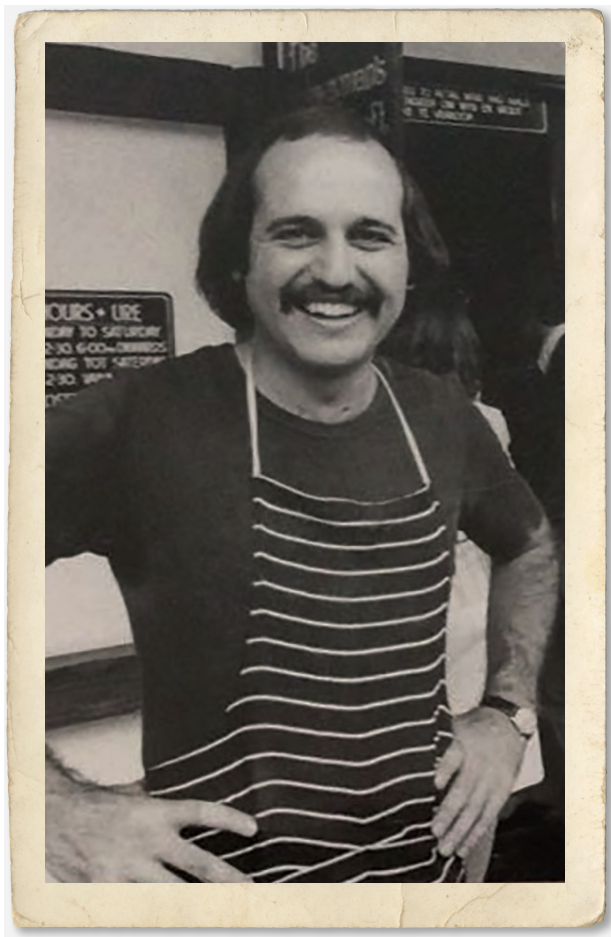


THE  
MEAT  
CO. EST. 1976





*Costa Tomazos started the first Meat Company in Johannesburg, South Africa in 1976. The premise is simple and has remained unaltered. Take a large measure of South African roots and a nation's taste for perfectly aged prime cuts of superior quality beef. Apply Costa's homemade basting and promptly grill them to individual perfection. Enhance each meal with an extensive range of great South African and international wines. Scatter a carefully hand-picked blend of African and non-native staff across your empire ensuring an unwavering commitment to excellent customer service no matter where you may dine at a Meat Company restaurant anywhere in the world. Care for, nurture and grow in a global culinary environment.*

## RAW & COLD BAR

### Freshly Shucked Oysters (C)

<b>Fine de Claire</b>	6 Pcs / 12 Pcs	105/175
<b>Dibba Bay Local</b>	6 Pcs / 12 Pcs	95/165

### Tuna Tartare (S)(SS)

Big eye tuna with chilli, lime, soy, sesame, crispy cracker & cress

75

### Prime Steak Tartare (SS)

Hand chopped raw prime fillet mignon with classic accompaniments, Kimchi mayo, puffed wild rice, caper berries & sourdough bread

89

### Wagyu Carpaccio

Slices of wagyu beef with quail eggs, smoked mayo, truffle carpaccio, croutons & cress

85

### Seabass Ceviche (S)

Pico de Gallo, cilantro, yuzu, avocado, shallots, caviar, corn cracker

78

### Venison Tataki (N)

Kawke's Bay tender venison crusted with Juniper berries & black pepper, black garlic lime mayo, chestnut

75

### Salmon Crudo (S)

Yuzu cured salmon slices with salicornia, avocado, heirloom beetroot, cucumber gel, red vine sorrel

65

### Wagyu Biltong

South African spiced home cured wagyu biltong, avocado & sweet chilli dip

55

### Seafood Tower (C) 650

Served family style for the table with a selection of fresh, chilled shellfish presented on our signature Smokey Marble Seafood Tower

Whole Maine lobster, oysters on half shell, tuna tartare, prawns, razor clams, cured salmon  
Seafood ceviche, cocktail sauce, mignonette, lemon, crackers

(C) crustacean | (N) Nuts | (S) Seafood | (SS) | Sesame seeds | (V) Vegetarian

Please ask your waiter for gluten free & dairy free options

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# ENTREES

<b>Razor Clams Ceviche</b> (C) 68 Lightly poached razor clams with leek, lemon grass and chilli, tomato, cucumber, shallots, caviar	<b>Red Chilli Prawns</b> (C) 95 <i>(A House favourite for a decade)</i> Succulent Gulf prawns pan-fried with garlic, ginger, red chilli, lemongrass & cream, served with jasmine rice
<b>Salt &amp; Pepper Calamari</b> (S)(SS) 78 <i>(A house favourite for a decade)</i> Scored calamari lightly tossed in salt, pepper & shichimi togarashi spiced flour Shallow fried and served with yuzu mayo, salicornia	<b>Beef Boerewors</b> 78 Grilled pure Angus boerewors with South African spice, served with polenta chips, red pepper sauce & micro herbs
<b>Fresh Italian Burrata Cheese</b> 75 Served with baby rocket, black tomato, basil emulsion, aged balsamic caviar	<b>Entrée Platter (For sharing)</b> (C)(SS) 225 Grilled lamb cutlets, home cured wagyu biltong, tuna tartare, fresh Italian burrata Fresh oysters & razor clams
<b>Grilled Octopus</b> (S) 85 Char-grilled octopus tentacles with lemon olive oil, fregola sarda, quinoa & florina pepper coulis	
<b>Seared Scallops</b> (S) 78 Served with green peas purée, beef chorizo, grana padano, smoked paprika & pea shoot	

