

the lighthouse story

It all began when on the occasion of a friend's 35th birthday, we set out to buy her the perfect gift. In our minds, that gift would be minimalist and timeless, made from the highest quality materials, and functional in terms of day-to-day use.

Unable to find that gift, we decided to scour the world of product design, source those gems ourselves and launch a design store to share those beautiful products ourselves and launch a design store to share those gifting items with our like-minded friends and customers. And with that, the concept behind The Lighthouse was born.

Named after the Lighthouse of Alexandria, one of the seven wonders of the ancient world, The Lighthouse is both a restaurant and concept store, featuring a curated selection gifting items.

On a more personal note, Hashem's mother Malak, who spent

her life as an educator, wrote her thesis on Virginia Woolf, author of the seminal novel "To the Lighthouse" so The Lighthouse is, in many ways, a tribute to her generation of women and the defining impact they have had.

It is also a nod to Virginia Woolf and members of The Bloomsbury Group who gathered for conversation, companionship, and the refueling of creative energy. We were inspired when we discovered that they met over "lingering breakfasts" and "painting lunches," an indication of how central fresh, well prepared dishes were to the way they socialized—and a principal tenet of our own eating philosophy at The Lighthouse.

—

Hashem, Hany and Izu

The Lighthouse team prides itself in creating an immersive food and design experience for its customers. As such, all our furniture, crockery, serveware and glassware that are in use at our restaurant are available for sale to our customers. For inquiries, please ask a member of our staff for our itemized price list.

thelighthouse.ae | [@thelighthouse_ae](https://www.instagram.com/thelighthouse_ae)

SERVED FROM 9AM-4PM

breakfast

SAVORY

Avocado on Campaillou bread topped with cranberries & Labneh ^{DG} | 45

Baked goat cheese pie with oregano, sumac and honey ^{DGN} | 38

ADD poached, fried or scrambled egg | 10

EGGS

Boiled eggs on grilled Campaillou bread ^{DG} | 32

Fried egg on grilled Campaillou bread ^{DG} | 32

Scrambled eggs with fresh truffle shavings and toasted Campaillou bread ^{DG} | 80

Eggs Florentine with spinach ^{DG} | 45

Eggs Benedict with veal bacon ^{DG} | 50

Eggs Royale with smoked salmon ^{DG} | 50

Spicy Shakshouka with tomato, veal bacon, herbs and pine nuts ^{GN} | 52

Scrambled eggs with smoked salmon and toasted Campaillou bread ^{DG} | 50

Omelette your way ^D | 32

ADD mushroom / spinach / tomato / onion / cheese ^D | 6

ADD smoked salmon ^S / bacon / avocado | 14

SWEET

Plain croissant ^{DG} | 14 Apple and olive oil muffin ^{DGN} | 38

Almond croissant ^{DGN} | 16 Fruit salad with Greek yoghurt ^D | 35

Pain au chocolat ^{DG} | 15 Homemade granola with yoghurt/soy milk ^{DN} | 38

Cinnamon Roll ^{DG} | 15 Greek yoghurt with nuts and honey ^{DN} | 43

Fruit danish ^{DG} | 16 French toast with berries compote ^{DG} | 46

Pepito ^{DG} | 16

Kindly inform us of any known allergies: D = Dairy, N = Nuts, G = Gluten, S = Seafood

All prices are inclusive of 5% VAT and are subject to a 7% Dubai Municipality fee. Service charge is not included.

DAYTIME 12PM–4:15PM

EVENING 6:30PM–10PM

lunch & dinner

SALADS

Lentil salad with pickled vegetables ^N | 38

Roasted red beets with pistachio-coated goat cheese ^{DN} | 38

Goat cheese & cherry tomato with hazelnut crust ^{DGN} | 49

Greek salad with feta cheese, tomatoes, capsicum, Kalamata olives and dakos ^{DG} | 49

Kale & button mushrooms with roasted almonds flakes, cured beef and shaved parmesan ^{DN} | 44

MEZZE BAR

Baked feta with oregano, paprika, Turkish chili, and Cretan honey, served with pita bread ^{DGN} | 43

Burrata with pomegranate, grapes and cherry tomato ^{DG} | 78

Fried calamari topped with chili, paprika and lime ^{DS} | 45

Grilled prawns marinated in garlic, rosemary, and green chili, served with Campaillou bread ^{GS} | 100

Tuna tartare with avocado & dried apricots, served on Campaillou bread ^{DGS} | 56

