

The Menu



MUSSELS MANIA



MONDAYS

**AED 145 per person
 AED 270 for two**

Pot of mussels cooked in 6 different flavours served with Belgian frites (choose 1)

MEET THE MEAT



TUESDAYS

**AED 140 per person
 AED 260 for two**

Grilled lamb spare short ribs, beef ribs, chicken drumsticks and spicy beef jalapeño sausage. Served with fresh garden salad

FISHERMAN'S POT



WEDNESDAYS

**AED 140 per person
 AED 260 for two**

Gulf prawns, mussels, stuffed baby squids, salmon cooked and served in an aromatic broth. Served with Belgian frites or rice pilaf

VEAL SCHNITZEL



THURSDAYS

**AED 130 per person
 AED 250 for two**

Veal Schnitzel served with Belgian frites and fresh garden salad

Enjoy a complimentary pint of hops or a house beverage

Prices are in AED inclusive of 10% service charge, 7% municipality fees and 5% VAT
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Food & beer Pairing guide

FOOD & BEER GO HAND IN HAND

Pairing the right flavours can elevate your dining experience. Find the right beer to accompany your food and taste perfection.



**SIP.
SHARE.
SAVOR.**

Tip: Make your taste buds happy by taking a sip of beer before and after you taste food.

The Food

TARTARE



Please inform your server if you have any dietary requirements

Belgian Mussels

A dish the whole world is jealous of!

All mussels are served with Belgian frites AED 180

GREEK (CONTAINS ALCOHOL)(S)(D)(G)

Feta cheese, seafood bisque, chili, tomato, dill, white wine, oregano & herbs

MARINIÈRE (CONTAINS ALCOHOL) (S) (D)

Onion, celery, fresh herbs and white wine

BLUE CHEESE (CONTAINS ALCOHOL) (S) (D)

Onion, white wine and blue cheese

CRAB & COCONUT CURRY (S)(D)

Crab, spicy coconut curry, curry leaves & mustard seeds

GARLIC CREAM (CONTAINS ALCOHOL) (S) (D)

Garlic, white wine and cream

THAI (S) (D)

Thai red chili, onion, coriander, lemon grass, lime leaves and red curry paste

CREAMY GRENOBLOISE (CONTAINS ALCOHOL) (S) (D) (G)

Capers, brown butter, lemon, cherry tomato
creamy herb sauce with linguine pasta and white wine

BELGIAN MUSSELS



Hoppetizers

Discover our tasty beer bites

GOLDEN SHRIMPS (S) (D) (G) (E) 75
 With homemade cocktail sauce
 Best with **LEFFE BLONDE**

CRISPY CALAMARI (S) (D) (G) (E) 60
 Homemade garlic mayonnaise & lemon
 Best with **HOEGAARDEN**

SPICY CHICKEN WINGS (G) (D) (E) 65
 Homemade BBQ sauce & chili flakes
 Best with **STELLA ARTOIS**

BITTERBALLEN (G) (D) (E) 55
 Homemade and served with Dijon mustard
 and curry mayonnaise
 Best with **LEFFE BLONDE**

CRISPY CHICKEN TENDERS (G) (D) (E) 65
 Honey mustard sauce, parmesan cheese and herbs
 Best with **HOEGAARDEN**

CRISPY FRIED CAMMEMBERT (D) (G) (N) (V) 50
 Pickled celery, pears, grapes, pecan with
 balsamic & cranberry sauce
 Best with **HOPUS**

BLACK ANGUS BEEF SLIDERS (D) (G) (Ss) (E) 60
 Cantal cheese, tomatoes, lettuce, onion jam,
 cocktail sauce with paprika potato wedges
 Best with **DE KONICK**

BELGIAN CHEESE BALLS (D) (G) (E) (V) 55
 Homemade and served with sweet chilli sauce
 Best with **STELLA ARTOIS**

BELGIAN CHEESE PLATTER (N) (D) (G) (V) 95
 Berry compote, honey, grapes
 served with crackers