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## SOUP & BREAD

### Chef's Soup of the Day

55

Wholesome bowl of fresh soup prepared daily

### Cheesy Garlic Roll

65

Home baked sourdough rolls with garlic & parsley butter, loaded cheese crust  
Served with truffle and black garlic aioli

## SALADS

### Rocket, Apple & Walnut (N)

63

Fresh rocket leaves & pomegranates, drizzled with balsamic dressing, topped with aged parmesan, sliced apple, beetroot & spiced walnuts

### Lobster & Crab (C)(SS)

70

Marinated fresh crab & lobster meat, avocado, tomato & cucumber salsa.  
Served with five seeds sourdough bread

### Greek

69

Cherry tomatoes tossed in an olive oil & vinegar dressing with cucumber, Kalamata olives, onion, capsicum, croutons & Greek Feta cheese

### Chicken Caesar (S)

85

Baby Cos lettuce, crispy beef bacon, croutons, boiled egg, chicken breast, aged parmesan & tossed with Caesar dressing

### Brussels Sprouts & Endives (N)

65

Crunchy sprouts with endives, almond, cranberry, avocado, crispy quinoa, honey mustard, blue cheese crumble

### Add Home-made Wagyu biltong slices

40

(C) crustacean | (N) Nuts | (S) Seafood | (SS) | Sesame seeds | (V) Vegetarian

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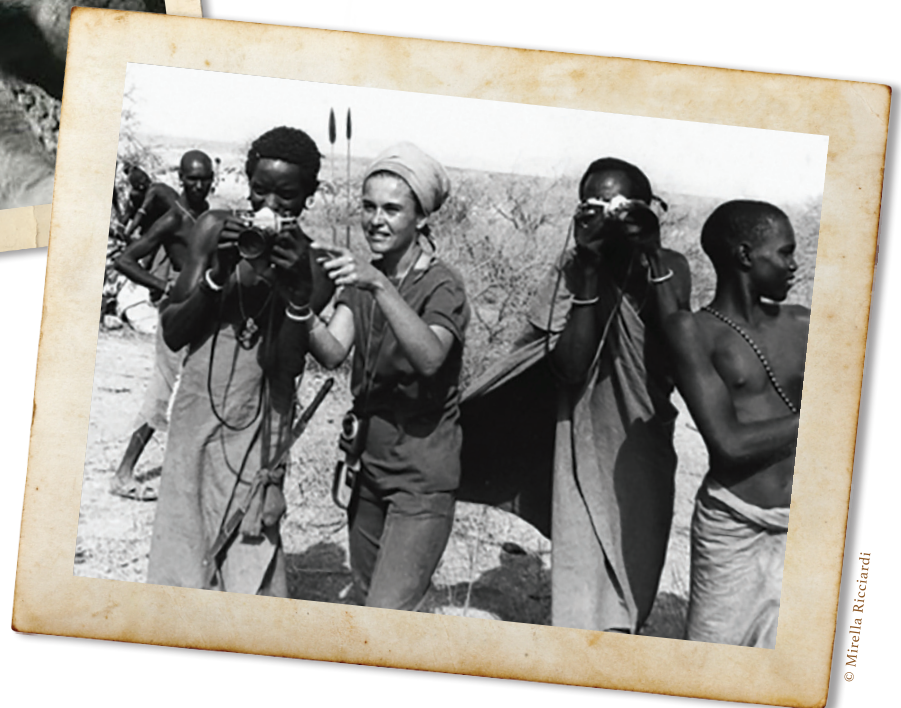
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*Ian Cedric Player (1927-2014) was a South African environmental educator, conservationist, sportsman and activist, widely known for saving the White Rhino from extinction through Operation Rhino.*

*Dr. Player had a long and successful career in environmental conservation and has inspired many who continue his legacy today by working to save endangered species and natural spaces.*



© Mirella Ricciardi

*Born in 1931 in Kenya, Mirella Ricciardi grew up on the shores of Lake Naivasha. Her life's path was set when her mother, Giselle Bunau-Varilla who had studied under August Rodin, suggested that she explore photography. Mirella was introduced to the great Franco-Russian fashion photographer Harry Meerson and worked for him as an unpaid apprentice for two years. He awoke in her an aptitude to recognise an image, a fleeting expression, a graphic shape that her mother a sculptor and artist had endowed her with. She then moved to New York where she honed her craft further before returning to her motherland, Africa.*

## GOURMET BURGERS

### Meat Co Speciality Burger 125

100% pure Angus beef patty, caramelised onions, melted cheese, veal bacon, homemade brioche

### Wagyu Burger (SS) 175

Rangers Valley Wagyu beef patty, aged comté, shaved truffle carpaccio, sesame & quinoa bun

## CHICKEN

### Char-Grilled Chicken 145

Skinless chicken breast with broad beans cassoulette, bacon, snow peas, paris mash & chicken jus

### Grilled Chicken Skewer 135

Thigh fillets marinated with Middle Eastern spices, skewered with peppers and flame-grilled.  
Served with your choice of chips, mash or side salad

### Peri-Peri Boneless Chicken 170

Whole boneless chicken, marinated & basted with our unique Peri-Peri seasoning.  
Served with your choice of chips, mash or side salad

## SEAFOOD

### Fish & Chips (S) 145

Hammour fillet served with straight cut chips, fresh lemon & tartare sauce

### Sea Bass Fillet (S) 185

Sun choke purée with mussels, buttered baby bok choy, salicornia & pea shoot

### Salmon Fillet (S)(C) 178

Pan seared salmon fillet with crushed potato fresh peas, poached prawns, buttered salicornia and leek velouté sauce

### Grilled Giant Prawns (C) 235

Succulent giant Gulf prawns, marinated & grilled with garlic, chilli, thyme & lemon, served with coriander rice and garlic & chive butter

