

À LA CARTE

SNACKS

Homemade sourdough focaccia & bread basket, Salted butter, Olive oil (g)(d)(v) 40	Wild mushroom consommé, Parmesan foam, Smoked butter, Brown sauce (g)(d)(v) 40	Aged ‘Comte’ cheese churros, Smoked paprika aioli (g)(d)(v) 40
‘Normandy’ oysters №3, Cucumber & jalapeno, Trout roe, Herb oil (d) 75/150	Wood-fire flatbread (g) 20 Romesco sauce 20 – Feta dip 20 – Herb butter 15	

STARTERS

Wagyu beef tartare, Ponzu dressing, Pickled shimeji, Shallot rings, 24mo Parmesan (g)(d) 110	Chicken liver parfait, Balsamic glaze, Cherry gel, Flaked almonds, Toasted brioche (g)(d)(n) 105	Beetroot ‘rose’, Goat cheese mousse, Walnuts, Apple & lemon gel, Consommé (n)(d)(v) 75
Alaskan King crab, Kaluga caviar, Avocado puree, Granny Smith, Focaccia croutons (g)(d) 175	Marina Social ‘tomato & burrata’, Aged balsamic, Tomato salt (d)(v) 95	Local red snapper ceviche, Watercress veloute, Pomegranate, lemon & balsamic pearls 95

MEAT & FISH

Loin of venison, Braised cabbage, Glazed parsnips, Crispy kale, ‘shepherd’s pie’ (g)(d) 195	Chicken ballotine, Mushroom puree, Tarragon aioli, Crispy nuggets, Girolles (g)(d) 185	Honey-glazed duck breast, Celeriac puree, Braised red radish, Kale, Confit leg (g)(d) 185
300g ‘Riverina’ Beef rib-eye (MS4+), Triple cooked chips, Peppercorn sauce (d) 290	Beef Wellington (for 2) Truffle mash potato, Confit garlic, Red wine sauce (g)(d) 450	
Butter poached lobster, 24 months aged Parmesan risotto, Truffle veloute (d) 195	Pan-fried sea bass, Aubergine & peppers ‘caponata’, Basil pesto (n)(d) 175	Poached Atlantic halibut, Gnocchi, Courgette & basil puree, Tempura zucchini flower (g)(d) 230

PASTA & SOURDOUGH PIZZA

Potato gnocchi, Homemade beef n’duja ragout, Burrata cheese (g)(d)(v) 125/95	Basil & courgette risotto, Red ‘Carabinero’ prawns, Bisque, Parmesan fondue (d)(v) 165/95	Langoustine ravioli, Tomato & red pepper sauce, Shellfish foam, Avruga caviar (g)(d) 165
Wild mushroom pizza, Winter truffle, Smoked Cheese, Rocket pesto (g)(d)(v) 95	Sundried cherry tomato pizza, Mozzarella ‘fior di latte’, Roasted bell peppers (g)(d)(v) 90	Spicy Italian n’duja pizza, S. Marzano tomato, Stracciatella cheese (g)(d) 95

SIDE ORDERS

Triple-cooked chips (v) 45 Parmesan & truffle fries (d)(v) 40 Creamy mash potato (d)(v) 45	Braised red cabbage (v) 45 Tenderstem broccoli, Confit shallots (d)(v) 40 Roasted carrots, Honey glaze (d)(v) 40	Tomato, shallot & basil salad (v) 40 Marina Social house salad (v) 40 Rocket & Parmesan salad (v) 45
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TASTING SERIES

Seafood

The ‘Social Six’ A 6 course tasting menu with a selection of our classic & signature dishes for AED 425 Daily, 6:00 PM onward	A 5 course special tasting menu fully inspired by beautiful products coming from the sea for AED 300 Monday to Thursday, 6:00 PM onward	Wellington Wednesday Our signature ‘Beef Wellington’ with a carafe of red or white wine for AED 399 for 2 people Every Wednesday, 6:00 PM onward
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Steak Night Social

A selection of prime cuts, served with
peppercorn & Bearnaise sauce and your
choice of sides, starting from AED 230

Every Friday, 6:00 PM onward

Ladies and the City Brunch

3 Courses and a 3 hour Beverage package
Soft AED 270 House AED 390
Sparkling AED 435

Every Saturday, 1:00 PM - 4:00 PM & 7:00 PM - 10:00 PM

Sunday Roast

A set menu with your choice of roast meat and a
glass of wine or house beer 2 course AED 250 or
3 course AED 300

Every Sunday 1:00 PM – 10:45 PM

Please advise your server of any food allergies or intolerances before ordering - (g) gluten (n) nuts (d) dairy (v) vegetarian
All prices are in AED and inclusive of a 7% municipality fee, 10% service charge and 5% VAT