BLACK ANGUS BEEF SLIDERS

SHARING PLATTERS

BELGIAN PLATTER (S) (D) (G) (E) 165
 Selection of cheeses, cold cuts, cheese
 balls, chicken wings and beef sliders

FROM BELGIUM WITH LOVE (S) (D) (G) (E) 120
 Spicy garlic shrimps, chicken wings,
 crispy calamari, cheese balls with garlic
 mayo & sweet chili sauce

Soups

TIELT WINGE MUSHROOM SOUP (D) (G) Herbs, parmesan & garlic croutons	45
GRATINATED BELGIAN ONION SOUP (D) (G) Gruyère cheese & toasted sour dough croutons	45
SOUP OF THE DAY (kindly ask your server)	41

ONION SOUP



Starters



DIBBA BAY OYSTERS

SPICY GARLIC SHRIMPS (S) (D) (G) (CONTAINS ALCOHOL) 85
 Chili spiced butter, sundried tomato and spinach sauce
 with garlic bread
 Best with **HOEGAARDEN**



MUSHROOM WELSH (D) (G) (CONTAINS ALCOHOL) 55
 Wild mushrooms, Galloway cheddar & beer sauce on toasted bread,
 topped with paprika & parsley served with salad and onion chutney
 Best with **HOEGAARDEN**



BAKED CRAB MELT (A) (G)(D)(E)(S) 65
 Wild crab meat, cream cheese, homemade tortilla chips, spring onion,
 chili oil with mixed salad
 Best with **KWAK**

HAND CUT STEAK TARTARE (SERVED RAW) (G) (D) (E) 90
 Freshly hand cut raw Australian grain-fed beef tenderloin, Worcestershire,
 parsley, mustard and raw egg yolk served with garlic bread
 Best with **STELLA ARTOIS**



DIBBA BAY OYSTERS SERVED ON HALF SHELL (S) (SERVED RAW) 20 per piece
 Fresh lemon and mignonette sauce
 Best with **HOPUS**

APPLE & SALMON TARTARE (D) (G) (F) 65
 Homemade Boursin cream cheese, pickles, salad & toasted bread
 Best with **HOEGAARDEN ROSEE**



LOCAL INGREDIENTS

Sandwiches and Salads



SANDWICHES

All sandwiches are served with Belgian frites

STEAK SANDWICH (G) (D) 75

Mustard sauce, caramelized onion, gherkins, tomato, rocket leaves & cheddar,
On French baguette
Best with **DE KONINCK**

SMOKED SALMON (F) (G) (D) (Ss) 70

Dill & caper cream cheese and Romaine lettuce
on multigrain baguette with fresh lemon
Best with **HOEGAARDEN**

CROQUE MONSIEUR (G) (D) 55

Turkey ham & cheese filled baked sandwich
Best with **DUVEL**

CROQUE MADAME (G) (D) (E) 60

Turkey ham & cheese filled baked sandwich,
topped with two egg sunny side up with Belgian
frites and salad
Best with **DUVEL**

SHRIMPS ROLL (G) (D)(E)(S)(A) 60

Cajun garlic shrimps, avocado, Japanese spicy
mayo, spring onion, lettuce & tomato
on soft roll bread
Best with **KASTEEL TRIPEL**

CHICKEN PANZER (G) (D)(E)(S)(A) 55

Marinated chicken breast, tomato, mozzarella
cheese, special goat cheese mayo, balsamic
glaze and wild rocket on baguette
Best with **STELLA ARTOIS**

SALADS

BELGIAN ENDIVE SALAD (N) (D) (V) 50

Blue cheese, luscious pears, celery, candied
pecan nuts, cherry tomato, cranberry, frisse
with maple & mustard dressing
Best with **LA CHOUFFE**



GOAT CHEESE (D) (V) (G) 65

Granny Smith apple, cherry tomatoes, carrots,
grapes, walnuts and mixed leaves with
balsamic dressing
Best with **HOEGAARDEN**

BELGE STEAK SALAD (E) (D)(N) 70

Glazed striploin steak, radicchio, baby gems,
red quinoa, almond, tomato, cranberry, red
onion and Jalapeño with honey, ginger & balsamic



