

Handcrafted Cocktails		
BLVD Bellini Our Version of the Iconic Classic	70	
White Peach Rhubarb Premium Vodka Prosecco		
Bella Taormina	70	
White Wine Aperol House Rosemary Sugar Prosecco		
Grapefruit Bitters		
Sangria Sunset	70	
24h Macerated Fruits Blanc Vermouth Umeshu Brandy		
Calamansi Juice White Wine		
Reality & Fantasy	65	
Premium Gin Cucumber Green Apple Mint Elderflower		
Cabaret	65	
Premium Vodka Maracuya Jasmine Tea Agave Nectar CO2		
The Kentucky Race	65	
Bulleit Rye Whisky White Peach Sage		

Brew		
The Boulevard Draught	47	
The Boulevard Craft Beer Selection	58	

Malts		
Ice Cream Base		

Banana Jam Spiced Rum Caramel	60	
Pistachio Baklava White Chocolate		
87% Dark Chocolate Mascarpone Espresso		

Lassi		
Yoghurt Base		

Dulce de Leche Coconut	39	
Mango Maracuya Madagascar Vanilla	39	

The Temperance Drinks		
Fuga	40	
Raspberry Calamansi Juice Hibiscus Blossom Tea Ginger Beer		
Geisha	40	
Mandarin Tea Pear Purée House Ginger Sugar Yuzu		
Pina Mash	40	
Coriander Pineapple Juice Chili Citrus		

Cold Pressed Organics		
The Green	42	
Kale Spinach Cucumber Parsley Celery Romaine Apple		
Lemon Ginger		
The Root	42	
Beetroot Carrot Apple Lemon Ginger		
The Fruit	40	
Pineapple Apple Mint		
The Citrus	40	
Lemon Ginger Apple Cayenne Pepper		
Freshly Squeezed	28	
Orange Pineapple Grapefruit Watermelon		

Teas of the World		
AED 29		
Royal Breakfast		
King of India Teas First Flush Exquisite Fragrance Vibrant		
Early Grey d’Amour		
Light Aromatic Black Tea Bergamot Wild Flowers Luscious White Tea Blossoms		
Alexandria		
Mint Scented Green Tea Mediterranean Corn Flowers		
Genmaicha		
Exquisite Japanese Green Tea Roasted and Popped Rice		
Sweet France		
Green Tea Blend Exotic Flowers and Chamomile		
Crème Caramel Tea		
South African Red Tea French Spices Aromas of Caramel and Vanilla		
1837 White		
White Tea Blend Bermuda Fruits and Flowers Wild Berries		

Coffee Art		
French Press	22	
Finest Coarse Gound Coffee Filtered Hot Water		
Espresso	20	
Freshly Brewed Espresso Robust Aroma Golden Crema		
Espresso con Panna	22	
Freshly Brewed Espresso Vanilla Cream		
Cappuccino	26	
Freshly Brewed Espresso Frothed Milk		
Café Latte	26	
Freshly Brewed Espresso Steamed Milk Layer of Milk Froth		
Mochaccino	26	
Freshly Brewed Espresso Finest Chocolate Powder Vanilla Cream		

Water			
	Small	Large	
Lielbata Still Sparkling	20	26	
Voss Still Sparkling	22	28	

THE RESTAURANT

AT THE ADDRESS

Culinary Concept

The Restaurant at The Address Boulevard Dubai is a dining experience that is both elegant and casual. We present a range of experiences tailored to reflect your mood within our “**make yourself at home**” ambience and sharing style concept. From a tailored multi-course tasting menu in our Secret Dining Room to a leisure family-style get-together in our Living Room or just catching up over cocktails and small bites at the Lounge.

Our style of cuisine is “**Global Bistronomy**”. Casual, yet focusing on the quality of ingredients and cooking techniques, a blend of bistro and gastronomy, featuring flavours from across the globe.

