BREADED GARLIC BUTTER MUSHROOMS

GARDEN HOUSE SALAD

25 aed each

DOLCE – DESSERTS

CLASSIC TIRAMISU (A)

finger biscuits, mascarpone, whipped cream, tia maria & coffee sauce
30 aed

AFFOGATO (N)

vanilla ice cream, shot of espresso & crushed biscotti biscuit
30 aed

CIOCCOLATO FONDENTE (N)

warm chocolate fondant & pistachio ice cream
(please allow 10 minutes)
30 aed

FRUTTI DI BOSCO (GF)

seasonal berries, yoghurt sauce & raspberry sorbet
30 aed

TORTA BIANCA

Italian ricotta cheesecake, biscuit base & white chocolate shavings
30 aed

SELECTION OF EUROPEAN CHEESE

smoked cheddar, gorgonzola, goats cheese & brie
fig chutney, pecan nuts, apple wedges & grapes water biscuits
55 aed

V – VEGETARIAN S – SHELLFISH N – NUTS A – ALCOHOL P – PORK GF- Gluten Free

All prices are displayed in AED and inclusive of 10% service charge & 10% municipality fee

THE
CAVENDISH
RESTAURANT & TERRACE

EARLY BIRD - AED155

ANTIPASTI & INSALATE – STARTERS & SALADS

CHERRY TOMATO & ONION TART (N)(V)

red cherry tomato, caramelized white onion, toasted pine nuts
rocket, parmesan & balsamic reduction

SICILIAN ARANCINI & ARRABIATA

golden crumbed meat stuffed arborio rice
garlic, red chili & tomato sauce

FRESH TOMATO SOUP (V)

roma tomato, garlic & basil soup
black olive, tomato & mozzarella bruschetta

CHEESE BITES & MUSHROOM SALAD (V)

golden crumbed cheese bites, sauté mushrooms
red onion marmalade, rocket & shaved parmesan

CHICKEN CAESAR

warm grilled chicken breast, romaine lettuce, garlic croutons,
sundried tomatoes, marinated anchovies, hen egg,
shaved parmesan & herb Caesar dressing

**PASTA FATTA IN CASA – HOMEMADE PASTA
&
TERRA E MARE – LAND & SEA**

BROCCOLI, CAULIFLOWER & POTATO GNOCCHI (V)

silky smooth cauliflower puree, broccoli florets, pan fried potato gnocchi
roast garlic, tomato, picked herbs & pecorino cheese

SPAGHETTI & COURGETTE BOLOGNESE

fresh spaghetti, courgette noodles
beef, garlic & basil sauce, mozzarella ciabatta

BUTTERNUT SQUASH & SAGE RISOTTO (V)(N)

roast & puree butternut squash, fresh sage
arborio rice, garden peas & pumpkin seed tuile

MEATBALL FEAST PIZZA

beef meatballs, mozzarella, red & white cheddar

PAN FRIED SALMON (GF)

herb baby boil potatoes, green beans, grilled asparagus
tomato, black olives & basil dressing

CHICKEN MILANESE & GORGONZOLA DRESSING

golden crumbed chicken breast, garlic & parmesan baby potatoes
broccoli, garden peas, onion, cherry tomato & gorgonzola dressing

SIDES

CHUNKY IN HOUSE CHIPS

SKINNY FRIES

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PARSLEY BUTTERED GREEN VEGETABLES

FRENCH BEANS, CRISPY BACON & SHALLOTS (P)

BREADED GARLIC BUTTER MUSHROOMS

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finger biscuits, mascarpone, whipped cream
Tia Maria & coffee sauce

AFFOGATO (N)

vanilla ice cream, shot of espresso & crushed biscotti biscuit

FRUTTI DI BOSCO (GF)

seasonal berries, yoghurt sauce & raspberry sorbet

TORTA BIANCA

Italian ricotta cheesecake, biscuit base & white chocolate shavings