SHRIMP AND AVOCADO SALAD (G)(D)(S)(E) 65

Cajun shrimps, avocados, tomatoes,
mixed salad, Marie Rose dressing
Best with **MAREDSOUS TRIPEL**



CAESAR (G) (D) (E) (F) 50

Romaine lettuce, croutons, parmesan cheese
topped with Caesar dressing 50
With grilled chicken 60
With grilled shrimps (S) 65
Best with **DUVEL**



UAE GARDEN SALAD 55

Avocado, pickled beetroot, dill, pomegranate,
cherry tomato, sunflower seeds, crispy bread
mix leaves with chili & orange marmalade dressing



LOCAL INGREDIENTS

All prices are in AED and include 7% municipality fee, 10% service charge and 5% VAT.

(S) Shellfish/ (N) Nuts / (F) Fish/ (D) Dairy / (G) Gluten / (E) Egg / (Ss) Sesame and their products / (V) Vegetarian

GRILLED LAMB CHOPS



Belgian Pride



BELGIAN BEEF STEW (CONTAINS ALCOHOL) (G) (D)

90

Australian grain-fed beef brisket, traditionally cooked and simmered in Leffe Brune sauce served with mixed salad & Belgian frites

Best with **LEFFE BRUNE**



VOL-AU-VENT (D) (G) (E)

85

Tender chicken ragout, veal meatballs and creamy mushrooms with Belgian frites

Best with **HOEGAARDEN**

STUFFED SUPREME OF CORNFED CHICKEN (D) (G)

85

Sundried tomato, provolone cheese & herbs stuffed breast, mushroom and creamy grain mustard sauce with fondant potato

Best with **HOEGAARDEN**

OSTEND SEAFOOD WATERZOOI (CONTAINS ALCOHOL) (S) (F) (D) (G)

95

Traditional Belgian stew with seasonal mixed seafood, tarragon, white wine cream sauce served with Belgian frites

Best with **HOEGAARDEN**

FISH AND CHIPS (F) (D) (G) (E)

100

Battered fresh codfish, homemade tartar sauce served with Belgian frites

Best with **HOEGAARDEN**

BREADED FISH (F) (D) (G) (E)

100

Japanese panko coated fried codfish, homemade tartar sauce served with Belgian frites

Best with **HOEGAARDEN**

SALMON FILLET (F) (D)

105

Fresh Scottish salmon, ratatouille, green beans and mashed potato

Best with **HOEGAARDEN**

PAN FRIED SEABASS (D) (F)(A)

100

Sautéed spinach, cherry tomato, baby potato, capers, olives, haricot verts and croutons with creamy mustard Hollandaise

Best with **STELLA ARTOIS**

CONFIT OF DUCK LEG (D) (G)(A)

95

Apple & Le Puy lentil ragout, grapes, curried celeriac Purée with balsamic jus

Best with **STELLA ARTOIS**



SIDE DISHES:

Garden salad (V)

25

Mashed potato (D)

25

Belgian frites (D)

40

Buttered vegetables (D)

30

Potato wedges (G)

30

Wild mushroom gratin, parmesan, cheddar & chives (G)(D)

35

Crispy onion rings, Madras ketchup (D)(G)

30

Loaded baked potato, cheddar cheese, bacon, sour cream & green onion (D)

30

Half avocado

15



LOCAL INGREDIENTS

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(S) Shellfish/ (N) Nuts / (F) Fish/ (D) Dairy / (G) Gluten / (E) Egg / (Ss) Sesame and their products / (So) Soybeans / (V) Vegetarian

From our grill



BELGIAN CAFE BURGER

ALL OUR STEAKS CUTS FROM 120 DAY GRAIN-FED AUSTRALIAN BEEF



STEAK FRITES (D)(G)

165

Naturally marbled, making this cut very juicy and tender while being extremely flavourful.
Served with Belgian frites and mixed salad
Best with **STELLA ARTOIS** or **DE KONINCK**



AUSTRALIAN 9 OZ TENDERLOIN STEAK (D)(G)