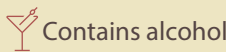
“Good cooking is when things taste of what they are”- Curnonsky

Rise and Shine		
Breakfast		
Available All Day One price 140		
Any type of Coffee Your choice of Tea Your preferred Juice		
From 6:30am to 11:00am additional Breakfast selection on display		
And your choice of one of the dishes below.		
Eggs Every Which Way	55	
Two Eggs Any Style Potato Croquette		
Choice of Veal Bacon or Chicken Sausage		
Morning Tartine	60	
Sourdough Country Bread Slow Poached Egg		
Smashed Avocado Greek Feta		
Huevos Rancheros	60	
Eggs Over-Easy Spicy Roasted Tomato Salsa Guacamole Corn Tortilla		
Eggs Benedict	65	
English Muffin Cecina de Leon Baby Spinach Yuzu Hollandaise		
Four Berry Bowl	55	
Light Cardamon Syrup Vanilla Labneh		
Housemade Granola	45	
Pomegranate Sour Cherries Pistachios		
Brioche French Toast	50	
Seasonal Berry Compote Lemon Mascarpone		
Belgium Waffle	50	
Glazed ‘Granny Smith’ Apple Maple Syrup Cinnamon Crème Fraiche		

Available from 11:30am		
A Good Beginning		
Appetizers		
	Groupie	Selfie
Burrata	140	80
A Variety of Tomatoes Shimeji Mushrooms		
Aged Balsamico E.V.O.O.		
Caesar Salad		65
Sucrine Parmigiano Reggiano White Anchovies		
5 Minute Egg Focaccia		
Boston Bay Mussels	140	90
Coconut Green Curry Kaffir Bird Chilli		
Grilled Octopus		95
La Ratte Potato Piquillo Pepper		
Prawn Kibbeh	105	65
Avocado Labneh Shaved Fennel		
Trio of Hummus	80	
Feta & Olive Lamb Ragu Roasted Seasonal Mushroom		
Hand Chopped Beef Tartare		95
Dijon Dressing Egg Yolk Confit Side of Chips		

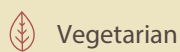
I Feel Good		
Healthy		
	Groupie	Selfie
Roasted Pickled Beetroot		70
Raw Baby Beetroot Blood Orange Candied Walnuts		
Goat Cheese		
Greek Feta Salad	95	65
Heirloom Tomatoes Cucumber Kalamata Olives		
Capsicum Lemon Olive Oil		
Watermelon		55
Halloumi Mixed Leaves Pomegranate Hazelnut		

“Nothing brings people together like good food”

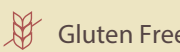


Contains alcohol

Prices are in UAE Dirhams and inclusive of 10% Municipality fees and 10% service charge.



Vegetarian



Gluten Free



Contains Nuts

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From the Cauldron Soups		
Cauliflower Velouté 	50	
Charred Florets Curried Crème Fraiche		
Lobster Bisque	70	
Shrimp ‘Al Ajillo’ Crispy Corn		
Why Fork and Knife Sandwiches and Burgers		
Prime Angus Beef Burger 	95	
Soft Bun Raclette Cheese Mushrooms Ragout Slow Cooked Onions		
Grilled Portobello Saj Wrap 	70	
Quinoa Avocado Baby Greens Feta Cheese Hummus		
Chicken Paillard	75	
Ciabatta Fontina Cheese Peperonata Taggiasca Olive Tapenade		
Shrimp Roll	80	
Brioche Sweet Potato Fennel Citrus Aioli		
All sandwiches come with your choice of house made fries or mixed baby greens salad		
Know This One Mains		
	Groupie	Selfie
Pan Seared Scottish Salmon 	130	
Seafood Chowder Young Corn Veal Bacon Lardons		
Josper Grilled Wagyu Striploin 	190	
Chimichurri Sweet Potato Glazed Turnips		
Roasted Corn Fed Chicken Breast	125	
Creamy Polenta Heirloom Carrots Morel Mushroom Jus		
Slow Cooked Lamb Shank  	135	
Josper Grilled Eggplant Dukkah Apricot		
I Don’t Know This One Mains		
	Groupie	Selfie
Fregola Sarda	150	110
Prawn Baby Squid Scallop Asparagus		
Orecchiette Pasta  	120	85
Burrata Affumicata Fresh Pomodoro Sauce Pesto		
Patagonian Seabass “A La Plancha” 	165	
Saffron Fennel Mussels Datterino Compote		
La Casserole	210	140
Slow Cooked Beef Cheeks Celeriac Young Seasonal Vegetables		

