

Your neighbourhood space to chill, dine and connect.

FOOD MENU

ALL DAY BREAKFAST

Classic (E,G,D,SP,L) | **97**

Two Eggs, Toast, Beef Bacon, Beef Sausages,
Hash brown, Mushroom, Tomato,
Baked Beans

Banana Bread French Toast (E,D,T,G,SP) | **72**

Nutella, Lotus Crumbs, Vanilla Ice-cream

Smoked Salmon Royale (G,E,D,F) | **79**

English Muffin, Poached Eggs, Lemon- Hollandaise,
Spinach, Caper, Cress

Eggs Benedict (E,D,G,SP) | **78**

English Muffin, Poached Eggs, Hollandaise,
Veal Ham, Rocket Leaves

Baked Shakshuka (E,D,G,SP,SE) | **72**

Tomato, Cumin, Eggs, Arabic Bread Crisps,
Feta, Zataar

Truffle Mushroom Omelet (E,G,D,SP) | **78**

Mushrooms, Spinach, Gruyere, Mornay,
Sourdough Croutons

Avocado Toast (G,D,E) | **79**

Avocado, Multigrain, Poached Eggs,
Hollandaise, Cress

SOUP & SALAD

Oven Roasted Tomato Soup (G,D,C,V) | **42**

Grilled Sourdough, Basil, Cream

Caesar Salad (E,G,M,F,SP,D) | **72**

Romaine, Parmesan, Croutons, Anchovy,
Bacon Bits,Soft Boiled Egg, Caesar Dressing

Mango & Avocado Salad (V,T,SP,VE) | **72**

Cashew, Edamame, Iceberg Lettuce,
Cranberry, Ginger Dressing

Buratta Caprese (V,D,SP) | **87**

Heirloom Tomato, Basil Oil,
Ruccola, Balsamic

Summer Wellness Bowl (V)(G)(D)(T)(SP) | **75**

Cucumber, Tomato, Cashews, Bulgur,
Spelt, Feta, Kale, Broccoli, Red Onion,
Butternut Pumpkin, Herb Dressing,
Pomegranate Molasses

ADD ON

Chicken (G)(SP) 26

Prawn (CR) 37

Salmon (F) 28

SHARING

Truffle Fries (D,V,SP) | **57**

Parmesan, Herb

Deep Fried Baby Squid

(MO,E,G,SP) | **67**

Sriracha Mayonnaise, Lemon

Pizza Pepperoni (G,D,SP) | **79**

Marinara Sauce, Mozzarella,
Veal Pepperoni, Parmesan

Pizza Margherita (G,D) | **72**

Marinara Sauce, Mozzarella, Basil

Korean Wings (G,SP,E,D) | **74**

Gochujang Glazed, Ranch Dip

Barbeque Wings (G,SP,D,E) | **74**

Barbeque Sauce, Blue Cheese Dip

Ultimate Nacho (G)(D)(SP) | **87**

Crushed Avocado, Sour Cream,
Cheddar Cheese, Jalapeño, Pico De
Gallo, Chili Con Carne, Coriander

French Fries (D)(G) | **37**

Ketchup & Mayonnaise

Sweet Potato Fries (D)(G) | **42**

Ketchup & Mayonnaise

BURGERS & SANDWICHES

All sandwiches are served with a choice of skin on French fries, crispy chips or house salad