Sea bream ceviche with aji amarillo, tomato & coriander ^S | 52

Grilled Aubergine topped with spiced minced lamb, cherry tomatoes and nuts ^{NG} | 49

Beef tartare made of cured tenderloin with cream cheese, served on Campaillou bread ^{DG} | 70

Kofta in tomato emulsion ^{DN} | 88

Mediterranean Cheese Selection ^{DNG} | 95

Four types of cheese served with grapes, pear chutney, cherry tomatoes, Kalamata olives & Campaillou bread

Mezze Selection ^{DSNG} | 128

Kofta, grilled prawns, grilled chicken, sea bream ceviche, tzatziki & baked feta

SOUP

Red lentil soup with chili, topped with baked croutons ^{DG} | 27

SANDWICHES

Falafel souvlaki with tzatziki, savoy cabbage, gherkins and sauce vierge ^{DG} | 41

Grilled chicken souvlaki with tzatziki, marinated onion, tomato and sumac ^{DG} | 45

Minute steak sandwich served in Campaillou bread ^{DG} | 50

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MAINS

- Penne Arrabiata (spicy) ^{DG} | 82
- Truffle Rigatoni with mushrooms, cream sauce & fresh truffle shavings ^{DG} | 156
- Seafood Risotto with prawns, calamari in a basil-infused tomato sauce & pistachios ^{DSN} | 118
- Homemade Tagliatelle with tiger prawns and cherry tomatoes ^{DG} | 130
- Grilled Sea bass with artichoke, fennel and root vegetables à la Polita ^{DS} | 117
- Whole Grilled Sea bream with lemon gremolata* ^S | 152
- Whole Sea bass wrapped and baked in vine leaves & encrusted with Harissa* ^S | 236
- Grilled Baby Chicken with dried apricots, fried shallots, pistachio & barberries ^{NG} | 115
- Milk-fed Veal Cutlet 330g marinated in sage and honey, served with Japanese rice cake ^{DNG} | 192
- Sliced Beef 400g Ribeye served with grilled vegetables & mustard dressing* ^D | 232
- Char-grilled Ribeye steak 260g, with shallot, caper relish & mustard sauce ^D | 158
- Grilled Lamb Cutlets with tzatziki & homemade pita bread ^{DG} | 146

SIDES

- Chips with oregano | 23
- Broccoli with lemon and chili | 23
- Ratatouille | 30
- Basmati rice ^D | 27

DESSERTS

- TLH apple and olive oil cake with fresh fruit compote and homemade malt ice cream ^{DNG} | 56
- TLH Umm Ali with malt ice cream ^{DNG} | 45
- Sticky toffee pudding ^{DNG} | 45
- French toast with milk ice cream ^{DG} | 58
- Passion fruit and yuzu cheesecake ^{DNG} | 53
- Chocolate hazelnut tart ^{DNG} | 54
- Popelinis selection of three ^{DNG} | 29
- Blondie (per piece) ^{DG} | 15
- Homemade ice cream (per scoop) ^D | 15

wine selection

RED

By the glass and carafe

J. Moreau & Fils, Pinot Noir, 2016, Pays d'Oc, France | 38 / 95 / 190

Flying Solo, Grenache/Syrah., 2017, Pays d'Oc, France | 42 / 105 / 210

La Linda, Malbec, 2017, Mendoza, Argentina | 50 / 125 / 250

By the bottle

Alamos, Selección, Pinot Noir, 2016, Mendoza, Argentina | 375

Tempranillo, Vinas Del Vero, 2011, Somontano, Spain | 320

Jean Jean, Les Hauts Castelmaure, 2015, Corbières, France | 420

Pianirossi Solus Maremma Toscana, 2009, Tuscany, Italy | 715

M. Chapoutier, Les Meysonniers, 2014, Crozes-Hermitage, France | 715

Ochota Barrels, "I Am the Owl", 2015, Adelaide Hills, Australia | 1040

SPARKLING

By the glass and carafe

Conte Fosco Cuvèe Brut, NV, Emilia-Romagna, Italy | 38 / 119 / 228

Valdo, Millesimato, NV, Treviso, Italy | 60 / 138 / 360

By the bottle

Les Bulles De Roche, NV, Saumur, France | 565

CHAMPAGNE

By the bottle

Mercier Brut, NV, Épernay, France | 820

G = Glass (150ml), C = Carafe (375ml), B = Bottle (750ml)

