

TEASERS AND NIBBLES SHADES SIGNATURE LOAF (G,D,V) AED 45 Sourdough bread, stringy cheese, kale and sauteed onions served with chimchurri dip ANTI PASTI BRUSCHETTA (G,D,V) AED 45 Cippolini onions, semi-dried tomatoes, taggiasca olives ,Parmesan on crusty bread HOME-BAKED NACHOS (G,D,V) AED 45 Charred salsa, guacamole, sour cream COLD MEZZEH PLATTER (G, N, D, V) AED 58 Selection of hummus, beetroot moutable and babaghanoush, served with warm pita bread and sumac grisini GRILLED HALLOUMI (G,D, V) AED 56 Served on toasted rye bread with fresh tomatoes and mesculin salad HOT SNACKS PRAWN TEMPURA (S, G) AED 68 Crispy fried prawns, served with wasabi dip CHICKEN EMPANADAS (G, D) AED 68 Chicken and blue cheese empanadas with ranch dressing CAJUN CALAMARI (G) AED 68 Served with chive and lime mayonnaise YAKITORI CHICKEN (G, N) AED 58 Chicken skewers infused with Pan-Asian flavours and served with Teriyaki dip QUESADILLAS (G, D) AED 60 Monterey Jack cheese and soft tortillas with a choice of filling Sauteed mushrooms and onions (V) Chicken Fajita POTATO AND CHEESE POCKETS (G, D, V) AED 52 Served with Chimchurri sauce JALAPENO POPPERS (G, D, V) AED 52 Stuffed with cheese, served with homemade salsa and sour cream		
APPETISERS/SALAD All salads are served with grilled rye cranberry toast BURRATA CAPRESE (V, D, N, G) AED 78 Heirloom tomatoes, asparagus, basil, pinenuts and tomato caviar THE ADDRESS SPA SALAD (H, V, N, G) AED 68 Quinoa, arugula, avocado, pepitas, pinenuts, squash and balsamic vinaigrette THE SHADES SIGNATURE SALAD (H, D, V, N, G) AED 64 Baby gem lettuce, asparagus, feta, snowpeas, Heirloom beetroot caramalized pecans and mandarin segments PERUVIAN TUNA NICOISE (G, H) AED 74 Green beans, purple potatoes, olives and shichimi togarashi with lemon dressing THAI BEEF SALAD (G) AED 72 Chargrilled sirloin, house spices, salad greens and roasted rice powder with nam jim dressing KALE AND SMOKED CHICKEN SALAD (N, G) AED 66 Wilted kale, smoked chicken, pumpkin and toasted almonds with tahina dressing CAESAR SALAD (D,G) AED 62 Baby gem lettuce, veal bacon, anchovies and Parmesan shavings with homemade Caesar dressing Add a choice of: Thyme and garlic marinated grilled chicken Grilled Prawns (S) GOURMET SANDWICHES All sandwiches are served with a side portion of fries SHAWARMA (G) AED 72 Marinated chicken wrapped in saj bread with garlic paste,tomates and lettuce PANINI (D, G) AED 68 Turkey ham, Tellagio cheese, piccalilli and rocket SHRIMP PO' BOY (S, G) AED 78 Poached shrimp, crab meat, Sriracha aioli, lettuce, tomato fresh guacamole cilantro and Po Bao CUBAN (D, G) AED 75 BBQ pulled beef, Italian cheese, pickles, Dijon mustard and sauteed mushrooms WAGYU BEEF CHEESE BURGER (D, G) AED 88 8oz Wagyu beef, lettuce, tomato, caramalised onion, pickled gherkin brie cheese and aged Mozzarella		
SHADES CLUB SANDWICH (D, G) AED 78 Thyme and garlic chicken breast, turkey bacon, fried egg, tomato compote, Sriracha aioli and cheddar cheese CAPRESE PANINI (N, D, G, V) AED 64 Buffalo Mozzarella, ripe vine tomatoes, pesto and rocket		
PASTA CHOICE OF PASTA (G) AED 65 Spaghetti, Penne, Tagliatelle CHOICE OF SAUCE AED 65 Basil Pesto (V, N, D) AED 75 Arrabiata (V) Bolognaise Garlic Chilli Olive Oil Creamy Wild Mushroom (D, V) Seafood (S) Add your choice of: AED 25 Shrimp Chicken RAVIOLI (D, V, G) AED 75 Spinach and Ricotta ravioli in a truffled wild mushroom sauce MARINARA RISOTTO (S, D) AED 94 Carnaroli rice, fresh seafood, lobster bisque and Parmesan		
PIZZA SEAFOOD (S, D, G) AED 90 Tomato sauce, mixed seafood and Mozzarella BRESAOLA (D, G) AED 82 Tomato sauce, Mozzarella, basil, bresaola and rocket PEPPERONI (G, D) AED 82 Tomato sauce, Mozzarella, beef salami and black olives CHICKEN TIKKA (G, D) AED 85 Tomato sauce, chicken tikka, jalapenos, mint chutney,mozarella and peppers MARGHERITA (V, D, G) AED 75 Tomato sauce, shredded mozzarella, oregano and basil MEGA VEG (V, G, D) AED 80 Tomato sauce, mozzarella, vegetables, corn and mushroom		
BBQ All served with a Cypriot salad and fries U.S Certified Angus Rib Eye (280g) AED 189 Australian Lamb Chops Thyme and Garlic Marinated Chicken Breast Norwegian Salmon King Prawns (S) CHOICE OF SAUCE AED 185 Lemon Butter I Smoky BBQ I Mint I Peppercorn Jus ARABIC MIXED GRILL (G) AED 185 Lamb chops, shish taouk, shish kebab, lamb kofta served with garlic dip and Arabic bread with Bewas salad		
DESSERTS TIRAMISU ESPRESSO (N, G, D) AED 42 Sacher biscuits layered with mascarpone cream TRADITIONAL APPLE CRUMBLE (G, D) AED 48 Served hot with Creme Anglaise FRUIT PLATTER (H) AED 55 Seasonal fruit platter KEY LIME PIE (D, N, G) AED 42 Sable breton STICKY TOFFEE PUDDING (G, D, N) AED 42 Vanilla ice-cream ICE CREAM CART AED 22 per scoop Please ask your server for our different flavours Served over cruhsed ice with seasonal berries Selection of Ice-cream/sorbet AED 22 per scoop		