205

The King of the beef cuts, virtually fat free and melt in your mouth with a lighter beefy flavour. Served with Belgian frites and mixed salad
Best with **STELLA ARTOIS** or **DE KONINCK**

GRILLED NEW ZEALAND LAMB CHOPS (G) (D)

185

Herb marinated lamb chops, peas, crushed potato with leeks, garlic & goat's cheese
Best with **DUVEL**

GRILLED TIGER PRAWNS (S)

125

House special marinated prawns served with garden salad & Belgian frites
Best with **LEFFE BRUNE**

ALL GRILLS ARE SERVED WITH A CHOICE OF ONE SAUCE:

Peppercorn (D) (G)

Béarnaise (G) (E) (D) (V)

Mushroom (D) (G)

Hollandaise (D) (E)

Creamy honey mustard sauce (D) (G)

Garlic butter (D) (V)

B.B.Q sauce (D) (G)



OUR FAMOUS BURGERS

Best with **DE KONINCK**

BELGIAN CHEESE BURGER (G) (E) (D) (Ss) 115

Cantal cheese, tomato, lettuce, onion jam and cocktail sauce

BBQ BURGER (G) (E) (D) (Ss) 115

Veal bacon, cheddar, fresh onions, pickles, lettuce and tomatoes with BBQ sauce

VEGETARIAN BURGER (D) (G) (V) (Ss) 75

Avocado guacamole, tomato, lettuce and cheese with cocktail sauce

BLUE CHEESE BURGER (G) (E) (D) (Ss) 95

Blue cheese, tomato, lettuce, onion jam and tartare sauce

CHICKEN SCHNITZEL BURGER 95

(G) (E) (D) (Ss)

Breaded fillet, red cheddar, tomato, Jalapeño, iceberg lettuce & house special sauce



LOCAL INGREDIENTS

Plant Based

PUMPKIN ARANCINI



PUMPKIN ARANCINI (G) (N) 50
Vegan cheddar, rocket and cashew pesto



KOREAN FRIED BUFFALO CAULIFLOWER (Ss) (G) 45
Spicy gochujang BBQ sauce, sesame, green onion & vegan mayo



DETOX SALAD 50
Grapefruit, spicy edamame, cucumber, radish, kale, red onion, blueberry and pumpkin seeds with raspberry dressing



POKE BOWL (G) (So) (Ss) 55
Vegan salami, mango, edamame, cherry tomato, avocado, pickled red cabbage, quinoa, chia, sunflower seeds, pomegranate, roasted sesame dressings



SEITAN STEAK (G) (So) 75
Caramelized cauliflower puree, grilled chicory, kale, baby carrot, mushroom sauce with Belgian frites and vegan mayo

BEYOND BURGER (Ve) (G) 75
Plant based patty, vegan cheddar, onion jam, vegan cocktail sauce, tomato, lettuce with Belgian frites & vegan mayo



LOCAL INGREDIENTS

Desserts



- BRUSSELS WAFFLES** (E)(D)(G) 35
Mixed berries, whipped cream, chocolate sauce with choice of ice cream
- BLACK FOREST TIRAMISU** (A)(E)(D)(G) 35
Belgian chocolate, morello cherries & mascarpone cream
- BROWNIE** (D)(N)(E)(G) 35
Belgian chocolate, whipped cream and berries with vanilla ice cream
- BANANA SPLIT** (N)(D) 35
Banana topped with vanilla, chocolate, strawberry ice cream, dark Belgian chocolate sauce, whipped cream & toasted cashew nut
- APPLE CRUMBLE** (D)(N)(E)(G) 35
Warm tart, whipped cream and vanilla ice cream with caramel sauce
- VANILLA LATTE CREME BRULEE** (A)(E)(D)(G) 35
Caramelized peach with vanilla ice cream

 [belgiancafedubaifestivalcity](https://www.instagram.com/belgiancafedubaifestivalcity)



The Beer



Beers on Draught



STELLA ARTOIS (Ve)

REFRESHING & PLEASANTLY MALTY

Delightfully thirst-quenching with a malty middle and crisp finish, Stella Artois delivers a full flavour with just a hint of bitterness