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WHITE

By the glass and carafe

Vieux Monde Colombard, Sauvignon Blanc, 2017, France | 30 / 75 / 150
The Stump Jump, S. Blanc/Riesling, 2016, McLaren Vale, Australia | 50 / 125 / 250
Tormaresca, Unoaked Chardonnay, 2016, Puglia, Italy | 60 / 150 / 300

By the bottle

Babydoll, Sauvignon Blanc, 2018, Marlborough, New Zealand | 344
Domaine de la Madone, Picpoul de Pinet, 2016, Languedoc, France | 280
Les Eglatines, Sauvignon Blanc, 2016, Loire, France | 265
Dourthe "Numero 1", Sauvignon Blanc, 2016, Bordeaux, France | 375
Ca' Montini, Valfredda, Pinot Grigio, 2016, Trentino, Italy | 420
Macon-Buissieres, Joseph Drouhin, 2014, Mâconnais, France | 312
Martín Códax Albariño, 2015, Rias Baixas, Spain | 504
Chablis, Domaine Bilaud-Simon, 2014, Burgundy, France | 680
Sancerre Vacheron, 2015, Loire, France | 760
Château La Nerthe, 2014, Châteauneuf-du-Pape, France | 1260

ROSÉ

By the glass and carafe

Pinot Grigio, Rosé, 2017, Italy | 38 / 95 / 190
Mirabeau, 2017, Provence, France | 58 / 145 / 290

By the bottle

By.OTT Domaine OTT, 2015, Provence, France | 720
Domaine De Mielino, 2015, Corsica, France | 340
Massaya Rosé, 2015, Bekaa Valley, Lebanon | 318
Château Les Valentines, 2016, Provence, France | 540
Minuty Rosé, 2017, France | 420
Whispering Angel, 2017, France | 620
Château Miraval, 2015, France | 580

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beverages

SMOOTHIES & MILKSHAKES

Merry Berry raspberry, blackberry, blueberry, basil and orange juice | 31

Banana Twist banana, salted caramel and almond milk ^N | 31

“The Green” Hulk avocado, cucumber, apple, celery and orange juice | 35

Wake Up Call espresso, honey, chocolate (41% cocoa) and whole milk ^D | 31

Le Protein Fix greek yoghurt, banana, strawberry ^D | 31

Milkshake: Vanilla, chocolate or strawberry ^D | 31

MOCKTAILS

Virgin Mojito fresh mint, lime | 23

Optional Flavors: passion fruit, strawberry, raspberry, pineapple purée

The Japanese yuzu juice, tonic water | 23

Orange Passion Fruit passion fruit, orange juice and soda | 23

A's Booster green apple juice, carrot juice, orange juice and ginger | 23

Thinky Pinky grapefruit, lime juice, orgeat, basil | 23

Le Détox cucumber, lemon juice, jalapeño, soda | 23

FRESH JUICES & LEMONADES

Fresh juice Orange, apple, watermelon and carrot | 23

The Dutch orgeat, lemon, soda water | 23

The Provencal lavender, lemon, soda water | 23

The Alpine elderflower, lemon, soda water | 23

Rosa rose, lemon, soda water | 23

COFFEE

Our coffee blends are exclusive to The Lighthouse and can be purchased upon request. Made with single origin arabica beans, each batch is sourced from Ethiopia and roasted locally offering a rich complexity and unique flavor.

Espresso | 15 Cappuccino | 21

Double Espresso | 19 Affogato, with vanilla ice cream, chocolate, biscuit & caramel | 35

Macchiato, Cortado, Piccolo | 20 Iced Espresso | 21

Double Macchiato | 21 Iced Cappuccino | 25

Spanish Latte | 21 Iced Latte | 27

Americano | 19 Iced Mocha | 27

Flat White | 21

Latte | 21 Toppings: Vanilla, Caramel, Orgeat, Hazelnut | 6

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TEA & INFUSIONS

Our tea blends and accessories can be purchased upon request and are a product of Berlin-based paper & Tea (P&T), one of Europe's leading tea speciality companies. Made with the modern tea drinker in mind, each blend is packed using whole-leaf, handpicked, and single garden leaves sourced at the country of origin.