COCKTAILS

SHADES SIGNATURES

RED GINGER MULE	AED60
Vodka, infused red ginger syrup, lime wedges,angostura and ginger ale	
SPICED GIN	AED 60
Gin, fresh grapefruit juice and homemade spice syrup	
COCO LOCO	AED 65
Rum, Malibu, coconut water and peach puree served in a coconut shell	
CUCUMBER COOLER	AED 75
Hendrick’s, chambord and cucumber syrup	
CHAMOMILE BREEZE	AED 75
Jameson’s, chamomile tea, pineapple juice and lemon juice	

FROZEN COCKTAILS

CHI CHI	AED 60
Vodka, blue curacao, coconut cream, pineapple juice	
SUMMER SLUSH	AED 60
Vodka, Cointreau, sugar syrup, strawberries and lemon juice	
BERRY BERRY	AED 60
Gin, berry syrup, lemon juice and watermelon juice	
DAIQUIRI	AED 60
Mango/coconut/strawberry	
ORIENTAL SPLASH	AED 62
Rum, fresh pineapple, pineapple juice and infused lemongrass syrup	

CLASSIC COCKTAILS

SANGRIA	AED 60
Red wine, triple sec, fresh lime juice	
PIMM’S CUP	AED 60
Pimm’s No. 1, lemonade, fresh fruits	
BLOODY MARY	AED 60
Vodka, tomato juice, worcestershire sauce,tabsco,salt and black pepper	
COSMOPOLITAN	AED 60
Vodka, triple sec, cranberry juice and fresh lime juice	
MOJITO	AED 62
Rum, fresh lime juice, sugar, fresh lime wedges, fresh mint and soda	
MAI TAI	AED 62
Rum, triple sec, fresh lime juice and orgeat syrup	
FUN ON THE BEACH	AED 60
Vodka, peach Schnapps, cranberry juice and fresh orange juice	
MARGARITA	AED 60
Straight up, or on the rocks. With or without salt on the rim	
LONG ISLAND ICED TEA	AED 72
Vodka, rum, gin, tequila, triple sec, fresh lemon juice, sugar, Pepsi	
MARINA ROYALE	AED 78
Prosecco, creme de cassis	

WINES

SPARKLING WINE	GLS	BTL
LINDEMAN’S ROSE BIN 30	AED 60	AED 290
PROSECCO ,ZONIN BRUT	AED 75	AED 365
ROSE WINE	GLS	BTL
HOUSE ROSE	AED 50	AED 240
CUVEE SABOURIN BLUSH	AED 60	AED 290
WHITE WINE	GLS	BTL
HOUSE WHITE	AED 50	AED 240
LINDEMAN’S CAWARRA, Semillon Chardonnay	AED 55	AED 265
ITALIA,Pinot Grigio	AED 55	AED 265
LINDEMAN BIN 65,Chardonnay	AED 60	AED 290
MATUA VALLEY,Sauvignon Blanc	AED 60	AED 290
RED WINE	GLS	BTL
HOUSE RED	AED 50	AED 240
FALSE BAY , Sauvignon Blanc	AED 55	AED 265
LINDEMAN’S CAWARRA, Shiraz Cabernet	AED 55	AED 265
WOLF BLASS YELLOW LABEL, Merlot	AED 65	AED 315
MATUA VALLEY,Pinot Noir	AED 80	AED 390

BOTTLE BEER AND CIDER

FOSTER’S/STELLA ARTOIS/HEINEKEN/PERONI	AED 48
CORONA	AED 50
BULMER’S CIDER	AED 65
ANCHOR STEAM	AED 60
BREWDOG,IPA	AED 60
DRAUGHT BEER	
HEINEKEN, 520ml	AED 55
PERONI, 520ml	AED 60

GIN 30ml

BOMBAY SAPPHIRE	AED 50
TANQUERY	AED 55
HENDRICK’S	AED 60

VODKA 30ml

SMIRNOFF RED LABEL	AED 50
ABSOLUTE BLUE	AED 60
BELUGA	AED 70
BELVEDERE	AED 70
GREY GOOSE	AED 70

RUM 30ml

BACARDI CARTA BLANCA	AED 50
HAVANA CLUB 7 YO	AED 65
CAPTAIN MORGAN BLACK	AED 65
CAPTAIN MORGAN SPICED	AED 65

WHISKY 30ml

JW RED LABEL	AED50
JAMESON’S	AED 55
JACK DANIEL’S	AED 60
JW BLACK LABEL	AED 65
CHIVAS REGAL 12YO	AED 65

TEQUILA 30ml

JOSE CUERVO SILVER	AED 50
PATRON SLVER	AED 60
PATRON CAFE	AED 75

MOCKTAILS

FIRST KISS	AED 40
Peach juice, lemon juice, passion fruit puree and ginger ale	
THE HOSPITALITY	AED 40
Organic pineapple, squeezed lime, mint sprigs and mango puree	
SHADES PASSION	AED 40
Passion fruit, lemon juice, passtion fruit puree and ginger ale	
VIRGIN DAIQUIRI	AED 40
Mango/strawberry/lime, served frozen or shaken	
VIRGIN MOJITO	AED 40
COCONUT KISS	AED 40
Pineapple juice, coconut cream, fresh cream and a drizzle of cherry syrup	