### Maine Grilled Lobster (C) 290

600–700g fresh lobster, char-grilled with garlic butter & served with grilled asparagus & green salad

### Maine Lobster Thermidor (C) 310

600–700g fresh lobster, cooked with shallots, mushroom, mustard & baked with gruyere cheese & bread crumbs.  
Served with chilli broccolini, green salad

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## VEGETARIAN

### **Spinach & Ricotta Tortellini** 110

Homemade tortellini stuffed with spinach & ricotta cheese, baby spinach, datterini tomato sauce, aged parmesan cheese & basil oil

### **Wild Mushroom Risotto** 115

Creamy risotto with roasted wild mushroom, truffle carpaccio & cheese

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## SUPER AGED MEAT

*Steak is our speciality ... Enhance your steak with one of our 'steak style' sauces or side dishes.  
All of our steaks are cooked in butter & glazed with our unique sauce. Please ask your waiter for dairy free option.*

### From The Great Plains of the USA 150 Day Grain-Fed Beef

Fillet	200g / 300g	294 / 399
New Yorker (Sirloin)	300g / 400g	284 / 336
Rib-Eye	300g	305

### Stockyard -Certified Australian Angus (CAAB) 250 Day Gold Grain-Fed Beef

Rib-Eye	300g / 400g	310 / 360
Rump	300g / 400g	215 / 250

### Canadian Pure Heritage Angus 180 Day Grain - Fed Beef

Fillet	200g / 300g	320 / 410
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### Australian Black Onyx 300 Days Grain - Fed Beef

Fillet	200g / 300g	320 / 410
New Yorker (Sirloin)	300g / 400g	290 / 350
Rib-Eye	300g	320

### Silver Fern New Zealand A-Grade Grass-Fed Beef

Fillet	200g / 300g	250 / 290
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### Enhance Your Steak Experience...

Half Maine Lobster (C)	95
2 Grilled Jumbo Prawns (C)	80
Truffle carpaccio	40
Mushroom & Truffle Butter	25

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*Peter Beard, born in New York City in 1938, had a childhood obsession with nature and spent his summers in Tuxedo Park with his grandmother who gave him his first camera. Taking pictures became a natural extension of the way he already preserved his memories in meticulously crafted diaries. At seventeen he went on a life-changing trip to Africa, working on a film documenting rare wildlife. Beard then began studying art at Yale, after which he's insatiable desire to explore lured him back to Africa. His journals continue to be an essential part of his artistic output. He continues to live and work between New York City, Montauk, and Kenya.*



Image: Adrian Steirn, Barcroft Images

*The Tikki Hywood Foundation has been incredibly fortunate in developing a collaborative partnership with world renowned photographer Adrian Steirn, who came to Zimbabwe recently to document an aspect of the rehabilitation process, of the Tikki Hywood Foundation and filmed a short documentary called, the Pangolin Men. The series features pangolin minders who work at the Tikki Hywood Foundation and have developed a relationship with the individual pangolin under their care. The pangolin are extremely vulnerable and that is why the Foundation's supportive care is so vital in order for them to be able to be rehabilitated and returned back into the wild and given a second chance.*

## CONNOISSEURS CHOICE

### Japanese A5 Hokkaido Wagyu Beef Marble Score of 11+

(250g) 750

Saroma wagyu overlooking Lake Saroma in Japan's northern Hokkaido prefecture boasts, one of the world highest quality wagyu beef cattle raised sustainably with meticulous care

### Mayura Station Signature Full blood wagyu Beef Marble score of 10+

(300g) 690

First established in 1845, Mayura Station is a national award winning boutique beef producer specialising in Full-blood Wagyu beef

### Kiwami Wagyu Rib Eye Marble score 9+

(300g) 585

Kiwami, meaning Outstanding Excellence, is our finest. Wagyu, Hand selected beef comprising a combination of silky flavours, tenderness, taste and juiciness

### Rangers Valley Wagyu Beef Marble Score 7+

Rangers Valley is one of the world's most respected premium marbled beef producers. Flame-grilled to your liking, served with wild mushroom ragout & a side order of your choice

Fillet (200g / 300g) 450/590  
Rib-Eye (300g) 460

### Rangers Valley Wagyu Beef Marble score 5+

Flame-grilled to your liking, served with grilled asparagus & a side order of your choice

Rib-Eye (300g) 385  
Fillet (200g / 300g) 395/495

### Prime Tomahawk Steak (serves 2)

(1.2 kg) 685

If you love your meat, this is the one for you! Grilled Tomahawk steak, then roasted in the oven to create the perfect meat-lover's steak. Choice of chips, mash or steamed vegetables available

### Australian Angus (CAAB) 250 Day Gold Grain-Fed T-Bone (serves 2 or 1 very hungry)

(1 kg) 585

Carved & served on sizzling lava rock or served whole with choice of chips, mash or side salad

### Châteaubriand (serves 2 or 1 very hungry)

(500 g) 650

US 150 Day Grain-Fed Fillet roasted to perfection & carved, cut from the centre of the beef tenderloin. Served with glazed baby potatoes, steamed asparagus, sautéed mushrooms & béarnaise sauce

### Connoisseur's Sauce 40

Wild mushroom Café-au-Lait

*The above products are available in limited quantities.  
Please ask your waiter regarding availability.*

**Blue:** Sealed, very red in the centre. Room temperature / **Rare:** Red in the centre. Lukewarm temperature  
**Medium-Rare:** Pinkish-red in the centre. Warm temperature / **Medium:** Pink in the centre. Hot temperature  
**Medium-Well:** Very little pink in the centre. Hot temperature / **Well-Done:** No pink, brown in the centre. Hot temperature

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## SAUCES

Compliment your steak with one of our Chef's classic style sauces prepared daily.

