

THE GRILL PIT

À LA CARTE MENU

A South American inspired 'Parrilla' Grill Room.

Born from the ashes of Asado embers on the plains of the Pampas; Gauchos, Criollo knives and Mate Tea; this is the life of the South American horseman.

Hand selected dry aged cuts, line caught seafood and a variety of South American preparations await our most discerning guests.

Flames rise from the Asado Grills and wood flavours infuse dishes from the 'Josper' Oven.

Promotions

Every Wednesday

LADIES NIGHT

A special night for the ladies to enjoy 3 complimentary drinks and experience an exciting menu.

Every Thursday

STEAK AND WINE

Enjoy our complimentary a glass of wine with Black Onyx Beef-Eye or Black Onyx Beef Sirloin. Enjoy this pairing for dinner for AED 199 per person.

Las Empanadas

Traditional Argentinian Fill Pastry Cases

Beef 2 pieces (D) / AED44

Angus Beef, Green Olives, Spring Onion & Egg

Chicken 2 pieces (D) / AED44

Corn-Fed Chicken, Carrot, Onion, Paprika

Ricotta 2 pieces (D) (V) / AED44

Ricotta Cheese, Spinach, Onion



Entradas

Beef Carpaccio (D) / AED85

Beef Tenderloin, Truffle Pearl and Shavings, Caviaroli, Parmesan Cream and Chips

Carne Curada (D) / AED78

Home Cured Beef Fillet, Grilled Argentinean Bread

Chorizo (D) / AED72

Slow Grilled Home Made Beef Chorizo, Purple Potato and Egg Macedonia

Pulpo (S) (D) (V) / AED78

Grilled Octopus, Potato Confit, Beetroot Pulverize, Paprika Alioli

Provoleta (V) (D) / AED62

Grilled Provolone Cheese, Oregano, Chili Flakes, Herbs Pan Crisp

Queso de Bufala Relleno (V) (D) / AED72

Tomato Compote Stuffed Burrata Cheese, Textures of Tomatoes, Rocket Leaves, Basil Oil

Ensalada de la Huerta (V) / AED58

Mix Lettuce, Peppers, Cherry Tomato, Avocado, Palm Heart, Artichokes, Pepper Balsamic Dressing

Escabeche de Vegetales (D) (V) / AED55

Carrot, Onion, Celery, Eggplant, Mushrooms, Red Capsicum, Grilled Sour Dough Bread

Soups

Crema de Arvejas y Panceta (D) / AED48

Green Peas, Bacon, Cream

Sopa de Choclo (D) / AED44

Sweet Corn, Baby Corn, Sourdough Bread

Platos Principales

Meat Mixed Grill for 2/ AED330

Beef Short-Ribs, Tenderloin, Sirloin, Lamb Chops, Chicken Skewers, Sweet Bread and Homemade Chorizo

Sea Food Mixed Grill for 2 / AED325

Jumbo Prawns, Baby Squids, Scallops, Salmon Fillet, Chilean Sea Bass, Sand Lobster Tail, Octopus, Green Mussels, Clams

Brochettes Duo for 2 / AED210

Skewer of Beef & Chicken, Onion, Peppers, Mushroom, Criolla and Chili Tomato Sauce

Merluza Negra/ AED185

Grilled Chilean Sea Bass, Asparagus Cream & Grilled

Parrilla de Vegetales / AED115

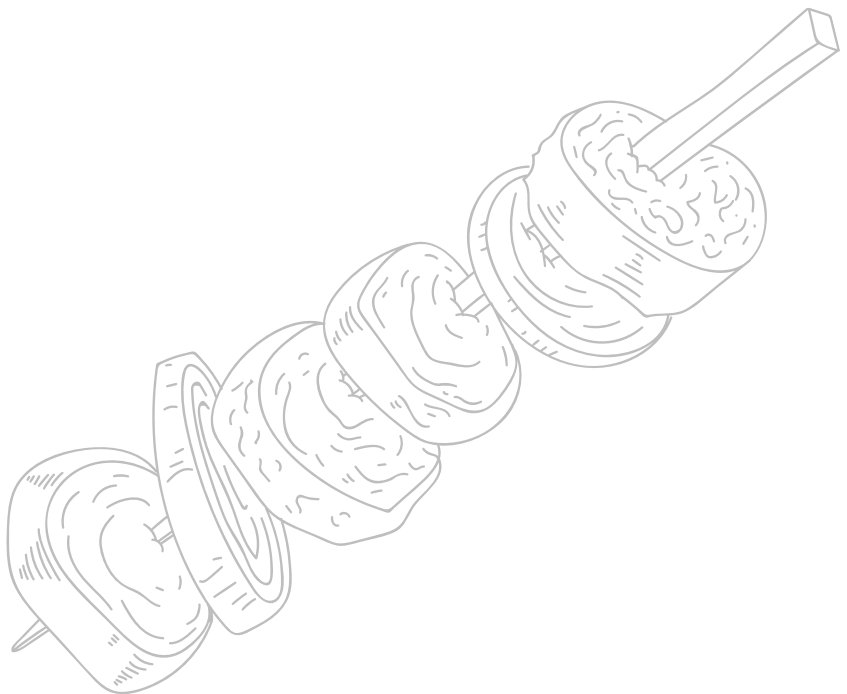
Portobello Mushroom, Corn, Asparagus, Pumpkin, Zucchini, Onion, Carrot, Potato, Chili-Tomato Sauce

Squash & Quinoa (V) (D) / AED78

Creamed Trio Quinoa, Roasted Butternut Squash, Parmesan

Humita (V) (D) / AED78

Argentinian Traditional Corn Stew, Gratin Goat Cheese, Quiquirimichi



From the Asador

Served with your choice of sauce, and mustards

Argentinian Black Angus Beef Tenderloin (200g) / AED165

Argentinian Black Angus Beef Tenderloin (300g) / AED230

US Prime Beef T-Bone (600g) / AED225

Black Onyx Beef Sirloin (250g) / AED160

Black Onyx Beef Rib-Eye (250g) / AED190

Australian Lamb Chops (400g) / AED170

Corn-Fed Baby Chicken (500g) / AED118

Salmon Fillet (250g) / AED145

Jumbo Prawns (350g) / AED165



Sauces

Black Peppercorn

Wild Mushroom

Bearnaise

Chimichurri

Criolla

The Sides

AED28

Baked Potato

Grilled Asparagus

Rucula y Sardo Salad

Creamy Spinach

Roasted Vegetables

Classic French Fries

Sautéed Farm And Forest Mushroom

Mashed Potato

Grilled Corn



Desserts

Bomba Helada / AED46

Almond Parfait Stuffed, Profiteroles, Chocolate Anglaise Sauce

Panqueques (D) / AED44

Milk Caramel Crepes, & Dulce De Leche Ice Cream

Pudin de Caramelo / AED45

Caramel and Date Pudding, Kumquat Compote, Vanilla Ice Cream

Figs Cheese Cake / AED48

Baked Cheese Cake, Marinated Fresh Fig and Jam

Selection of Ice Creams & Sorbets 3 Scoops / AED45

Dulce de Leche/ Strawberry/ Chocolate/ Vanilla/ Lemon



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