

## HOPS COMPANIONS

**Popcorn Shrimps (S)** 🍷 | 65

*Wasabi mayo, dynamite sauce*

**Crispy Chicken Slider** | 50

*Spicy mayo, Coleslaw*

**Southern Fried Chicken Bites** | 45

*Creole marinated chicken,*

*Peri peri mayonnaise*

**Falafel Slider with Beetroot Hummus (V)** | 45

**Crispy Calamari** | 45

*Cajun seasoning, lemon garlic aioli*

**Chili Cheese Bites (V)** | 50

*Cheese & jalapenos nuggets, spiced tortilla,*

*Tomato relish*

**Pizza Caprese (V)** | 55

*Tomato fondue, mozzarella, basil oil*

**Chicken Tikka Pizza** | 65

*Chicken tikka, masala onion, paneer, papad*

**Pizza Capricciosa** | 70

*Tomato sauce, mozzarella, ham, artichokes,*

*Mushrooms and olives*

## ARABIC MEZZE

**Fattoush (V), Tabouleh (V), Moutabel (V)(N), Hummus (V)(N), Marinated Olives (V)**

**Kibbeh (N), Lamb Sambousek (N), Cheese Rakakat (V), Spinach Fatayer (V)(N), Falafel**

**1 Mezze** | 30

**3 Mezze** | 65

## SALADS

**Nomad Salad** 🍷 (V) | 55

*Garden salad, strawberries, mango, cherry tomato,  
Beets, cucumber, edamame, pomegranate vinaigrette*

**Quinoa Salad (V)** | 70

*Avocado, cherry tomato, kale, yuzu dressing, Greek yoghurt tzatziki*

**Warm Seafood Salad** | 75

*Prawn, squid, broccoli, baby carrots, asparagus, raspberry vinaigrette*

**Caesar Salad** | 55

*Baby gem lettuce, turkey bacon, parmesan cheese, anchovy dressing  
Add chicken | 60 Add prawn | 70*

**Greek Salad (V)** | 55

*Cherry tomato, cucumber, Kalamata olives, capsicum, Greek feta, lemon dressing*

**Tuna Nicoise** | 65

*Seared fresh tuna, kipfler potatoes, beans, anchovies, Kalamata olives, roasted capsicum*

## SOUP

**Seafood Laksa (S) (N)** | 45

*Prawns, squid, udon noodles, peanuts, tofu,  
Pakchoy, coconut cream*

**Chicken & Mushroom Soup** | 45

*Chicken confit rilette, garlic and parmesan  
Crostini, mushroom velouté*

**Vegan Red Lentil Soup (V)** | 35

*Cumin spiced red lentil purée, chickpea,  
Kale, pita bread*

## BURGERS & SANDWICHES

*Beef burgers are made in-house, using Australian wagyu beef, served in brioche with fries, if not otherwise specified*

**The Classic Beef Burger (N)** | 75

*Beef patty, Cheddar cheese, onion marmalade,  
Lettuce, tomato, dill pickle*

**Thai Chicken Burger (N)** | 65

*Red curry chicken patty, mango papaya peanut relish*

**Turkey & Mozzarella** | 65

*Poached turkey, smoked turkey, mozzarella,  
Ciabatta bread*

**Highwayman Burger (N)** 🍷 | 75

*Beef patty, mushrooms, turkey ham, fried egg,  
Onion ring, BBQ sauce*

**Chicken Club Sandwich** | 65

*Grilled chicken, boiled egg, veal bacon,  
Tomato, lettuce*

**Steak Benedict** | 120

*Grilled ribeye steak on country loaf, crushed avocado,  
Poached egg, hollandaise sauce*

**Peri Peri Chicken Wrap** | 65

*Red rubbed chicken, avocado, Cheddar cheese,  
Red pepper relish, peri peri mayo*

**Beyond Burger (V)** | 70

*Pea protein burger patty, on country loaf bread,  
Caramelized onions, avocado, tomato salsa*

**Please inform us of any allergies or dietary requirements before ordering**

Dishes indicated with (A) - Alcohol (V) - Vegetarian (N) - Contains Nuts (GF) - Gluten Free – (P) PORK - 🍷 - Signature Dish