Alc/vol 5.2%

33 cl 40
50 cl 49

Goes great with both light and spicy dishes; surprisingly, the light malt softens spicy flavours, and the taste pairs well with a range of ingredients



HOEGAARDEN

GENTLE LEMON & SMOOTH WHEAT

Spicy coriander and hint of Curaçao orange peel gives Hoegaarden a superior refreshing character and a surprisingly smooth taste

Alc/vol 4.9%

33 cl 40
50 cl 55

A perfect companion for seafood and raw fish. The lemon flavour will enhance your meal and pairs well with the treasures of the sea



LEFFE BLONDE

GOURMET BEER WITH LIGHT COLORED MALT

A pale Belgian ale, Leffe Blonde is full and creamy with hints of quince, gooseberry, bitter cherry and apple

Alc/vol 6.6%

33 cl 40
50 cl 55

Heavenly with smoked meats, the beer's malt is also a nice complement to sweet-and-sour dishes and white meat or light stews



LEFFE BRUNE

BEER WITH DARK COLORED MALT

Filled with aromas of roasted coffee, vanilla, cloves and dried fruit, Leffe Brune is a superb Belgian brown ale

Alc/vol 6.5%

33 cl 40
50 cl 55

Intense and roasted flavours bring out the toasted toffee caramel notes in these delicious beers



STELLA CIDRE

A CRISP, COMPLEX AND REFRESHING CIDRE

A new addition to the Stella family, this crisp and refreshing Belgian Cidre made from Belgian hand picked apples with a complex and distinct finish

Alc/vol 4.5%

33 cl 40
50 cl 49

This Cidre pairs well with chicken, fish and a broad selection of cheeses



HOEGAARDEN ROSEE

Naturally sweet taste with a rich fruity aroma and subtle hints of spice and coriander.

Alc/vol 3%

33 cl 40
50 cl 55

Bottled Beers



KASTEELBIER BRUIN **ABBEY QUADRUPEL DARK ALE**

Dark brown • Touches of chocolate, banana, liquorice and raisins • Thanks to its full taste and pronounced sweet touches it is a perfect combination with game, stews and roast meats

Alc/vol 11%

75



KASTEELBIER TRIPLE **ABBEY TRIPLE GOLDEN ALE**

Clear golden • Sweet, very mild bitter with a good measure of fruitiness and very floral • Kasteel Triple goes wonderfully well with asparagus, for example, or with desserts including banana

Alc/vol 11%

75



DUVEL **TRIPLE GOLDEN ALE**

Blond • Slightly fruity, dry aroma, well-hopped beer, with a slightly bitter finish • To commemorate the end of the first World War, Duvel was initially dubbed "Victory Ale"

Alc/vol 8.5%

60



MAREDSOUS 10 **ABBEY PALE ALE**

Deep golden • A sparkling nose, complex flavours and a touch of bitterness • Moortgat began brewing its Maredsous line of abbey beers, under license of The Monks of Maredsous Abbey

Alc/vol 10%

55



DELIRIUM TREMENS **BELGIAN STRONG ALE**

Pale blond • A strong presence of alcohol, very spicy and slightly bitter • The self-mocking name "Delirium tremens" was initially deemed unacceptable for the US

Alc/vol 8.5%

85



HOPUS **BELGIAN STRONG ALE**

Hazy golden • Unique scent and bitterness owing to the different hop varieties used • Served in a stemmed beer glass and the yeast sediment can either stay in the bottle or be served on the side in a small glass

Alc/vol 8.3%

75

BEST OF BELGIUM **STELLA ARTOIS**

40

Bottled Beers



BARBAR **BELGIAN STRONG PALE ALE**

Hazy amber • After shaking the taste becomes more complex with a hint of milk, citrus fruit and spices • The beer is brewed with extremely pure well water. The company wants to remain true to the ingredients and methods which have been used for centuries

