

BISTRO DOMINO

— BAR & RESTAURANT —

FOR A NICE START

LENTIL SOUP (C) (G) (V)  **35**
 Braised red lentils flavored with cumin served with croutons and lemons

HARIRA SOUP (C) (G) (D) **40**
 Classic Moroccan harira tomato, lamb meat, lentil and chickpea soup

SOUP OF THE DAY **35**

CLASSIC CAESAR SALAD **45**
 (D) (E) (G) (F) (CR) (S) (M) (SO)
 Romaine lettuce, and croutons in Caesar dressing
 Add chicken 50
 Add prawns 50

KETO BOWL

SUPER GREEN SALMON NICOISE (E) (F) **45**
 (SO)
 Green mesclun, kenya beans, boiled egg, artichoke, olives and balsamic dressing

CHICKEN, BROCCOLI AND BEET BOWL WITH AVOCADO PESTO (D) (N) (G) **45**
 Chargrilled chicken, roasted beetroot, crumbled blue cheese with avocado pesto

ENERGIZING KALE AND QUINOA BOWL (SO) (V) (M) (G)  **45**
 Kale and quinoa with orange, grapefruit segments, avocado drizzled with raspberry vinaigrette

SANDWICHES & WRAPS

TOASTIE (D) (S) (E) (G) (M) (F) (C) (SO) **45**
 White or brown toast, grilled chicken, fried egg, turkey ham, cheddar cheese, tomato, mustard mayo, romaine lettuce and French fries

SWISS BURGER (D) (G) (E) (M) (S) (F) (SO) **60**
 100% US Angus beef patty topped with roasted onion, lettuce, tomato served with French fries

CHICKEN AVOCADO BURGER **55**
 (D) (G) (E) (M) (S) (F) (SO)
 Homemade chicken breast patty, layered with tomato, lettuce, spicy salsa and guacamole, served with French fries

PESTO PANINI (N) (G) (V) (M) (SO)  **40**
 Grilled vegetable, onion, mushrooms, zucchini and pesto panini served with French fries and crispy salad

IT'S ROOSTER CHILI AIOLI WRAP (E) (G) **45**
 (M) (S) (D) (F) (SO)
 Tortilla bread, cajun spiced chicken, jalapeno, chili aioli, coriander, romaine leaf and French fries

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P: Peanut | N: Tree Nut | G: Gluten | CR: Crustacean | MO: Mollusks | L: Lupine
 SS: Sesame Seed | F: Fish | E: Egg | S: Soybeans | D: Dairy | C: Celery | M: Mustard |
 SO: Sulphur Dioxide & Sulphites | V: Vegetarian |  : Vegan |  : Gluten-Free

If you have any dietary requirements or food allergies, kindly inform us, and we will do our best to accommodate your needs.

All prices are in AED and include 5% VAT, 7% Dubai Municipality Fee and 10% Service Charge

SOUP / SALADS / KETO BOWL / STARTERS / BURGERS & SANDWICHES

MAIN COURSE

NORWEGIAN SALMON (F) (E) (M) (S) (D) 90 (G) (SO)

Grilled salmon fillet served with carrot and apple slaw, sautéed beans and sweet and citrus salsa

ASIAN GLAZED SEA BASS (D) (F) (G) 80

Pan seared sea bass with wilted sesame spinach and jasmine rice

FISH & CHIPS (G) (F) (E) (M) (S) (D) (SO) 60

Batter fried cod, chunky chips, mushy peas, tartar sauce

GRILLED JUMBO PRAWNS (D) (CR) (E) 90 (S) (M) (G) (F)

Lemon garlic rice and roasted tomatillo salsa verde

RIB EYE STEAK (D) (G) (S) (C) (E) 110

Grilled New Zealand rib eye steak, butter sautéed beans and potato wedges, roasted garlic herb butter served with your choice of peppers, béarnaise or mushrooms

RACK OF LAMB (D) (G) (S) (C) 100

Oven roasted lamb rack with smoky aubergine salad, French fries and garlic jus

CHICKEN SUPREME (D) (C) (G) (S) 70

Spinach and feta stuffed grilled chicken breast, asparagus, mashed potatoes with mushroom jus

THAI GREEN CHICKEN CURRY (CR) (SO) 65 (D) (G) (F)

Coconut milk, lemon grass, galangal, chili broth with jasmine rice and crackers

NASI GORENG (E) (CR) (S) (F) (P) (SO) (G) 65 (M) (MO)