FRESH JUICES

ORANGE/PINEAPPLE/ MANGO/ GREEN APPLE/WATERMELON	AED 36
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SOFT DRINKS

PEPSI/DIET PEPSI/MIRINDA/7UP/DIET 7UP	AED 26
ENERGY DRINK	AED 35

TEA

ENGLISH BREAKFAST/CAMOMILE/EARL GREY/MORROCCAN /GREEN	AED 28
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COFFEE

AMERICANO/DOUBLE ESPRESSO	AED 26
LATTE/CAPPUCCINO	AED 28
ESPRESSO	AED 23
TURKISH COFFEE	AED 32

ICED TEA

CLASSICO/PEACH/PASSION FRUIT	AED 36
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COLD COFFEE

AMERICANO/CAPPUCINO/LATTE	AED 36
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WATER

HOUSE STILL 500ml/1l	AED 22/32
EVIAN 330ml/1l	AED 26/38
PERRIER 330ml/750 ml	AED 26/38

TEASERS AND NIBBLES SHADES SIGNATURE LOAF (G,D,V)44 Sourdough bread, stringy cheese, kale and sauteed onions served with chimchurri dip ANTI PASTI BRUSCHETTA (G,D,V)44 Cippolini onions, semi-dried tomatoes, taggiasca olives ,Parmesan on crusty bread HOME-BAKED NACHOS (G,D,V)44 Charred salsa, guacamole, sour cream COLD MEZZEH PLATTER (G, N, D, V)57 Selection of hummus, beetroot moutable and babaghanoush, served with warm pita bread and sumac grisini GRILLED HALLOUMI (G,D, V)66 Served on toasted rye bread with fresh tomatoes and mesculin salad HOT SNACKS PRAWN TEMPURA (S, G)68 Crispy fried prawns served with wasabi dip CHICKEN EMPANADAS (G, D)67 Chicken and blue cheese empanadas with ranch dressing CAJUN CALAMARI (G)66 Served with chive and lime mayonnaise YAKITORI CHICKEN (G, N)58 Chicken skewers infused with Pan-Asian flavours and served with Teriyaki dip QUESADILLAS (G, D)60 Monterey Jack cheese and soft tortillas with a choice of filling Sauteed mushrooms and onions (V) Chicken Fajita POTATO AND CHEESE POCKETS (G, D, V)51 Served with Chimchurri sauce JALAPENO POPPERS (G, D, V)51 Stuffed with cheese, served with homemade salsa and sour cream		
PASTA CHOICE OF PASTA (G)64 Spaghetti, Penne, Tagliatelle CHOICE OF SAUCE64 Basil Pesto (V, N, D)64 Arrabiata (V)74 Bolognaise54 Garlic Chilli Olive Oil74 Creamy Wild Mushroom (D, V)83 Seafood (S) Add your choice of:25 Shrimp20 Chicken75 RAVIOLI (D, V, G)92 Spinach and Ricotta ravioli in a truffled wild mushroom sauce MARINARA RISOTTO (S, D) Carnaroli rice, fresh seafood, lobster bisque and Parmesan		
PIZZA MARGHERITA (V, D, G)74 Tomato sauce, shredded mozzarella, oregano and basil MEGA VEG (V, G, D)78 Tomato sauce, mozzarella, vegetables, corn and mushroom CHICKEN TIKKA (G, D)84 Tomato sauce, chicken tikka, jalapenos, mint chutney,mozarella and peppers BRESAOLA (D, G)80 Tomato sauce, Mozzarella, basil, bresaola and rocket PEPPERONI (G, D)82 Tomato sauce, Mozzarella, beef salami and black olives SEAFOOD (S, D, G)88 Tomato sauce, mixed seafood and Mozzarella		
APPETISERS/SALAD All salads are served with grilled rye cranberry toast BURRATA CAPRESE (V, D, N, G)76 Heirloom tomatoes, asparagus, basil, pinenuts and tomato caviar THE ADDRESS SPA SALAD (H, V, N, G)68 Quinoa, arugula, avocado, pepitas, pinenuts, squash and balsamic vinaigrette THE SHADES SIGNATURE SALAD (H, D, V, N, G)63 Baby gem lettuce, asparagus, feta, snowpeas, Heirloom beetroot caramalized pecans and mandarin segments PERUVIAN TUNA NICOISE (G, H)73 Green beans, purple potatoes, olives and shichimi togarashi with lemon dressing THAI BEEF SALAD (G)70 Chargrilled sirloin, house spices, salad greens and roasted rice powder with nam jim dressing KALE AND GRILLED CHICKEN SALAD (N, G)66 Wilted kale, grilled chicken, pumpkin and toasted almonds with tahina dressing CAESAR SALAD (D,G)64 Baby gem lettuce, veal bacon, anchovies and Parmesan shavings with homemade Caesar dressing Add a choice of: Thyme and garlic marinated grilled chicken20 Grilled Prawns (S)25 GOURMET SANDWICHES All sandwiches are served with a side portion of fries SHAWARMA (G)72 Marinated chicken wrapped in saj bread with garlic paste,tomates and lettuce PANINI (D, G)67 Turkey ham, Tellagio cheese, piccalilli and rocket SHRIMP PO' BOY (S, G)77 Poached shrimp, crab meat, Sriracha aioli, lettuce, tomato fresh guacamole cilantro and Po Bao CUBAN (D, G)74 BBQ pulled beef, Italian cheese, pickles, Dijon mustard and sauteed mushrooms WAGYU BEEF CHEESE BURGER (D, G)86 8oz Wagyu beef, lettuce, tomato, caramalised onion, pickled gherkin brie cheese and aged Mozzarella SHADES CLUB SANDWICH (D, G)77 Thyme and garlic chicken breast, turkey bacon, fried egg, tomato compote, Sriracha aioli and cheddar cheese CAPRESE PANINI (N, D, G, V)63 Buffalo Mozzarella, ripe vine tomatoes, pesto and rocket		
BBQ All served with a Cypriot salad and fries U.S Certified Angus Rib Eye (280g)185 King Prawns (S)166 Thyme and Garlic Marinated Chicken Breast132 Norwegian Salmon152 Australian Lamb Chops155 CHOICE OF SAUCE Lemon Butter I Smoky BBQ I Mint I Peppercorn Jus ARABIC MIXED GRILL (G)181 Lamb chops, shish taouk, shish kebab, lamb kofta		
DESSERTS KEY LIME PIE (D, N, G)41 Sable breton TRADITIONAL APPLE CRUMBLE (G, D)47 Served hot with Creme Anglaise FRUIT PLATTER (H)54 Seasonal fruit platter TIRAMISU ESPRESSO (N, G, D)41 Sacher biscuits layered with mascarpone cream STICKY TOFFEE PUDDING (G, D, N)41 Vanilla ice-cream ICE CREAM / SORBET22 per scoop Please ask your server for our different flavours		