All prices are in UAE Dirhams and inclusive of 7 % Municipality fees, 10% service charge and Value Added Tax

## MAIN COURSE

- Chicken Tikka Masala | 70**  
*Chicken tikka, in rich tomato gravy, jeera rice, naan*
- Dal Makhani (V) | 60**  
*Slow cooked black lentils served with saffron rice*
- Vegan Macaroni Casserole (N) | 75**  
*Cauliflower and pumpkin purée, vegetable ratatouille, basil oil*
- Prawns Curry Mee (N) (S) | 95**  
*Mild spiced prawns, in coconut curry sauce, Asian greens, udon noodles*
- Fish and Chips (S) | 85**  
*Battered fish, mushy peas, tartar sauce, potato chips*
- Catalan Roast Chicken | 95**  
*Garlic and paprika chicken, roast artichoke, olives and smoked peppers*
- Creole Salmon 🍷 | 120**  
*Quinoa and kale salad, grilled broccoli rabe, chili pomelo salsa*
- Prawn Biryani | 75 Vegetable Biryani (N) | 60**  
*Succulent prawns, cooked with basmati rice  
Garnish with nuts and fried onion*
- Douchi Beef Noodle (N) | 80**  
*Shredded beef, fermented black beans, garlic sprouts, shitake, egg noodles*
- Sweet and Sour Chicken | 70**  
*Grilled pineapple, ginger glazed pakchoy, scallion fried rice*
- Dawood Basha | 70**  
*Meatballs in Arabic spiced tomato sauce, steamed rice*
- Casareccia Bolognaise | 75**  
*Casareccia pasta, beef bolognaise, freshly grated parmesan cheese*
- Tuscan Sea Bass | 120**  
*Pan seared sea bass, roast fennel, flageolet bean & spinach ragout, caper butter*
- Iranian Mixed Grill | 150**  
*Chicken jojeh kebab, koobideh kebab, lamb chop, onion salad, aromatic rice*
- Lamb Trio | 135**  
*Pan roasted chop, confit neck, braised shoulder, heritage carrots, and parsnip cream*
- Cowboy Steak 🍷 | 140**  
*New Zealand Grass fed beef ribeye 9oz, béarnaise sauce,  
Cheese & bacon hasselback potato, onion crisp*

## GRILL CORNER

- New Zealand, Grass Fed Beef, Tenderloin 7oz | 155**  
**Australian Lamb Chop | 165**  
**Fish of the Day | 110**

- Australian, 150 Day Grain Fed Angus Beef, Sirloin 9oz | 150**  
**Australian, 150 Day Grain Fed Angus Beef, Ribeye 9oz | 170**  
**Salmon Fillet | 120**

## SAUCE & SIDE 20 EACH

- |                                |                          |                       |                              |                           |
|--------------------------------|--------------------------|-----------------------|------------------------------|---------------------------|
| <b>Rosemary gravy</b>          | <b>Blue cheese sauce</b> | <b>Mushroom sauce</b> | <b>Béarnaise sauce</b>       | <b>Lemon butter sauce</b> |
| <b>Roasted root vegetables</b> | <b>Mashed potato</b>     | <b>Spinach gratin</b> | <b>Mac and cheese gratin</b> | <b>Pepper corn sauce</b>  |
| <b>Steamed vegetables</b>      | <b>Green beans</b>       | <b>French fries</b>   | <b>Garden salad</b>          | <b>Steamed rice</b>       |
|                                |                          | <b>Pub chips</b>      | <b>Coleslaw</b>              |                           |

## DESSERTS

- New York Cheesecake (N) | 40**  
*Strawberry compôte, Chantilly cream*
- Warm Salted Butter Caramel Fudge Brownie 🍷 (N) | 40**  
*Slow cooked griotte cherries, maple ice cream*
- Vanilla Crème Brûlée | 40**  
*Sable Breton, raspberry sorbet*
- Seasonal Fruit | 40**  
*Seasonal fruits with lychee sorbet*
- Tropical Summer Sago | 40**  
*Coconut sago, mango panna cotta, passion fruit sorbet*
- Ice Cream (Per Scoop) | 15**  
*Vanilla, Belgium chocolate, strawberry, cappuccino*

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