**Peri-Peri** 15

**BBQ Relish** 15

**Creamy Mushroom** 18

**Creamy Peppercorn** 18

**Béarnaise** 18

**Creamy Blue Cheese** 18

## SPECIALITIES

**Barbeque Beef Ribs** 250

Beef ribs braised in a special BBQ marinade and flame-grilled. Served with your choice of mashed potato, chips or baked potato

**Lamb Cutlets** 245

Grilled lamb cutlets, marinated in Mauritian spices, served with potato & olive salad with a red pepper coulis

**Slow Braised Beef Short Ribs** 270

Braised for 3 hours, then grilled with our home-made BBQ sauce. Served with choice of mashed potato, chips or baked potato

**Fillet Butcher's Skewer** 290

Skewered with mixed capsicum, flame-grilled with your choice of mashed potato, chips or baked potato

**Angus Butcher's Skewer** 250

A selection of marinated, aged Angus beef cuts, skewered with onions and peppers. Flame grilled with our unique house basting

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## SIDE DISHES

Truffle Fries, aged parmesan, parsley	30
Broccoli with chilli and garlic	30
Grilled white asparagus	35
Grilled corn kernel, shallots, crumbled feta	30
Sautéed mushrooms	30
Char grilled corn cob –sliced	30
Crushed rosemary & garlic potatoes	30
Cherry tomato and feta salad	30
Baked asparagus with feta, lemon zest & oregano	35
Creamed Spinach	30

## SIDE ORDERS

Steak cut chips	20
Baked potato	20
Mashed potato	20
Side salad	25
Steamed seasonal vegetables	25

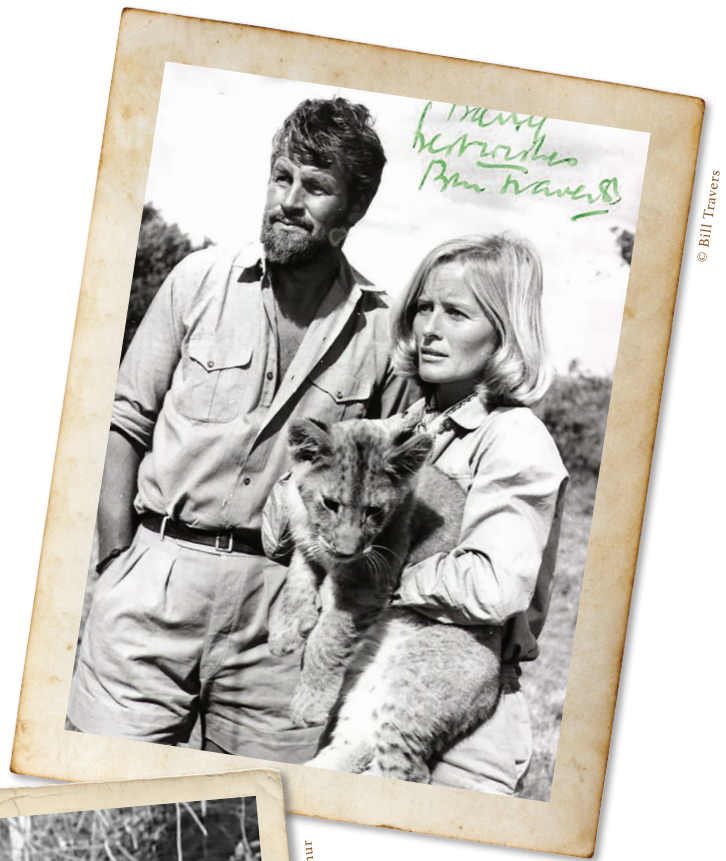
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Known as the “Father of Lions” (Bwana Simba), George Adamson was the pioneer of lion conservation. He and his wife Joy raised the orphaned cub Elsa (and if the story sounds familiar, it’s the true story behind the movie “Born Free”). Adamson also rehabilitated the English-born lion Christian and 23 other lions in Kora National Park until his tragic murder in 1989. His assistant Tony Fitzjohn founded the George Adamson Wildlife Preservation Trust to continue the protection of these big cats, their habitat and other wildlife.



A poignant photograph, taken by photographer Jo-Anne McArthur, of a young gorilla in the arms of the man who saved her from a bushmeat market has won the Wildlife Photographer of the Year People’s Choice Award. The image shows Pikin, a lowland gorilla being moved from the safe forest sanctuary she was taken to after her rescue in Cameroon, to a new, larger one. Ahead of the move Pikin was sedated but during the journey she awoke. Fortunately she was still drowsy, and her rescuer, Appolinaire Ndohoudou, of Ape Action Africa, was close at hand so she remained calm for the duration of the bumpy journey.



THE  
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*The word “dessert” originated from the French word desservir, meaning “to clear the table”. It refers to the fact dessert was served after the table had been cleared of other dishes. The term dates from the 14th century but attained its current meaning around the beginning of the 20th century when “service à la française” (setting a variety of dishes on the table at the same time) was replaced with “service à la russe” (presenting a meal in courses.)”*

# DESSERTS

## **Chocolate & Pistachio Fondant** (N) 65

Valhrona manjari chocolate, pistachio praline, mascarpone ice cream,  
& buckwheat crumble

## **Nitro Rosewater Rocks** (N) 55

Rose water white chocolate Bavaois, loaded with strawberry compote,  
caramel popcorn, blondie cake, swiss meringue & almond sauce

## **Milk Chocolate Mousse** (N) 48

Yuzu jelly, chocolate almond tuile, feuilletine crisp,  
praline cake & yuzu ice cream

## **Baked Cheese Cake** (N) 55

Sour cherry, Oreo popcorn, crystal velvet candy

## **Candy Floss & Dulce de Leche** 45

Olive oil cake, homemade Dulce de Leche sauce,  
guava ice cream, raspberry foam with chocolate pop candy

## Caramel Malva Pudding 65

South African inspired dessert– caramel toffee sauce,  
rooibos tea ice cream

## Freshly Made Trio Ice-Cream or Sorbet 40

Chefs selection– Ask your waiter for the flavors

## The Meat co Dessert Sharing Platter for 2 (N) 120

Not to be missed!