Why Not Sides		
Green Asparagus   	40	
Whole Grain Mustard Macadamia		
Josper Grilled Long Eggplant  	40	
Estoublon Olive Oil Maldon Salt		
Ragout of Seasonal Mushrooms  	40	
Ciboulette Garlic Confit		
Hand Cut Fries  	40	
Espelette Aioli		
Pommes Puree 	40	
Agria Potato Bordier Butter		
Let’s Stay a Little Longer Desserts		
		Selfie
Artisan Cheese Selection  	90	
Seasonal Fruit Pressed Walnut Fig Loaf Baguette		
Baked Apple Tarte Tatin 	50	
Bourbon Vanilla Bean Ice Cream		
Silky Road 	50	
Saffron Rice Pudding Passion Fruit Sorbet White Chocolate Cloud		
Peach Baba 	50	
Light Verbena Syrup Poached Peach		
Eastern Delight  	60	
Hazelnut and Date Sponge Caramelised Walnut 52% Chocolate Mousse Pistachio Ice Cream		
Selection of Homemade Ice Creams & Sorbets	20 per scoop	
Anything else, Let us know		
The Casual Hour AED 95		
Sunday to Thursday From 12:00noon to 2:30pm Choice of Salad from the Counter And your choice of 1 Main Course from the Chef’s Daily Inspiration		
Let’s Stay a lot Longer		
Deluxe Room		
Spectacular City View		
Boulevard Room		
Discover the Whole Downtown View		
Boulevard Suite		
Bigger and Better		
The Address Suite		
Cannot get Better		
Speak to us and we will arrange your stay with the best rate and even include your complimentary Breakfast		

Beverages			
Champagne			
	Glass 125 ml	Bottle 750 ml	
Gosset Brut Excellence NV	120	720	
Ruinart Rosé	150	890	
Moët & Chandon Ice Imperial		1290	
Ruinart Blanc de Blancs		1650	
Laurent-Perrier Cuvée Brut Rosé		2500	
Dom Pérignon		3800	
Louis Roederer Cristal		4950	
Dom Pérignon Rosé		7500	
Prosecco			
Prosecco DOCG Valdo Millesimato	70	395	
White Wine			
Sauvignon Blanc Expresion Reserve Villard Chile	70	395	
Corte Giara Pinot Grigio Delle Venezie IGT Italy	45	260	
Gavi DOCG Beni di Batasiolo Italy	65	390	
Torres Viña Esmeralda Catalunya DO Spain	55	315	
Kung Fu Girl Riesling Charles Smith USA	80	480	
Domaine Montagu Sancerre France		490	
Pascal Jolivet Pouilly Fumé France		650	
Chablis 1er Cru ‘Les Vaudevey’ Burgundy France		1200	
Dog Point Sauvignon Blanc 94 New Zealand		1450	
Joseph Drouhin Chassagne - Montrachet France		1950	
Rosé Wine			
Cuvée Serpolet Côtes de Provence Henri Fabre France	55	330	
Le Rose di Regaleali Tenuta Regaleali Italy	65	385	
Rose de Pinot Noir Qba Villa Wolf Germany	450		
Château de l'Aumérade Cuvée Élégance Rouge France		495	
Mirabeau Pure Provence France		540	
Château D'Esclans Whispering Angel Rosé France		595	
Cloud Chaser Maison Mont d’Azur France		790	
Château D'Esclans Whispering Angel Rosé Magnum 1.5 Liter		1150	
Rosé Coeur de Grain Château de Selle Provence France		1400	
Red Wine			
	Glass 125 ml	Bottle 750 ml	
Casillero del Diablo Reserva Pinot Noir Chile	50	290	
Cossetti Barbera d'Asti 'La Vigna Vecchia' DOCG Italy	65	380	
Nero d’Avola Ca’ dei Ponti Italy	45	260	
Zuccardi "Q" Malbec Mendoza Argentina	85	495	
Merlot Velvet Devil Charles Smith USA		520	
Syrah Boom Boom Charles Smith USA		750	
The Chocolate Block Franschoek South Africa		850	
Rubicon South Africa		1150	
Bandol Rouge Château Romassan Domaines Ott France		1250	
Kanonkop Paul Sauer South Africa		1450	
Les Terrasses Priorat Spain		1450	
Amarone Valpolicella Tomassi Italy		2400	
Insignia Joseph Helps USA		7250	
Dessert Wine			
Araldica Moscato Passito	70	445	
Emilio Lustau Pedro Ximenez San Emilio Solera Reserva	65	780	
Peller Estate Riesling Ice Wine Niagara Peninsula Canada 2007		1600	
Eau De Vie			
Nonino Amaro	55	1200	
Nonino Grappa Moscato	60	1250	
Hennessy V.S.O.P	95	2210	
Calvados Boulard Pays d’Auge	55	1200	