COCKTAILS

SHADES SIGNATURES

RED GINGER MULE	60
Vodka, infused red ginger syrup, lime wedges,angostura and ginger ale	
SPICED GIN	60
Gin, fresh grapefruit juice and homemade spice syrup	
COCO LOCO	58
Rum, Malibu, coconut water and peach puree served in a coconut shell	
CUCUMBER COOLER	58
Hendrick's, chambord and cucumber syrup	
CHAMOMILE BREEZE	59
Jameson's, chamomile tea, pineapple juice and lemon juice	

FROZEN COCKTAILS

CHI CHI	59
Vodka, blue curacao, coconut cream, pineapple juice	
SUMMER SLUSH	59
Vodka, Cointreau, sugar syrup, strawberries and lemon juice	
BERRY BERRY	58
Gin, berry syrup, lemon juice and watermelon juice	
DAIQUIRI	57
Mango/coconut/strawberry	
ORIENTAL SPLASH	61
Rum, fresh pineapple, pineapple juice and infused lemongrass syrup	

CLASSIC COCKTAILS

SANGRIA	60
Red wine, triple sec, fresh lime juice	
PIMM'S CUP	60
Pimm's No. 1, lemonade, fresh fruits	
BLOODY MARY	60
Vodka, tomato juice, worcestershire sauce,tabsco,salt and black pepper	
COSMOPOLITAN	60
Vodka, triple sec, cranberry juice and fresh lime juice	
MOJITO	60
Rum, fresh lime juice, sugar, fresh lime wedges, fresh mint and soda	
MAI TAI	62
Rum, triple sec, fresh lime juice and orgeat syrup	
FUN ON THE BEACH	60
Vodka, peach Schnapps, cranberry juice and fresh orange juice	
MARGARITA	60
Straight up, or on the rocks. With or without salt on the rim	
LONG ISLAND ICED TEA	70
Vodka, rum, gin, tequila, triple sec, fresh lemon juice, sugar, Pepsi	
MARINA ROYALE	77
Prosecco, creme de cassis	

WINES

SPARKLING WINE	GLS	BTL
LINDEMAN'S ROSE BIN 30, Australia	60	284
PROSECCO ,ZONIN BRUT, Italy	74	354
ROSE WINE	GLS	BTL
HOUSE ROSE	50	235
CUVEE SABOURIN BLUSH, France	60	284
WHITE WINE	GLS	BTL
HOUSE WHITE	50	235
LINDEMAN'S CAWARRA, Semillon Chardonnay, Australia	54	260
ITALIA,Pinot Grigio, Italy	54	260
LINDEMAN BIN 65,Chardonnay, Australia	59	284
MATUA VALLEY,Sauvignon Blanc, New Zealand	59	284
RED WINE	GLS	BTL
HOUSE RED	50	235
FALSE BAY , Sauvignon Blanc,South Africa	54	259
LINDEMAN'S CAWARRA, Shiraz Cabernet, Australia	54	259
WOLF BLASS YELLOW LABEL, Merlot,Australia	64	308
MATUA VALLEY,Pinot Noir,New Zealand	79	381

BOTTLE BEER AND CIDER

FOSTER'S/STELLA ARTOIS/HEINEKEN/PERONI	48
CORONA	50
BULMER'S CIDER	64
ANCHOR STEAM	58
BREWDOG,IPA	58
DRAUGHT BEER	
HEINEKEN, 520ml	54
PERONI, 520ml	60

GIN 30ml

BOMBAY SAPPHIRE	50
TANQUERY	54
HENDRICK'S	58

VODKA 30ml

SMIRNOFF RED LABEL	50
ABSOLUTE BLUE	60
BELUGA NOBLE	69
BELVEDERE	69
GREY GOOSE	69

RUM 30ml

BACARDI CARTA BLANCA	50
HAVANA CLUB 7 YO	64
CAPTAIN MORGAN BLACK	64
CAPTAIN MORGAN SPICED	64

WHISKY 30ml

JW RED LABEL	50
JAMESON'S	54
JACK DANIEL'S	59
JW BLACK LABEL	64
CHIVAS REGAL 12YO	64

TEQUILA 30ml

JOSE CUERVO SILVER	50
PATRON SLVER	59
PATRON CAFE	74

MOCKTAILS

FIRST KISS	40
Peach juice, lemon juice, passion fruit puree and ginger ale	
THE HOSPITALITY	40
Organic pineapple, squeezed lime, mint sprigs and mango puree	
SHADES PASSION	40
Passion fruit, lemon juice, passtion fruit puree and ginger ale	
VIRGIN DAIQUIRI	40
Mango/strawberry/lime, served frozen or shaken	
VIRGIN MOJITO	40
Mint leaves,fresh lime,sugar syrup topped with soda water	
COCONUT KISS	40
Pineapple juice, coconut cream, fresh cream and a drizzle of cherry syrup	