MARRIOTT BURGER (D,G,G,SP) | **92**

8oz Angus Beef, Veal Bacon, Tomato,
Cheddar, Iceberg, Pickle

Truffle & Mushroom Toastie (D,G,SP,V) | **82**

Sourdough, Wild Mushroom,
Truffle, Provolone Cheese

Melted Ham & Cheese Sandwich (D,G,SP) | **79**

Veal Ham, Gruyere Cheese, Béchamel

Club Sandwich (D,G,SP,E) | **84**

Grilled Chicken, Veal Ham, Fried Egg,
Tomato, Bacon Bits, Lettuce

French Dip Sando (C,D,G) | **88**

Slow Cooked Pulled Beef, Braising Jus, Gruyere,
Caramelized Onions, Chives

Double Stack Smash Burger (D,G,E,SP) | **92**

Smashed 8oz Angus Beef, Cheddar Cheese,
Onion Jam, Sriracha Mayonnaise

MAINS

Norwegian Salmon Filet (D,F,SP) | **112**

Crispy Skin Salmon, Mash Potato,
Green Beans, Truffle Butter Sauce

Buratta Rigatoni (G,D,SP,C) | **97**

Roasted Tomato Sugo,
Chili Garlic Butter, Basil

Grilled Corn-Fed Chicken (D,C,G) | **112**

Creamy Mushrooms, Herbs, French Fries

Butter Chicken (T,D,SP,G) | **112**

Chicken Tikka, Tomato Cashew Fondue,
Basmati Rice

Hickory Barbeque Short Rib (L,C,G,SP) | **132**

Slow Cooked Prime Rib, Hummus,
Fregola, Beef Bacon, Jus

Spiced Garlic Butter Prawn (G,CR,D,SP) | **122**

Grilled Prawn, Fennel Salad,
Lime Country Bread

SWEETS

Cone Cheesecake (D)(SP)(G)(E) | **45**

Strawberry Cheese Ball, Waffle Biscuit,
Graham Cracker, Strawberry Cheesecake
Ice Cream

Banana Bread French Toast (E,D,T,G,SP) | **72**

Nutella, Lotus Crumbs, Vanilla Ice-cream

Organic Chocolate Terrine (T)(SP)(VE)(KE)(V)(SY)(L) | **45**

Orange Mousse, Coco Soil, Toasted Almond

Ice Cream Selection | **16 per scoop**

Acai Bowl

Godmother (Small) (T,V,G) | **35**

Godfather (Large) (T,V,G) | **45**

Acai Sorbet, Mango Purée, Granola, Frozen
Mixed Berries, Strawberry, Pineapple, Banana,
Kiwi



BEVERAGE MENU

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TCHABA | 25 PREMIUM TEA

Royal Breakfast | Rooibos Heal | Earl Grey
Flora | Moroccan Nights | Chamomile
Breeze | Green Tea Curls | Peppermint

ARABICA BEANS CLASSIC COFFEE

Espresso | **20** • Americano | **25**
Latte | Cappuccino | Flat White | Mocha | **28**
Dalgona Iced Coffee | **28**
Matcha Latte | **28**
Babychino | **10**
Extra Shot | **5**
Flavored Syrups | **5**
Hazelnut • Vanilla • Caramel • Cinnamon

HOT CHOCOLATE | 28

SOFT DRINKS

Iced Tea | **30**
Pepsi | **7up** | **Tonic** | **Soda** | **25**
Red Bull | **40**

FRESHLY PRESSED | 30

All of our juices are prepared daily in-house
and made with love

Zinger
Carrot, Apple, Ginger

Mean Green
Apple, Celery, Spinach, Cucumber

Brainy Beets
Beetroot, Carrot, Orange

WATER
San Benedetto 0.5L, 20 | 1L, 30
San Benedetto Sparkling 0.5L,
20 | 1L, 30

SHOOTER AND BOOSTER

Orange & Ginger | **10**
Turmeric and Mango | **30**
Beetroot, Carrot and Lemon | **30**
Spinach and Lemon | **30**

Kombucha | 30

*‘Sip, smile and soak up the benefits of a
probiotic-packed fiesta.’*

**Organic Raspberry
Kombucha Tea**
**Organic Ginger & Turmeric
Kombucha Tea**
**Organic Hibiscus & Basil
Kombucha Tea**

ZERO PROOF COCKTAILS | 40

Clover Club
Lyre’s London Dry Spirit, raspberry
purée, lemon juice, foamee
Basil Gimlet
Lyre’s London Dry Spirit, Elderflower
Cordial, Fresh Basil, Lime Juice, Sugar
Syrup
Amaretti Sour
Lyre’s Amaretti, Lemon Juice, Sugar
Syrup, Foamee
Amalfy Spritz
Lyre’s Italian Spritz, Non-Alcoholic
Sparkling, Soda
Syrup, Foamee

SMOOTHIES | 30

“BAD” ^(N)
Banana, Almonds, Dates,
Strawberries, Almond Milk

Next of Kin
Açaí, Soya Yoghurt, Green Apple Juice,
Mix Berries, Banana

WINES

Sparkling Wines ^{(E)(D)(SP)}
Conte Fosco Cuvée Brut, Italy
Glass 45 | Bottle 225

White Wine ^(SP)
Sauvignon Blanc, Anakena, Chile
Glass 40 | Bottle 185
Italia Pinot Grigio, Italy
Bottle 195