Mighty Green green tea with grassy, herbal, tomato flavors | 21

White Earl white tea with floral, bergamot orange flavors | 21

Golden Earl black tea with leathery, Bergamot orange, honey flavors | 21

Imperial Dragon green tea with floral, cookie dough flavors | 21

Four Seasons of Spring oolong tea with milky, floral, sweet flavors | 21

Himalaya Vanilla black tea with malty, cocoa, vanilla flavors | 21

Hariman Classic Chai (*organic*) black tea with sweet cinnamon, clove, cardamom flavors | 21

HERBAL INFUSIONS

Golden Chamomile Pure chamomile blossoms with delicate flavors | 21

Green Rooibos (*organic*) pure Rooibos with woody, peachy flavors | 21

All the Flowers a delicately floral blend of herbs and dried flower petals | 21

Moroccan Mint (*organic*) Pure spearmint with minty, mild flavors | 21

HOMEMADE ICED TEA

Lemon, Passion fruit, Peach | 21

WATER & SOFT DRINKS

Evian / Badoit (small) | 15

Evian / Badoit (large) | 25

Pepsi, Diet Pepsi, 7up, Diet 7up | 13

Tonic, Soda Water, Ginger Ale, Ginger Beer | 23

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SERVED 12PM–TILL CLOSING

cocktails & drinks

Complimentary nibbles served between 4:30–6:30pm

Sparkling Sangria Carafe | 134 / 220
Prosecco, strawberries, apples, St. Germain,
blackberries, mint, lime juice, yuzu, raspberries

Bloody Maria | 53
Tequila, tomato juice, lemon juice, Worcester-
shire sauce, jalapeño paste

Barbra Streisand | 60
Gin, Skinos mastiha, mandarin purée, cucum-
ber, lemon juice

Three Amigos | 55
Tequila, mezcal, yuzu, agave, mandarin juice,
dash of hot sauce

Inca Trail | 55

Pisco, St. Germain, lemon juice,
elderflower cordial

Bunga Bunga | 41
Vodka, passion fruit, blood orange, raspberry,
lemon juice, vanilla

The Lighthouse | 67
Gin, St Germain, Sauvignon Blanc, lemon juice,
orange bitters, cucumber

TLH Negroni | 65
Gin, Campari, sweet vermouth, Attica Formula

TLH Espresso Martini | 60
Whiskey, home-made coffee liqueur, vanilla
syrup, cherry, shot of espresso

Gin & Joyl | 64

LC = Large Carafe (250ml), SC = Small Carafe (500ml)

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spirits

GIN

Tanqueray London Dry | 32
Bombay Sapphire | 34
Plymouth | 36
Hendrick's | 45
Beefeater 24 | 40
Caorunn | 42
The Botanist | 46

VODKA

Smirnoff Red | 32
Ketel One | 34
Ciroc | 56
Elyx | 60
Grey Goose | 60

WHISKEY

Chivas Regal | 40
Johnny Walker Black Label | 42

Single Malt

Aberfeldy 12yrs, Highlands, Scotland | 65
Auchentoshan 12yrs, Lowlands, Scotland | 66
Glenfiddich 12yrs, Speyside, Scotland | 62
Balvenie Doublewood 12yrs, Speyside, Scotland | 68
Macallan Fine Oak 12yrs, Speyside, Scotland | 86
Ardbeg 10yrs, Islay, Scotland | 74
Jura Origin 10yrs, Isle of Jura, Scotland | 60
Teeling Small Batch, Dublin, Ireland | 56
Jack Daniels Old No.7, TN, USA | 52
Maker's Mark, KY, USA | 50
Nikka Pure Malt White, Japan | 60

RUM

Havana Club 3 Años, Cuba | 34
Sagatiba Pura, Brasil | 36
Appleton VX, Jamaica | 38
Bacardi 8 Años, Puerto Rico | 42
Gosling's Black Seal, Bermuda | 44
Ron Zacapa 23yrs, Guatemala | 105

TEQUILA

El Jimador Blanco | 34
Herradura Reposado | 54
Herradura Añejo | 58
Don Julio Blanco | 86
Don Julio Reposado | 104
Don Julio Añejo | 112

LIQUEURS

Baileys | 40
Campari | 34
Disaronno Amaretto | 34
Fernet Branca | 32
Sinos Mastiha | 36

BEER

Asahi Super Dry, Japan | 44
Hitachino Nest White Ale, Japan | 54
Bud Light, USA | 35
Kronenbourg 1664 Blanc, France | 46
Modelo Special, Mexico | 56
BEER (Draft)
Peroni, Italy | 48

S = Shot (30ml), B = Bottle (330ml)

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There is taste in people, visual taste, taste in emotion—and there is taste in acts, taste in morality. Intelligence, as well, is really a kind of taste: taste in ideas.

SUSAN SONTAG, NOTES ON “CAMP,” 1964