FRESH JUICES

ORANGE/PINEAPPLE/ MANGO/ GREEN APPLE/WATERMELON	36
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SOFT DRINKS

PEPSI/DIET PEPSI/MIRINDA/7UP/DIET 7UP	26
ENERGY DRINK	35

TEA

ENGLISH BREAKFAST/CAMOMILE/EARL GREY/MORROCCAN /GREEN	28
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COFFEE

AMERICANO/DOUBLE ESPRESSO	26
LATTE/CAPPUCCINO	28
ESPRESSO	23
TURKISH COFFEE	32

ICED TEA

CLASSICO/PEACH/PASSION FRUIT	36
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COLD COFFEE

AMERICANO/CAPPUCINO/LATTE	36
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WATER

HOUSE STILL 500ml/1l	22/32
EVIAN 330ml/ 750 ml	26/38
PERRIER 330ml/750 ml	26/38



All prices are in AED and are inclusive of 7% Municipality fee,
10% service charge and 5% VAT.

HAPPY HOUR

Daily, from 6 pm until 8 pm

WINE

Red Wine 30

Argento Shiraz
Argento Malbec

White Wine 30

Argento Chardonnay
Argento Sauvignon Blanc

Rose House Wine 30

BOTTLE BEER

Foster's 30

Stella Artois 30

SPIRITS

Whisky 30
Johnnie Walker Red Label

Gin 30
Tanqueray

Rum 30
Matusalem Classico

Vodka 30
Smirnoff Red

Tequila 30
José Cuervo Silver

TEASERS / NIBBLES

Shades Signature Loaf (D/G/V)	44
Sourdough bread, stringy cheese, kale and sauteed onions served with chimichurri dip	
Home Baked Nachos (D/G/V)	44
Served with charred salsa, guacamole and sour cream	
Potato and Cheese Pockets (D/G/V)	52
Served with chimichurri sauce	
Cold Mezzeh Platter (D/G/N/V)	58
Selection of hummus, beetroot moutable and babaganoush served with warm pita bread and sumac grisini	
Yakitori Chicken (G/N)	58
Chicken skewers infused with Pan-Asian flavours, served with teriyaki dip	
Chicken Empanadas (D/G)	68
Chicken and blue cheese empanadas, served with ranch dressing	
Prawn Tempura (G/S)	68
Crispy fried prawns, served with wasabi dip	
Cajun Calamari (G)	66
Served with chive lime mayonnaise	
Quesadillas (D/G)	
Tortillas with a choice of fillings and Monterey Jack cheese	60
Sauteed Mushroom and Onions (V)	74
Chicken Fajita	

COLD SEAFOOD SELECTION

Smoked Salmon (D/G)	74
Norwegian smoked salmon, served with sourdough crisp, lemon, sour cream and capers	
Tuna Tartar (G)	92
Asian flavours infused Ahi tuna tartar with ginger, soy and sesame served with crusty bread	
Shrimp Marie Rose (S)	102
Poached shrimp served with Marie rose dressing and avocado	
Californication (G/S)	
Selection of Californian rolls (prawn tempura, spicy tuna, smoked eel, salmon and avocado)	
12 pieces	135
24 pieces	250

SALADS AND SANDWICHES (G)

(All salads are served with grilled rye cranberry toast)

Burrata Caprese (D/N/V) Heirloom tomatoes, asparagus, basil, pinenuts and tomato caviar	76
Grilled Halloumi Salad (D/N/V) Served with pomegranate seeds, zaatar, rocca, cherry tomatoes, avocado, olives and walnuts	66
The Address Spa Salad (D/H/N/V) Quinoa, arugula, avocado, pepitos, pinenuts, squash and balsamic vinaigrette	68
Thai Beef Salad Chargrilled sirloin, house spices, salad greens and roasted rice powder with nam jim dressing	70
Kale and Grilled Chicken Salad (N) Wilted kale, grilled chicken, pumpkin and toasted almonds with tahina dressing	66
Caesar Salad (D) Baby gem lettuce, homemade Caesar dressing, veal bacon, anchovies and Parmesan shavings	64
Add thyme and garlic marinated grilled chicken	20
Add grilled shrimp (S)	25
SHAWARMA (D) Marinated chicken wrapped in saj bread with garlic paste, tomatoes and lettuce	72
Wagyu Beef Cheese Burger (D) 8oz wagyu beef, lettuce, tomato, caramelized onions, pickled gherkin brie cheese and aged Mozzarella	86

PASTA

Choose your pasta and sauce	
Choice of Pasta (G)	
Spaghetti /Penne /Tagliatelle	
Choice of Sauces	
Basil Pesto (D/N/V)	64
Arrabiata Sauce (spicy tomato sauce) (V)	64
Bolognaise	74
Garlic Chili Olive Oil	54
Creamy Wild Mushroom (D)	74
Seafood (S)	83
Add shrimp (S)	25
Add chicken	20
Ravioli (D/V) Spinach and ricotta ravioli in a truffled wild mushroom sauce	74
Marinara Risotto (D/S) Carnaroli rice, fresh seafood, lobster bisque and parmesan	92