Simonsig Chenin Blanc, South Africa
Bottle 275

Bourgogne Chad,
La Chablisienne, France
Bottle 395

Rosé Wine ^(SP)
Wilderness Bay Rose, South Africa
Glass 45 | Bottle 205

Red Wines ^(SP)
Cabernet Sauvignon, Anakena,
Chile
Glass 42 | Bottle 195

Nero D’Avola Da Luca, Italy
Bottle 205

Simonsig Cabernet Shiraz,
South Africa
Bottle 275

Mouton Cadet Reserve,
Bordeaux
Bottle 435

COCKTAILS | 50

*All our cocktails are hand-crafted
using fresh squeezed juices*

Buy 1 Get 1 (Every Day From
12 PM - 4PM)

 **Raspberry Royal**
Jose Cuervo Gold, Triple Sec,
Rasperry Purée, Butterfly Syrup

Passion Fruit Martini
Stolichnaya Vodka, Passion Fruit Purée,
Sugar Syrup

Piña Colada
Bacardi Rum, Pineapple Juice,
Coconut Purée

Gin Basil Smash
Bombay Sapphire Gin, Fresh Basil,
Lemon Juice, Sugar Syrup

Tropical Heaven
Bacardi Rum, Bols Triple Sec,
Pineapple Juice, Almond Syrup,
Sweet & Sour, Passion Fruit, Ginger Ale

Cosmopolitan
Stolichnaya, Triple Sec, Cranberry Juice,
Orange Zest

Mojito
Bacardi Blanc,Mint, Lemon,
Brown Sugar, Soda Water

Espresso Martini
Stolichnaya, Kahlua, Espresso

Mai Tai
Bacardi Blanc, Sailor Jerry Spiced,
Almond Syrup, Pineapple Juice,
Grenadine syrup, Orange Juice
Gin Fizz Lemon or Rhubarb
Glass 40 | Bottle 185

SPIRITS

Bombay Sapphire Gin | **38**
Hendricks Gin | **47**
Rum Bacardi Carta Blanca | **40**
Sailor Jerry Spiced Rum | **38**
Stolichnaya Vodka | **38**
Ketel One Vodka | **40**
Tequila Jose Cuervo Gold | **40**
Johnnie Walker Red Label | **38**
Johnnie Walker Black Label | **48**
Jim Beam Bourbon | **38**
Jack Daniel's N7 | **42**
Hennessy VS | **45**

HELLO SPRITZ

Ask your server for our Crafted
Spritz Cocktail Menu.

(Aperol Spritz, Hugo, Campari Spritz,
Limoncello Spritz, 0% Alcohol Spritz)

BEERS

Draught Birra Moretti | **45**

Draught Heineken | **45**

Draught Stella Artois | **48**

Heineken Bottle | **40**

Birra Moretti Bottle | **42**

Peroni Bottle | **42**

Corona Bottle | **45**

Erdinger Weissbrau 500ml | **52**

Strongbow Bottle | **40**

Heineken 0.0 non-alcoholic | **25**

HAPPY HOUR (4PM - 7PM)

Cocktails | **35**
Passion Fruit Martini
Stolichnaya Vodka, Passion Fruit Purée,
Sugar Syrup
Gin Basil Smash
Bombay Sapphire Gin, Fresh Basil,
Lemon Juice, Sugar Syrup
Cosmopolitan
Stolichnaya Vodka, Cranberry Juice,
Triple Sec, Lime Juice

Mojito
Rum Bacardi Carta Blanca, Mint,
Lime, Brown Sugar, Soda Water

Spirits | **25**
Stolichnaya Vodka
Bombay Sapphire Gin
Rum Bacardi Carta Blanca
Johnnie Walker Red Label

Wines by glass | **32**
Conte Fosco Cuvee Brut, Italy
Cabernet Sauvignon, Anakena, Chile
Sauvignon Blanc, Anakena, Chile
Wilderness Bay Rose, South Africa

Beer
Heineken Bottle | 30
Strongbow Cider Bottle | 30
Draught Birra Moretti | 35
Draught Heineken | 35

All prices are in UAE Dirhams (AED) and include 10% service charge, 7% municipality fee and 5% VAT. If you have any concerns regarding food allergies, please alert your server prior to ordering.
(E) – Eggs, (D) Dairy, (SP) – Contains Sulphite. Spirits are served at 30ml, Sparkling Wine by the glass 125ml, Wines by the glass 150ml.

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