A perfect mixture of our signature desserts to tempt your palate

## Chef's Cheese Platter (N) 85

A Selection of aged cheeses, dried fruits, quince paste  
fresh fig, grapes & crackers

(N) Nuts (SS) Sesame seeds (V)

Please ask your waiter for gluten free & dairy free options.

All prices inclusive of 7% municipality fee, 10% service gratuity & 5% Vat







THE  
MEAT  
CO. EST. 1976



# BAR FOOD

## **Tuna Tartare**(S) (SS) 75

Served with crispy cracker, basil, ginger, sesame, cress & fish bottarga powder

## **Wagyu Beef Slider** 75

RV wagyu beef topped with caramelized onion & comet cheese in a homemade brioche bun

## **Freshly Shucked Oysters** (C)

Fine de Claire (6 Pcs) 90

Dibba Bay Local (6 Pcs) 95

## **Mini Lobster Roll** (C) 78

Maine lobster meat with fennel & apple coleslaw, old bay & granny smith apple caviar

## **Salt & Pepper Calamari** (S) 78

Scored calamari, lightly tossed in salt, pepper & spiced flour. Shallow fried & served with yuzu & samphire

## **Rib Meat Cigars** 76

Braised beef rib meat with truffle pesto & mushroom in filo pastry. Served with Kimchi mayo

## **Chef's Cheese Platter** 79

A selection of aged cheeses with dried fruits, quince paste, fresh fig, grapes & crackers

## **Wagyu Carpaccio** 85

Slices of wagyu beef with quail eggs, smoked mayo, truffle carpaccio, croutons, cress & crisps

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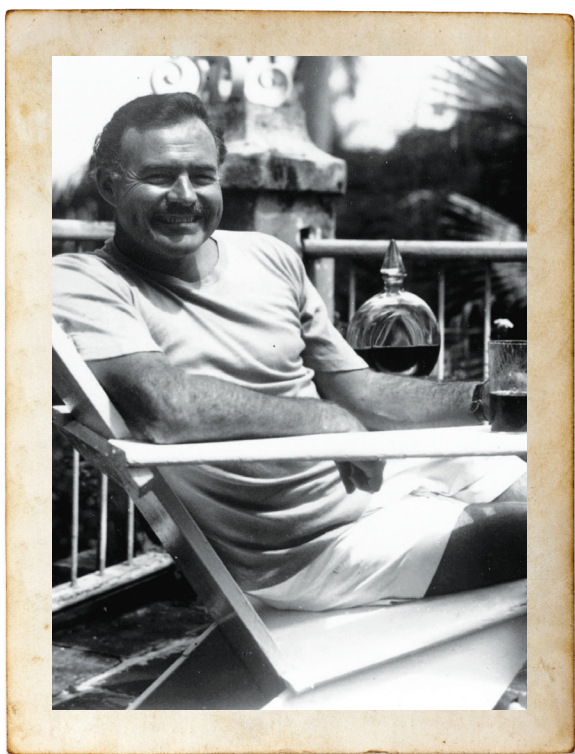
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# HEMING WAYS

EST. 2018





*"P.P.S. Don't you drink? I notice you speak slightly of the bottle. I have drunk since I was fifteen and few things have given me more pleasure. When you work hard all day with your head and know you must work again the next day what else can change your ideas and make them run on a different plane like whisky? When you are cold and wet what else can warm you? Before an attack who can say anything that gives you the momentary well being that rum does? I would as soon not eat at night as not to have red wine and water. The only time it isn't good for you is when you write or when you fight. You have to do that cold. But it always helps my shooting. Modern life, too, is often a mechanical oppression and liquor is the only mechanical relief."*

***Ernest Hemingway***

# COCKTAILS

## **7000 Miles Away**

67

40 day aged tribute to Manhattan – same same, but different  
#semidry #bourbon #tangy #oaked #warming #complexfinish

## **Negroni NO.5**

65

2 week barrel aged replica  
#bitter #sweet #spiced #gin #perfumed

## **“The Sun also Rises”**

85

Proud Solera represents a Zacapa & Pedro Ximenez marriage  
– lost in a fummy Spanish Clay  
#warm #smooth #sweet #smokey #aromatic

## **Papa Havana**

68

It's all about Havana & Banana  
#lightspice #rhum #citrusblossom #balanced #long

## **“Pewee”** 69

Tropical drunk Pisco makes you disco

#addictive #tropical #fruitbasket #intensivelyaromatic

## **Deep Purple - “Smoke on the Water”** 65

Let’s rock the ‘beet’ whiskey sour

#smoked #sweet #sour #earthy

## **Vogue** 82

Mrs. Hemingway’s Daiquiri

#ladies #love #rhum #juicy #tart #fashion #champagne

## **“Tea Time Ma’am”** 73

Royal English breakfast in a cup

#herbal #Gin #fragranced #finesse #Rooibos #complex

Classic cocktails are part of our daily flair -  
please ask for our classic cocktail selection

# V O D K A

single / double / bottle

## Wheat

Russian Standard, Russia	45 / 80 / 700
Grey Goose, France	74 / 122 / 1055
Beluga gold line, Russia	175 / 335 / 3250

## Corn

Tito's, Texas	50 / 95 / 850
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## Rye

Belvedere, Poland	74 / 122 / 1055
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## Grape