Traditional Indonesian wok fried rice, chicken satay, prawns, crackers topped with fried egg

ARABIC MIXED GRILL (D) (G) (F) (E) (M) 95 (S)

Shish tawook, lamb kofta, beef kebab, fattoush salad, rice and French fries

TRADITIONAL INDIAN BIRYANI (N) (D) (M) (G) (S) (SO) (SS) (P)

Biryani rice with your choice of chicken, lamb or vegetables served with papadum, raita and pickles

Chicken or vegetable 60
Mutton 75

BUTTER CHICKEN (N) (D) (G) (S) (M) (SS) 75 (P) (SO)

Chicken marinated with yoghurt, cooked with tandoori spices and topped with butter and cream served with steamed rice and papadum

PASTA (E) (G) (S) (M) 70

Type of Pasta: Penne - Fettuccine - Spaghetti

SAUCES (G) (D) (C) (N) (S)

Arrabbiata - Cream and Mushroom - Pesto, Bolognese - Napolitano - Four Cheese

PIZZA

CLASSIC MARGHERITA (D) (G) (C) (V) 55

Tomatoes, mozzarella and fresh basil

FOUR SEASONS (E) (D) (G) (C) 55

Tomato, mozzarella, capsicum, onion, mushroom, olives with egg on top

PEPPERONI (G) (D) (C) (S) (M) 60

Tomatoes, mozzarella, spicy beef salami, roasted red peppers and chili flakes

EXTRA TOPPINGS 10

Mushroom, chicken, seafood, cheese, beef salami

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DESSERT

Chocolate Brownie	
With Ice Cream (N) (G) (D) (E) (S) (SO)	25
Cheesecake (G) (E) (D) (N) (S)	25
Ice Cream (N) (D) (E)	25
Tiramisu (G) (E) (D) (M) (S)	25
Umm Ali (N) (E) (D) (G)	25
Selection of Fruits	25

TEA PAIRINGS

English Breakfast Tea (D) (G) (E) (N) (S)	35
With cheese cake	
Honey & Ginger Tea (D) (G) (E) (SO)	35
With muffins	
Jasmine Green Tea (G) (N)	35
With vegetable sandwich	
Moroccan Mint Tea (E) (G) (D) (N) (S) (SO)	35
With chocolate cake	

SOFT BEVERAGES

Fresh Fruit Juice	25
Local Water Small	15
Local Water Large	20
Sparkling Water Large	32
Sparkling Small	20
Pepsi/ Diet Pepsi/ 7 Up	17
Soda/ Ginger Ale	
Energy Drink	32
Milkshakes:	
Strawberry, chocolate and vanilla	30
Coffee and Tea Selections	23
Virgin Mojito	30
Virgin Bloody Mary	30
Lemon Iced Tea	30
Iced Tea of The Day	32

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DRAUGHT BEER

Birra Moretti (Pint)	46
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BOTTLED BEER

Heineken	42
Amstel light	42
Budweiser	42
Corona	46

CHAMPAGNE AND SPARKLING WINE

Pol Remy Brut NV, France Bottle	210
Moët & Chandon, Impérial Bottle	990
Moët & Chandon, Rosé Impérial Bottle	1270

HOUSE WINE

Red Wine	48/210
White Wine	48/210
Rose Wine	48/210
Mouton Cadet, Bordeaux Blanc, France Bottle	275
Pinot Grigio, Italy Organic	54/230

WHISKEY

JW Red Label/Bottle	42/792
JW Black Label/Bottle	52/990
Jack Daniel's/Bottle	50/990
Glenfiddich 12 Yo	54/1210

CLASSIC COCKTAILS

Infused cocktail - Tropical Sunrise	45
Cucumber infused Gin, grapefruit juice, soda, honey	

Margarita	45
Tequila, grand marnier, fresh lime juice, cane syrup	
Pina Colada	45
Rum, coconut cream, pineapple juice	
Martini	45
Gin or vodka, dry vermouth	
Bull Frog	60
Vodka, rum, gin, tequila, blue curacao, energy drink	
Long Island	60
Vodka, rum, gin, tequila, triple sec, top it up with cola	
Mojito	45
White rum, fresh lime, fresh mint, caster sugar	

GIN AND TEQUILA

Bombay Sapphire/Bottle	42/792
Jose Cuervo Silver/Gold	42/792

RUM AND COGNAC

Bacardi White Rum / Bottle	42/792
Hennesey V.S	50/990

VODKA

Smirnoff Red/Bottle	42/792
Absolut Blue/Bottle	42/825

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