PIZZA BOARD (G/D)

Margherita (V)	74
Tomato sauce, shredded mozzarella, oregano and basil	
Mega Veg (V)	78
Tomato sauce, mozzarella, vegetables, corn and mushroom	
Chicken Tikka	84
Tomato sauce, chicken tikka, jalapenos, mint chutney, mozzarella and peppers	
Pepperoni	82
Tomato sauce, mozzarella, beef salami and black olives	
Bresaola	80
Tomato sauce, mozzarella, basil, bresaola and rocket	
Seafood (S)	88
Tomato sauce, mixed seafood and mozzarella	

SHADES SIGNATURE GRILLS

U.S. T-Bone Steak	260
450g	
Tandoori Jumbo Prawns (S)	195
U 15 prawns marinated with tandoori spices, hot smoked in a tandoor and served with mixed salad and garlic butter	
Baby Chicken Spatchcock	148
Basquaise style whole baby chicken, grilled and served with herbed wild rice, tomato and bell pepper ragout	
Arabic Mixed Grill (G)	185
Assortment of lamb chops, shish taouk, shish kebab, lamb kofta, served with garlic dip and Arabic bread with bewaz salad	
Seafood Mixed Grill (S)	255
Canadian lobster tails, tiger prawns, salmon and seabass served with lemon butter sauce and chimichurri	

GRILLS

(All grills come with a choice of one side and one sauce)

Seabass Fillet (D)	175
Norwegian Salmon (D)	165
Tiger Prawns (S)	195
U 15 prawns marinated with chimichurri	
Chicken Tikka or Shish Tawook (D)	125
Chicken thigh, marinated with tandoori spices and hot smoked in a tandoor	
Lamb Chops (G)	165
Korean BBQ spiced lamb chops	

Beef Tenderloin (D) 240g Angus tenderloin	205
Rib Eye (D) 280g Angus rib eye	198
Tofu and Eggplant (G/V) Chipotle miso spiced tofu and eggplant skewers	115
Served with a choice of sauce Lemon butter, chimichurri, mint chutney, peppercorn, thyme jus	
Choose your sides French fries, side salad, sweet potato fries, herbed wild rice, herbed couscous truffled mashed potato (D), sauteed spinach (D), sauteed mushroom (D), grilled vegetables (D)	
Add another side for AED 25	

DESSERT

Tiramisu Espresso (D/G/N) Sacher biscuits layered with mascarpone cream	42
New York Cheesecake (D/G) Fresh berry compote and creme fraiche frosting	45
Fruit Platter (H) Seasonal fruit platter	54
Sticky Toffee Pudding (D/G/N) Served with vanilla ice cream, apple, raisins and brown sugar sauce	48
Traditional Apple Crumble (D/G) Served with creme Anglaise	47
Scoop of Ice Cream (D) Chocolate, vanilla, strawberry	22
Scoop of Sorbet (D) Lemon, raspberry, mango	22

SHADES SIGNATURES

Spiced Gin 60
Gin, fresh grapefruit juice, homemade spice syrup

Red Ginger Mule 60
Vodka, infused red ginger syrup, lime wedges
dash angostura bitter and ginger ale

Coco Loco 58
Rum, Malibu, coconut water and peach puree

Cucumber Cooler 58
Hendricks, Chambord, cucumber syrup

Green Day 70
Beluga, pineapple juice, apple juice
homemade basil syrup

Marina Sunset 65
White rum, aperol, fresh lemon and pineapple juice

Shades Delight 60
Vodka, amaretto, almond syrup, honey, fresh orange juice

Bealaiste 65
Baileys, cherry heering, fresh pineapple juice

Merry Me 65
Gin, prosecco, raspberry syrup, ginger ale, fresh lemon juice

Berry Berry 58
Gin, berry syrup, lemon juice and watermelon juice

CLASSIC COCKTAILS

Sangria 60
Red wine, triple sec, brandy and orange juice

Pimm's Cup 60
Pimm's No. 1, lemonade, fresh fruits

Bloody Mary 60
Vodka, tomato juice, Worcestershire sauce
fresh lemon juice, tabasco, celery, salt and black pepper

Mojito 60
Rum, fresh lime juice, sugar, fresh lime wedges
fresh mint sprigs, soda

Mai Tai 62
Rum, triple sec, fresh lemon juice and orange syrup

Cosmopolitan 60
Vodka, triple sec, cranberry juice and fresh orange juice

Fun on the Beach 60
Vodka, peach schnapps, cranberry juice and
fresh orange juice

Margarita 60
Tequila, triple sec, fresh lime juice
straight up or on the rocks, with or without a salt rim

Long Island Iced Tea 70
Vodka, rum, gin, tequila, triple sec,
fresh lemon juice, sugar, pepsi

Espresso Martini 70
Vodka, kahlua, espresso

Marina Royale 77
Prosecco, creme de cassis

CHAMPAGNE

Veuve Clicquot Yellow Label Brut 900
Laurent-Perrier Brut N V 900

SPARKLING WINE GLS BTL

Lindeman's Bin 30 Rose 60 284
Australia

Yellow Tail 60 284
Australia

Prosecco, Zonin, Brut 74 354
Italy

ROSÉ WINE GLS BTL

House Rosé 50 235

Cuvée Sabourin Rosé Blush 60 284
Pays d'Oc IGP, France

Chateau Minuty, M de Minuty 380
Rose de Provence, France

WHITE WINE GLS BTL

White House Wine 50 260

Terre Allegre 50 260
Trebbiano, Italy

Lindeman Cawarra 54 259
Semillon Chardonnay, Australia

Italia 54 259
Pinot Grigio, Italy

False Bay 50 235
Chenin Blanc, South Africa

Lindeman Bin 65 60 284
Chardonnay, Australia

Matua Valley Sauvignon Blanc, New Zealand	300
Cosetti, Gavi De Gavi Piedmont, Italy	330