Ciroc, France	78 / 136 / 1200
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# GIN

single / double / bottle

## Light & Floral

Hendrick's, Scottish Gin	63 / 95 / 900
The Botanist, Islay Gin	65 / 115 / 1100

## Citrusy & Fresh

Tanqueray, London Dry Gin	50 / 85 / 750
Step 5, Premium South African	60 / 103 / 980
Tanqueray 10, London Dry Gin	65 / 115 / 1100

## Flavorful & Floral

Roku Gin, Japanese Gin	65 / 115 / 1100
Edgerton Pink, London Pink Gin	70 / 130 / 1050

## Sweet & Savoury

Ophir Oriental Spiced, London Dry Gin	70 / 130 / 1050
Monkey 47, German Gin	95 / 165 / 1050

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# R U M

single / double / bottle

## Blanco

Bacardi Carta Blanca, Cuba	45 / 80 / 700
Clément, rhum agricole, Martinique	60 / 110 / 1100

## Spiced

Sailor Jerry, Caribbean	45 / 80 / 750
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## Aged & Dark Rum

Matusalem Gran Reserva, Cuba	63 / 105 / 1050
Flor de Caña 25, Nicaragua	105 / 202 / 1900
Facundo Exquisito, Puerto Rico	140 / 265 / 2600

## Solera

Solera is a maturation system typical of sherry. Rum aged in this way tends to be smoother, rounder and softer.

Zacapa 23, Guatemala	90 / 137 / 1650
Zacapa XO, Guatemala	125 / 240 / 2500

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# TEQUILA

single / double / bottle

## Blanco

El Jimador Blanco, Mexico

45 / 80 / 750

## Reposado

Patrón Reposado, Mexico

74 / 105 / 1350

Clase Azul Reposado, Mexico

205 / 399 / 3900

## Anejo

Patrón Anejo, Mexico

79 / 116 / 1450

## Mezcal

Oaxaca Mezcal

55 / 98 / 850

## Flavoured Tequila

Patrón XO Café

55 / 98 / 850

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# W H I S K E Y

single / double / bottle

## S I N G L E   M A L T

### Light & Delicate

Most easy to approach with fresh fruit notes and light spices.

Glenmorangie Nectar D'Or, Highlands	75 / 142 / 1050
Glenfiddich 12 YO, Speyside	75 / 142 / 1050
Macallan 12 YO, Highlands	82 / 158 / 1350
Nikka Pure Malt Black, Japan	90 / 172 / 1100

### Rich & Complex

More complex selection of whiskeys with dried fruit notes & sherry wood richness towards a spiced, woody complexity.

Auchentoshan Three Wood, Lowland	90 / 172 / 1500
Macallan 18 YO, Highlands	195 / 365 / 3850

### Smoky, Peated & Complex

Here is the selection of most pungent whiskies with rich, sweet, peat-smoke notes with full-bodied complexity.

Laphroaig 10 YO, Islay	75 / 142 / 1050
Caol Ila 12 YO, Islay	88 / 168 / 1450
Lagavulin 16 YO, Islay	135 / 265 / 2750

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single / double / bottle

## Blended Whiskey

Our selection starts from light and fruity notes to almost drier peaty flavors with a long finish.

Johnnie Walker, Red Label, Scotland	45 / 80 / 800
Jameson, Ireland	53 / 90 / 850
Chivas Regal 12 YO, Scotland	63 / 100 / 1250
Nikka From The Barrel, Japan	65 / 105 / 1150
Johnnie Walker, Black Label, Scotland	75 / 142 / 1300
Johnnie Walker, Blue Label, Scotland	195 / 365 / 3850

## Bourbons & Tennessee Whiskey

Offering light vanilla notes with mellow ripe fruit flavors.

Jack Daniels, Tennessee	50 / 90 / 950
Jack Daniels Rye, Tennessee	50 / 90 / 950
Bulleit, Kentucky	50 / 90 / 1100
Woodford Reserve, Kentucky	58 / 98 / 1050
Maker's Mark, Kentucky	63 / 100 / 1050

*"Never delay kissing a pretty girl or opening a bottle of whiskey."  
Ernest Hemingway*

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## COGNAC, BRANDY, PISCO & GRAPPA

50ml

Known as the finest of all the spirits, it is a grape distilled spirit with thousands of flavors and sensations, ranging from fruitiness, warmth, spicy and dry to oaky notes.

Hennessy VSOP, France	100
Hennessy XO, France	273
Torres 10, Spain	45
Pisco Puro Quebranta	65
Grappa Alexander	70

## SHERRY & PORT

60ml

Those belong to the family of fortified wine, displaying great complexity of flavor and aromas.

Lustau PX, San Emilio Fine Sherry Wine, Solera Reserva, Pedro Ximénez	75
Taylor's Late Bottled Vintage Port, Portugal	85

## LIQUEURS, APÉRITIF & DIGESTIF

We offer a vast selection of liqueurs, apéritifs and digestifs.  
Each 45 for a single shot.

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# H O P S

## Bottled Beers & Ciders

<b>Heineken</b> , Netherlands, Lager, 5% ABV Distinctively balanced premium lager, versatile and refreshing aftertaste with hints of fruit.	40
<b>Estrella Damm</b> , Barcelona, Lager, 4.6% ABV Stands out for its creamy hops-flavoured froth and refreshing taste.	40
<b>Corona</b> , Mexico, Pale Lager, 4.6% ABV Golden lager with a crisp and refreshing taste. A pleasant malt and hops flavour.	43
<b>Asahi Super Dry</b> , Japan, Lager, 4.5% ABV With its refreshing barley flavor and crisp aftertaste is by far the most popular high-quality beer in Japan.	49
<b>Paulaner Weiss</b> , Germany, Weiss (Wheat) Beer, 4.9% ABV Superbly refreshing and tingly natural wheat beer, sparkingly mild and fruity with a delicate yeast flavour.	63
<b>Savanna</b> , South Africa, Premium Cider, 5% ABV Crisp, refreshing, balanced premium dry cider.	45

## Draught Beers

**Heineken**, Netherlands, Lager, 5% ABV 54

Finely selected 100% barley malt, hops, pure water and it's unique A-yeast give this brew unsurpassed clarity with a fresh, mild bitter taste and fruity aroma.