Alc/vol 8%

65



CHIMAY ROUGE **TRAPPIST BROWN ALE**

Copper • A round and full flavour with a refreshing feel given by the light bitter touch • Chimay Red exists in a 75 cl format called "Premiere" because it was the first of the series

Alc/vol 7%

75



FRÜLI **WITBIER WHEAT ALE**

Red • A delicious and refreshing taste that has been compared by TimeOut Magazine to a smoothie with bite • Won the gold medal at the International Beer Competition in 2004. In 2009 Früli was announced as the "Worlds Best Fruit Beer"

Alc/vol 4.1%

70



FLORIS FRAMBOISE **BELGIAN STYLE FRUIT ALE**

Pink • A mix of both sweet and tart raspberry flavours with the sweet flavours dominating • In 2005, the brewery celebrated its 350th anniversary

Alc/vol 3.6%

70



FLORIS PASSION FRUIT **BELGIAN STYLE FRUIT ALE**

Yellow orange • Sweet, sour, watery lager beer with bubbles, then an aftertaste of great sourness that is ripe passion fruit to the core • The sourness provides the perfect balance to the sweet refreshing flavour of the passion fruit

Alc/vol 3.6%

70



HEINEKEN 0.0 (NON-ALCOHOLIC)

Heineken 0.0 is an alcohol, free beer with the refreshing and fruity notes from Heineken's unique yeast, combined with a soft malty body, resulting in brewing a great, tasting 0.0% alcohol lager beer.

30



DRAUGHT BEERS TASTING TRAY **BEER TASTING TRAY** **WITH BELGIAN FRITES**

90

110

Spirits

HOUSE SPIRITS

30 ML

TANQUERAY	45
STOLICHNAYA PREMIUM (Ve)	45
JOHNNIE WALKER RED LABEL	45
BACARDI CARTA BLANCA (Ve)	45
EL JIMADOR BLANCO	45

VODKA

ABSOLUT	45
KETEL ONE	60
CIROC	65

RUM

RON ZACAPA	65
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LIQUEURS

JÄGERMEISTER	45
SAMBUCA	45
BAILEYS	45

GIN

30 ML

BOMBAY SAPPHIRE (Ve)	45
HENDRICK'S	60
TANQUERAY 10	60

WHISKY

JIM BEAM (Ve)	45
JACK DANIELS	50
GLENMORANGIE	60
GLENFIDDICH 12Y	60
JOHNNIE WALKER BLACK	60
JOHNNIE WALKER PLATINUM	160
JOHNNIE WALKER BLUE LABEL	170