Oyster Bay Sauvignon Blanc, Marlborough, New Zealand	450
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RED WINE GLS BTL

Red House Wine	50	235
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Lindeman Cawarra Shiraz Cabernet, Australia	50	235
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False Bay Pinotage, South Africa	54	259
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Wolf Blass Yellow Label Merlot, Australia	64	308
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Saam Cabernet Sauvignon, South Africa	70	340
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Chateau Gaillard Beaujolais Village, Burgundy, France		380
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Matua Pinot Noir, New Zealand		381
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Oyster Bay Merlot, New Zealand		450
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Beringer Founder's Estate Zinfandel, California, USA		560
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Zuccardi "Q" Malbec, Mendoza, Argentina		590
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BOTTLE BEER AND CIDER

Foster's, Australia	48
Stella Artois, Belgium	48
Heineken, Holland	48
Peroni, Italy	48
Corona, Mexico	50
Bulmer's Cider, Britain	64
Brewdog IPA, Scotland	58

DRAUGHT BEER

Heineken Pint 520ml	54
Stella Artois	54
Peroni Pint 520ml	60
Estrella	65

GIN 30ml

Bombay Sapphire	50
Tanqueray	54
Hendrick's	58

VODKA 30ml

Smirnoff Red	50
Absolut Blue	60
Belvedere	69
Grey Goose	69
Beluga Noble	69

RUM 30ml

Bacardi Carta Blanca	50
Havana Club 7 YO	69
Captain Morgan Black	64
Captain Morgan Spiced	64

WHISKEY

Johnnie Walker Red Label	50
Jameson's	54
Jack Daniel's	59
Johnnie Walker Black Label	64
Chivas Regal 12YO	64
Glenfiddich 12YO	69
Macallan 12YO	74

COGNAC 30ml

St. Remy VSOP	55
Hennessy Privilege VSOP	80

TEQUILA 30ml

Jose Cuervo Silver	50
Patron Silver	59
Patron Cafe	74

MOCKTAILS

First Kiss	40
Peach juice, cream, strawberry puree and coconut puree	
The Hospitality	40
Organic pineapple, squeezed lime mint sprigs and mango puree	
Shades Passion	40
Passion fruit, lemon juice, passion fruit puree and ginger ale	
Virgin Daiquiri	40
Mango/strawberry/lime, frozen/shaken	
Virgin Mojito	40
Lime wedges, mint sugar syrup topped with 7Up	
Coconut Kiss	40
Pineapple juice, coconut cream, fresh cream and a drizzling of cherry syrup	

SMOOTHIES

Raspberry Love	40
Raspberry, blueberry, banana	
Mango Paradise	40
Mango, pineapple, passionfruit, lemon	
Tropicolada	40
Banana, pineapple, coconut	

FRESH JUICES

Orange	36
Pineapple	36
Apple	36
Watermelon	36
Mango	36
Green Apple	36
Classic Lemonade	26

SOFT DRINKS

Pepsi	26
Diet Pepsi	26
Mirinda	26
7 Up	26
Diet 7 Up	26
Tonic Water	26
Ginger Ale	26
Soda Water	26
Energy Drink	36

TEA

English Breakfast	28
Chamomile	28
Earl Grey	28
Moroccan Mint	28
Green Tea	28

COFFEE

Americano	26
Latte	28
Cappuccino	28
Espresso	26
Double Espresso	26
Turkish Coffee	28

WATER

Water Still 500ml	22
Water Still 1l	32
Evian 330ml	26
Evian 750ml	38
Perrier 330ml	26
Perrier 750ml	38

SHISHA - FAVOURITES

Single Flavour	90
Apple, Double Apple, Grape, Mint	
Orange, Lemon, Watermelon, Sweetmelon	
Cherry, Strawberry, Salum, Rose	

SHISHA – MIXED FLAVOURS

Apple with Mint	115
Cherry with Mint	115
Double Apple with Mint	115
Lemon with Mint	115
Rose with Mint	115
Watermelon with Mint	115
Strawberry with Mint	115
Sweet Melon with Mint	115
Orange with Mint	115

CIGARETTES

Marlboro Lights	40
Marlboro Red	40
Dunhill Blue	40
Dunhill Black	40

MAZINA BEVERAGE MENU

MARTINI COCKTAILS

CLASSIC Vodka or gin served with olives or a twist	67
GIBSON A classic martini flavored with a cocktail onion	54
DIRTY MARTINI A classic martini flavored with olive brine	54
CUCUMBER MARTINI A classic martini with fresh cucumber, sugar	67
ESPRESSO MARTINI Vodka, espresso	54

THE CLASSICS

MARGARITA Tequila, triple sec, fresh lime juice. Straight up or on the rocks, with or without a salt rim	54
OLD FASHIONED Bourbon, Angostura bitters coated sugar cube, fresh orange zest	54
MOJITO Rum, fresh lemon juice, sugar, fresh lime wedges, fresh mint sprigs, soda	54
MANHATTAN Bourbon, Angostura bitters, sweet vermouth	54
COSMOPOLITAN Vodka, triple sec, cranberry juice, fresh lime juice	54
DAIQUIRI Rum, fresh lime juice, sugar	67
BLACK RUSSIAN Vodka, Kahlua coffee liqueur	54
BLOODY MARY Vodka, tomato juice, worcestershire sauce, fresh lemon juice, tabasco, celery, salt, black pepper	54
LONG ISLAND ICED TEA Vodka, rum, gin, tequila, triple sec, fresh lemon juice, sugar, Pepsi	54
MAI TAI Rum, triple sec, fresh lime juice, orgeat	54
FUN ON THE BEACH Vodka, peach schnapps, cranberry juice, fresh orange juice	67
SINGAPORE SLING Gin, Cherry Heering, Dom Benedictine, triple sec, Angostura bitters, fresh pineapple juice, sugar, fresh lime juice	54
TEQUILA SUNRISE Tequila, fresh orange juice, grenadine	54