**Guinness**, Ireland, Draught Surger, 4.1%ABV 58

A perfect balance of bitter and sweet with malt and roast characters.

**Brewdog**, UK, IPA, 5.6% ABV 64

Layered with new world hops, to create an explosion of tropical fruit and an all-out riot of grapefruit, pineapple and lychee, before a spiky bitter finish. This is transatlantic fusion running at the fences of lost empires.

## MOCKTAILS

### **Favorite Mojitos** 43

#lemon&mint #freshstrawberry #passionfruit

### **Mint Lemonade** 43

## INNOCENTS BY THE MEAT CO

### **Popsicolada** 45

#creamy #coconut #pineapple #passionfruit #smooth #icepop

### **Elixir of Youth** 45

#berry #juicy #beetroot #ginger #spiced

### **Passion Fashion** 45

#citrusblossom #passionfruit #crisp #sour

### **“Going Bananas”** 45

#banana #jammy #long #smooth

# COLD BEVERAGES

## 100% Juice

Please ask your waiter for our freshly squeezed selection 31

## Tea on Ice

Choose from Lemon or Peach 33

## Soft Drinks

Coca-Cola, Coca-Cola Light, Sprite, Fanta Orange 18

3 Cents Collection – Tonic & Soda 31

## Mineral Water

Acqua Panna – Still Mineral Water – 0.5L 24

Acqua Panna – Still Mineral Water – 1L 34

S.Pellegrino – Sparkling Mineral Water – 0.5L 25

S.Pellegrino – Sparkling Mineral Water – 1L 35

# HOT BEVERAGES

single/double

## Coffee & Tea Time

Espresso	19 / 24
Macchiato	20
Cappuccino	21 / 26
Café Latte	21 / 26
Americano	24
Hot Chocolate	29
Tea Selection	25

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THE  
MEAT  
CO. EST. 1976



SPARKLING & CHAMPAGNES

	Glass 150ml/Bottle
<b>Chenin Blanc</b>	270
Stellenrust, South Africa	
<b>Prosecco</b>	62/310
Famiglia Zonin, Veneto, Italy	
<b>Prosecco Rosé</b>	325
Famiglia Zonin, Veneto, Italy	
<b>Moët &amp; Chandon Impérial</b>	775
Champagne, France	
<b>Laurent Perrier Brut</b>	155/775
Champagne, France	
<b>Laurent Perrier Rosé Brut</b>	1450
Champagne, France	

WHITE WINES

CITRUSY AND REFRESHING

	Glass 150ml/Bottle
<b>Chenin Blanc</b>	265
False Bay – ‘Slow’, Coastal Region, South Africa	
<b>Chardonnay</b>	56/280
Nederburg, Paarl, South Africa	
<b>Pinot Grigio</b>	56/280
Gabbiano, Promessa, Veneto, Italy	
<b>Chardonnay</b>	320
Casa Lapostolle, Casablanca Valley, Chile	
<b>Sauvignon Blanc</b>	68/340
Kapuka, Marlborough, New Zealand	
<b>Pinot Grigio</b>	385
Alois Lageder, Trentino–Alto Adige, Italy	
<b>Chardonnay de Lardèche</b>	395
Louis Latour, Burgundy, France	
<b>Collector’s Reserve Sauvignon Blanc</b>	435
Durbanville Hills, Cape Town, South Africa	

<b>Chablis</b>	480
Laroche, Burgundy, France	
<b>Sauvignon Blanc</b>	565
Dog Point, Marlborough, New Zealand	

<b>Sancerre</b>	720
Comte Lafond, Ladoucette, France	
<b>Chardonnay</b>	725
Meerlust, Collectors Tin, Stellenbosch, South Africa	

AROMATIC AND FRAGRANT

	Glass 150ml/Bottle
<b>Chenin Blanc</b>	58/290
Petit, Ken Forrester, Western Cape, South Africa	
<b>Two Vines Chardonnay</b>	355
Columbia Crest, Washington State, USA	

<b>Semillon - Chardonnay</b>	408
Rosemouth Estate, Australia	

<b>Gavi di Gavi</b>	425
Enrico Serafino, Piedmont, Italy	
<b>Riesling</b>	460
Prinz Von Hessen, Classic QbA, Rheingau, Germany	

<b>Sauvignon Blanc</b>	475
Steenberg, Constantia , South Africa	

ROSE WINES

	Glass 150ml/Bottle
<b>Pinotage Rosé</b>	68/340
Kanoncop, Kadette, Stellenbosch, South Africa	

<b>Rosé d’Anjou</b>	350
Sauvion et Fills, Loire, France	

<b>The Palm by Whispering Angel</b>	405
Chateau d’Esclans, Provence, France	

<b>Whispering Angel Rosé</b>	498
Château d’Esclans, Provence, France	

<b>Le Secret de Léoube</b>	950
Château Léoube, Provence, France	

RED WINES

DELICATE AND ELEGANT

	Glass 150ml/Bottle
<b>Belleruche Rouge</b>	375
Côtes du Rhône, M. Chapoutier, France	