TEQUILA

JOSE CUERVO REPOSADO	45
DON JULIO BLANCO	65
PATRON BLANCO	75
PATRON XO	75

COGNAC

HENNESSY VS (Ve)	65
REMY MARTIN VSOP	65
REMY MARTIN XO	190

Wines

SPARKLING WINE / CHAMPAGNE

GLS / BTL

PROSECCO, AMORE DI AMANTI
TREVISO, ITALY 60 / 295

TAITTINGER BRUT RESERVE NV
REIMS, FRANCE 690

WHITE WINE

CHARDONNAY LODEZ (Ve)
FRANCE 45 / 220

PINOT GRIGIO (Ve)
ARGENTO, ARGENTINA 45 / 220

CHARDONNAY, EAGLEHAWK
WOLF BLASS
AUSTRALIA 50 / 240

PETIT CHENIN BLANC (Ve)
KEN FORRESTER
SOUTH AFRICA 55 / 270

PINOT GRIGIO, ALOIS LAEDER RIFF
ITALY 320

SAUVIGNON BLANC, OYSTER BAY
NEW ZEALAND 350

CHABLIS, MOREAU ET FILS, (Ve) (Bd)
FRANCE 470

SAUVIGNON ET FILS, PLAISIR DE
VIGNE MUSCADET AOC
FRANCE 450

RED WINE

GLS / BTL

MERLOT LODEZ (Ve)
FRANCE 45 / 220

SHIRAZ, ARGENTO (Ve)
ARGENTINA 45 / 220

MOULIN DE GASSAC
CLASSIC ROUGE
FRANCE 50 / 240

MALBEC, SANTA JULIA (Ve)
ARGENTINA 55 / 250

CABERNET SAUVIGNON (Ve)
FLEUR DU CAP
SOUTH AFRICA 65 / 300

NERO D'AVOLA, DA LUCA
ITALY 225

MERLOT, TORRES ATRIUM
SPAIN 370

ROSÉ WINE

SYRAH, ARGENTO
ARGENTINA 45 / 220

Cocktails & Mocktails

BBC SIGNATURE

BELGIAN PASSION 70
Spiced Rum makes a perfect match with tropical flavors of passion fruit and sweet Galliano. Shaked with egg white and a dash of lemon juice, it makes a rich taste for all the occasions

ALMOND COLADA 70
This cocktail is out of this world! The fabulous flavors of Malibu rum, tequila, and blue currao blended with a touch of cream and topped up with a rich layer of whipped cream and almond flakes is simply amazing.

HOEGAARDEN MOJITO 70
The epitome of the refreshing cocktail is usually stripped down to just the bare essentials of rum, lime juice, sugar, and mint, but it will play new colors with Hoegaarden Rosée. Each ingredient is seemingly selected to cure hot weather-induced pangs

HOEGAARDEN MOJITO XL 90

BRUSSEL'S HORIZON 70
A romantic combination of pink gin, green tea and ginger infusion will wow your taste buds

SPICED SANGRIA 70
Magical variations of flavors that contain brandy, cherry liqueur and red wine with sweet-sour-spicy dashes of mandarin, lime juice and homemade spiced syrup is perfect for all occasions

TEQUILA CLOUD 70
Amazing combination of silver tequila and Galliano, topped up with white cacao and vanilla ice cream

MOCKTAILS

GINGER FIZZ 40
Frozen cranberries, stem ginger, cider

VIRGIN PALOMA 40
Fresh grapefruit juice, lime juice, club soda, sugar syrup

THE CLASSICS

LONG ISLAND ICE TEA 70
Vodka, gin, rum, triple sec, tequila, lime juice, Pepsi

MAI TAI 70
White rum, dark rum, orange curacao, Orgeat syrup, lime juice

PINA COLADA 70
White rum, coconut milk, pineapple juice.

AVIATION 70
Gin, lemon juice, maraschino liqueur, crème de violette

COSMOPOLITAN 70
Vodka, triple sec, cranberry juice, lime juice

ZOMBIE 70
White rum, golden rum, dark rum, apricot brandy, pineapple juice, lime juice

SIDE CAR 70
Cognac, triple sec, lemon juice

MINT JULEP 70
Bourbon whiskey, mint leaves, sugar

SEA BREEZE 70
Vodka, cranberry juice, grapefruit juice

TEQUILA SUNRISE 70
Tequila, orange juice, grenadine syrup

LOVE ON THE BEACH 70
Vodka, peach schnapps, orange juice, cranberry juice

WATERMELON GIN BULL 70
Tanqueray Gin, Red Bull watermelon edition
Lime

Cold & hot

SOFT BEVERAGES

COCA-COLA	25
COCA-COLA LIGHT	25
SPRITE	25
SPRITE LIGHT	25
FANTA	25
SCHWEPES SODA	25
SCHWEPES GINGER ALE	25
SCHWEPES TONIC	25
FRESH JUICES	35
ICED TEA	35
HEINEKEN 0.0	30

ENERGY DRINK

RED BULL	35
RED BULL SUGARFREE	35
RED BULL WATERMELON	35

TEA

ENGLISH BREAKFAST	30
GREEN TEA CURLS	30
CHAMOMILE BREEZE	30
PEPPERMINT INFUSION	30
EARL GREY FLORA	30

WATER

LOCAL WATER	25/35
STILL/SPARKLING	30/40

COFFEE

ESPRESSO	25
DOUBLE ESPRESSO	30
AMERICANO	30
CAFÉ LATTE	30
CAPPUCCINO	30

SPECIALTY COFFEE

(CONTAINS ALCOHOL)

IRISH	60
FRENCH	60
ITALIAN	60
CUBAN	60