CHAMPAGNE

Moët & Chandon	743
Veuve Clicquot, Yellow Label, Brut, NV	1,025
Dom Pérignon	5,661

SPARKLING WINE

Bottega Prosecco	57/318
Bottega Pinot Nevo Rosé	57/318

WHITE WINE

Sauvignon Blanc, Argento, Argentina	44/225
Pinot Grigio, Argento, Argentina	44/225
Semillon-Chardonnay, DB Family Selection, Southern Australia	52/257
Pinot Grigio, Italia, Italy	52/257
Chenin Blanc, False Bay, South Africa	52/257
Chenin Blanc, Saam, Paarl, South Africa	369
Pinot Grigio, Zonin, Delle Venezie IGT, Veneto, Italy	313
Chardonnay, Woodbridge, Robert Mondavi, California, USA	431
Chardonnay, Ruffino Libaio, Toscana IGT, Tuscany, Italy	352
Chardonnay, Fetzer, California, USA	431
Sauvignon Blanc, Mouton Cadet, Baron Philippe De Rothschild, Bordeaux, France	391
Riesling, Villa Maria, Private Bin, Marlborough, New Zealand	401
Sauvignon Blanc, Southern Right, Hemel En Aarde Valley, South Africa	420
Sauvignon Blanc, Oyster Bay, Marlborough, New Zealand	440
Petit Chablis, “Pas Si Petit”, La Chablisienne, France	593

ROSÉ WINE

Melbec Rosé, Argento, Argentina	45/230
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RED WINE

Malbec, Argento, Argentina	44/225
Shiraz, Argento, Argentina	44/225
Shiraz-Cabernet Sauvignon, DB Family Selection, South Eastern Australian	44/225
Pinotage, False Bay, South Africa	52/258
Barbera, Araldica, Piedmont, Italy	264
Chianti, Cantina Delle Tore, DOCG, Schenk, Tuscany, Italy	328
Cabernet Sauvignon, Saam, Paarl, South Africa	354
Shiraz, Fairview, Paarl, South Africa	475
Beaujolais, Georges Duboeuf, France	485
Merlot, Esser, California, USA	410
Pinot Noir, Matua Valley, Marlborough, New Zealand	449
Merlot, Oyster Bay, Hawke’s Bay, New Zealand	498
Old Vine Zinfandel, Beringer, Founder’s Estate, California, USA	560
Burgundy, Louis Jadot Bourgogne Rouge, Couvent Des Jacobins, France	596

BOTTLE BEER & CIDER

Stella Artois	46
Foster’s	46
Tiger	46
Budweiser	46
Peroni	48

MAZINA BEVERAGE MENU

BOTTLE BEER & CIDER

Asahi	48
Corona	48
Heineken	48
Bulmer's	62
Somersby	62

LIQUEURS

Baileys Irish Cream	41
Kahlua	41
Southern Comfort	41
Sambuca	41
Malibu	41
Drambuie	41
Jagermeister	41

WHISKY

Johnnie Walker Red Label	46
Johnnie Walker Black Label	59
J&B	52
Chivas Regal 12YO	67
Chivas Regal 18YO	79
Glenfiddich 12YO	73
Macallan 12YO	82
Jim Beam	46
Jack Daniels	57

COGNAC

St. Remy Vsop	49
Remy Martin Vsop	78
Hennessy Privil�ge Vsop	78

GIN

Bombay Sapphire	46
Gordons	46
Tanqueray	52
Hendrick's	57

RUM

Matusalem	46
Havana Club 3 Yo	62
Bacardi Black	62
Captain Morgan Black	62

VODKA

Smirnoff Red	46
Ciroc	59
Ketel One	60
Grey Goose	68
Belvedere	64

TEQUILA

Jos� Cuervo Silver	46
Patron Silver	58

MOCKTAIL

RASPBERRY CORIANDER LEMONADE	35
Fresh raspberry and coriander, muddled together with a dash of lemon juice & topped up with sparkling water	
MINT DREAM	37
Fresh mint leaves with lemon juice and sugar	
SUMMER COOLER	35
Cherry syrup with fresh lime juice and ginger ale	
VIRGIN MOJITO	35
Lime wedges muddled with fresh mint, sugar and apple juice.	
VIRGIN MARY	35
Tomato juice, worcestershire sauce, tabasco, celery salt, crushed black pepper, fresh lemon juice	
FRULATTI	35
Peach, fresh banana and strawberry puree	
COCONUT KISS	35
Pineapple juice, coconut cream, fresh cream and a drizzle of cherry syrup	

STILL WATER

Lielbata 500MI	21
Lielbata 1L	32
Evian 330MI	21
Evian 750MI	27

SPARKLING WATER

Lielbata 330MI	21
Lielbata 700MI	32
Perrier 330MI	26
Perrier 750MI	37

FRESH JUICES

Orange	35
Pineapple	35
Watermelon	35
Green Apple	35

CHILLED JUICES

Peach	26
Apple	26
Cranberry	26
Grapefruit	26
Tomato	26

SOFTDRINKS

Pepsi	26
Diet Pepsi	26
Mirinda	26
7 Up	26
Diet 7 Up	26
Tonic Water	26
Bitter Lemon	26
Ginger Ale	26
Soda Water	26
Go Fast	37