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Champagne

	Glass 125ml	Bottle 750ml
Gosset Brut Excellence NV	120	720
Ruinart Rosé	150	890

Prosecco

Prosecco DOCG Valdo Millesimato	70	395
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White Wine

Torres Viña Esmeralda Catalunya DO Spain	55	315
Gavi DOCG Beni di Batasiolo Italy	65	390

Rosé Wine

Cuvée Serpolet Côtes de Provence Henri Fabre France	55	330
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Red Wine

Casillero del Diablo Reserva Pinot Noir Chile	50	290
Cossetti Barbera d'Asti 'La Vigna Vecchia' DOCG Italy	65	380

Handcrafted Cocktails

BLVD Bellini Our Version of the Iconic Classic White Peach Rhubarb Premium Vodka Prosecco	70
Bella Taormina Aperol White Wine House Rosemary Sugar Prosecco Grapefruit Bitters	70
Reality & Fantasy Tanqueray Gin Cucumber Mint Green Apple Elderflower	65

Brew

The Boulevard Draught	47
The Boulevard Craft Beer Selection	58

Malts Cream Base

Avocado Jalapeno Honey	42
Pistachio Baklava White Chocolate	42

Lassi Yoghurt Base

Dulce de Leche Coconut	39
Mango Maracuya Madagascar Vanilla	39

The Temperance Drinks

Fuga Raspberry Calamansi Juice Hibiscus Blossom Tea Ginger Beer	40
Geisha Mandarin Tea Pear Purée House Ginger Sugar Yuzu	40

Teas of the World AED 29

Royal Breakfast King of India Teas First Flush Exquisite Fragrance Vibrant

Early Grey d'Amour Light Aromatic Black Tea Bergamot Wild Flowers Luscious White Tea Blossoms
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Alexandria Mint Scented Green Tea Mediterranean Corn Flowers

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Coffee Art

Espresso	20
Freshly Brewed Espresso Robust Aroma Golden Crema	
Cappuccino	26
Freshly Brewed Espresso Frothed Milk	
Café Latte	26
Freshly Brewed Espresso Steamed Milk Layer of Milk Froth	

Water

	Small	Large
Lielbata Still / Sparkling	20	26
Voss Still / Sparkling	22	28

Night Owl Menu

Served from 11.30pm until 6.00am

Trio of Hummus	80
Feta and Olive Lamb Ragù Roasted Seasonal Mushrooms	
Prawn Kibbeh	65
Avocado Labneh Shaved Fennel	
Caesar Salad	65
Sucrine Parmigiano Reggiano White Anchovies 5 Minute Egg Foccacia	
Greek Feta Salad	65
Heirloom Tomatoes Cucumber Kalamata Olives Capsicum Lemon Olive Oil	
Cauliflower Velouté	50
Charred Florets Curried Crème Fraîche	
Huevos Rancheros	60
Eggs Over - Easy Spicy Rosted Tomato Salsa Guacamole Corn Tortilla	
Prime Angus Beef Burger	95
Soft Bun Raclette Cheese Mushrooms Ragout Slow Cooked Onions House made Fries	
Chicken Paillard Sandwich	75
Ciabatta Fontina Cheese Roasted Sweet Peppers Olive Tapenade	
Orecchiette Pasta	85
Burrata Affumicata Daterino Salsa Pesto	

Let's Stay a Bite Longer

Peach Baba	50
Light Verbena Syrup Poached Peach	
Baked Apple Tarte Tatin	50
Bourbon Vanilla Bean Ice Cream	
Selection of Homemade Ice Creams and Sorbets	20 per scoop

“Food for the body is not enough. There must be food for the soul”

Dorothy Day



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