<b>Chianti Classico</b>	395
DOCG, Gabbiano, Italy	

<b>Pinot Noir</b>	89/445
Matua, Marlborough, New Zealand	

<b>Cinsault</b>	460
Waterkloof, Stellenbosch, South Africa	

<b>Attitude Pinot Noir</b>	548
Pascal Jolivet, Loire, France	

<b>Pinot Noir</b>	890
Dog Point, Marlborough, New Zealand	

WELL-ROUNDED AND PRONOUNCED FRUITS

	Glass 150ml/Bottle
<b>Pinotage</b>	55/275
False Bay, Coastal Bush Vine Vineyard, South Africa	

<b>Merlot</b>	65/325
Casa Lapostolle, Colchagua Valley, Chile	

<b>Merlot</b>	340
Chateau Souverain, Alexander Valley, USA	

<b>Pinotage</b>	355
Durbanville Hills, Durbanville, South Africa	

<b>Altos Ibéricos</b>	365
Familia Torres, Rioja, Spain	

<b>Cabernet - Merlot</b>	405
Klein Constantia, South Africa	

<b>Merlot</b>	641
Meerlust, Stellenbosch, South Africa	

<b>Châteauneuf-du-Pape</b>	731
Clos de l’Oratoire, Rhône, France	

<b>Pinotage</b>	850
Kanonkop Estate, Stellenbosch, South Africa	

COMPLEX AND SOPHISTICATED

	Glass 150ml/Bottle
<b>Cabernet Sauvignon</b>	58/290
Nederburg, Paarl, South Africa	

<b>Malbec</b>	68/340
Familia Zuccardi, Mendoza, Argentina	

<b>Cabernet- Merlot</b>	350
Wyndham Estate, Bin 888, Australia	

<b>Cordillera Carmenere</b>	375
Miguel Torres, Cachapoal Valley, Chile	

<b>Woodfired Shiraz</b>	399
De Bortoli, Heathcote, Australia	

<b>The Footbolt Shiraz</b>	415
D’arenberg, McLaren Valley, Australia	

<b>Saint Émilion</b>	515
La Collection, Bordeaux, Robert Giraud	

<b>Malbec</b>	567
Terrazas de los Andes, Mendoza, Argentina	

<b>Barolo</b>	685
Dezzani, Piedmont, Italy	

<b>Rioja Gran Reserva</b>	714
Marqués de Cáceres, Rioja, Spain	

<b>Rubicon</b>	760
Meerlust, Stellenbosh, South Africa	

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RED WINE

RICH. BOLD AND OPULENT WINES

	Glass 150ml/Bottle
<b>Shiraz</b> Nederburg, Paarl, South Africa	58/290
<b>Cabernet Sauvignon - Shiraz</b> Simonsig, Stellenbosch, South Africa	302
<b>Cabernet Sauvignon</b> Carnivor, California, USA	330
<b>Old Vine Zinfandel</b> Beringer, California, USA	470
<b>Cabernet Sauvignon - Shiraz</b> Steenberg Statelyz, Coastal Region, South Africa	475
<b>Big Easy</b> Ernie ELS, Western Cape, South Africa	480
<b>Marques de Casa Concha Syrah</b> Maipo Valley, Chile	485
<b>Shiraz - Cabernet</b> Penfolds, Koonunga Hills, Australia	485
<b>Amarone della Valpolicella</b> Classico, Luigi Righetti, Veneto, Italy	665
<b>Malbec</b> Vina Cobos, Bramare Lujan de, Mendoza, Argentina	845
<b>The Gypsy</b> Ken Forrester, Western Cape, South Africa	855

SOUTH AFRICA

South Africa is a diverse nation with many cultures & traditions. Nicknamed the Rainbow Nation, it is this diversity that attracts people from all over the world to experience the splendidly rich heritage.

Now the 8th largest producer of wine in the world, South African wine has a history dating back to 1659 when founder & Dutch surgeon Jan van Riebeeck produced the first bottle.

Much of the landscape in the Western Cape Province of South Africa is made up of vineyards draping the mountainsides and hugging the coastlines. Production is concentrated around Cape Town, with major vineyard and production centres at Constantia, Paarl, Stellenbosch and Worcester.

SOUTH AFRICAN ICONS SERVED BY CORAVIN

WHITE WINE

	Glass 150ml/Bottle
<b>Sauvignon Blanc</b> Waterkloof, Stellenbosch, South Africa	115/575
<b>The FMC Chenin Blanc</b> Ken Forrester, Stellenbosch, South Africa	238/1190
<b>Cinsault</b> Pofadder, Swartland, South Africa	145/725
<b>The Chocolate Block</b> Boekenhoutskloof, Franschhoek	155/775
<b>Anwilka</b> Klein Constancia, South Africa	179/895
<b>Cabernet Sauvignon</b> Boekenhoutskloof, Franschhoek, South Africa	235/1175

CONNOISSEUR SELECTION

SPARKLING

	Glass 150ml/Bottle
<b>Dom Perignon</b> Champagne, France	3560

WHITE WINE

	Glass 150ml/Bottle
<b>Chablis Premier Cru</b> ,’Fourchaume’, La Chablisienne, Burgundy, France	656
<b>Château de Puligny-Montrachet</b> Meursault 2015, France	1185

<b>Dirty Little Secret</b> Ken Forrester, Chenin Blanc 2015, South Africa	1590
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RED WINE

	Glass 150ml/Bottle
<b>Brunello di Montalcino</b> ’Castelgiocondo, Frescobaldi, Tuscany, Italy	1208
<b>The Black Lion Shiraz</b> De Toren, 2016 , Stellenbosch, South Africa	3900
<b>Château Figeac</b> Premier Grand Cru, Saint-Émilion, Bordeaux, France 2005	4050
<b>Château Lafleur</b> 2001, Pomerol, France	13720

“Wine is a Grand thing” – I said.  
“It makes you forget all the bad.”  
Ernest Hemingway

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