

BELGIAN CUISINE IS UNFUSSY AND EVEN
UNPRETENTIOUS AND YET ...

NOWHERE ELSE IN THE WORLD IS SO MUCH
IMPORTANCE ATTACHED TO GOOD TASTE
IN ALL ITS ASPECTS.



Small secrets, great discoveries

f / BELGIANCAFEDUBAIFESTIVALCITY

Our Belgian Pride

MUSSELS

All mussels are served with Belgian frites & Belgian mayo

MARINIÈRE (S)(D)(CONTAINS ALCOHOL) Onions Celery Fresh herbs White wine	195	GARLIC CREAM (S)(D)(G)(CONTAINS ALCOHOL) Garlic Cream White wine	195
BLUE CHEESE (S)(D)(G)(CONTAINS ALCOHOL) Onions Blue cheese Cream White wine	195	THAI (S)(D) Thai red chili Onions Coriander Lemongrass Lime leaves Red curry paste	195

Hoppetizers

DYNAMITE CRISPY SHRIMPS (S)(D)(G)(E)(CONTAINS ALCOHOL) Dynamite sauce	55
CRISPY CALAMARI (S)(D)(G)(E) Garlic mayo	55
SPICY CHICKEN WINGS (G)(D)(E) Homemade chipotle BBQ sauce	60
BLACK ANGUS BEEF SLIDERS (D)(G)(SS)(E) Cantal cheese Tomatoes Lettuce Onion jam Cocktail sauce Belgian frites	70
BELGIAN CHEESE BALLS (D)(G)(E)(V) Homemade cheese croquettes Sweet chili sauce	60
CRISPY MOZZARELLA FRITTA (G)(D)(E)(N) Fried mozzarella Creamy tomato sauce	55
GARLIC BREAD (G)(D) Four cheeses Garlic butter	40
BELGIAN FRITES (G)(D)(E) Belgian mayo	45
NACHOS (G)(D) Avocado Jalapeños Sour cream Cilantro Smoked cheddar sauce Add chicken or beef chilli	45 +20

Sharing Platters

BELGIAN PLATTER (S)(D)(G)(E)(CONTAINS ALCOHOL) Selection of cheeses Crispy shrimps Nachos Cheese balls BBQ wings Beef sliders Dips	165
CHEESE PLATTER (N)(D)(G)(V) Berry chutney Honey Grapes Crackers Nuts	95

WEEKLY

PROMO

HAPPY HOUR

Daily, 4pm - 7pm

AED 40 for a pint of beer
AED 38 for house beverages and house wines

MUSSELS MANIA

Every Monday
4pm - 11pm

Shell-ebrate the start of the week with our iconic pair: perfectly cooked mussels and frites and enjoy a complimentary pint of hops or house beverage

AED 145

MEZZY BURGERS

Every Tuesday
4pm - 11pm

Our famous burgers but bigger, better & mezzier. Served with 3 pcs of chicken wings, apple coleslaw and Belgian frites.

AED 125

NORMANDY LOBSTER & MUSSELS POT

Every Wednesday
4pm - 11pm

Dive into a sea of flavours with whole Canadian lobster and fresh mussels cooked with saffron wine cream sauce. Served with Belgian frites or braised pilaf rice, accompanied by a complimentary pint of hops or house beverage

AED 175

SCHNITZEL NIGHT

Every Thursday
4pm - 11pm

It's a crispy rendez-vous! All schnitzels are served with frites and apple & beetroot sauerkraut with a complimentary pint of hops or a house beverage

AED 130

Soups

GRATINATED BELGIAN ONION SOUP (D)(G) <i>Gruyère cheese Toasted sourdough croutons</i>	50
GHENT CHICKEN SOUP (D)(G) (CONTAINS ALCOHOL) <i>Creamy chicken velouté Truffle Herbs</i>	50
SPICY SEAFOOD SOUP (D)(G)(S)(F) <i>Seasonal seafood Straw mushroom Cilantro Lime Red Thai curry</i>	50

Starters

FETA & AVOCADO BRUSCHETTA (G)(D)(SS)(N) <i>Grilled halloumi Feta Avocado Onions Walnut Italian green tomato agrodolce Fig berry glaze</i>	65
BEEF CARPACCIO (SERVED RAW) (G)(D)(E)(SO)(SS) <i>Teriyaki marinated grain-fed beef tenderloin Pickles Shallots Mushrooms Asparagus Baby spinach Cilantro Yuzu & kimchi dressing</i>	85
SPICY GARLIC SHRIMPS (S)(D)(G)(CONTAINS ALCOHOL) <i>Chili-spiced creamy herb butter Sundried tomatoes Spinach sauce Garlic bread</i>	75

Sandwiches

<i>Served with Belgian frites</i>	
STEAK SANDWICH (G)(D)(E) <i>Mustard sauce Caramelized onions Gherkins Tomatoes Rocket Cheddar Chimichurri mayo French baguette</i>	80
SMOKED SALMON (F)(G)(D)(SS) <i>Dill and caper cream cheese Mixed lettuce Multigrain baguette Fresh lemon</i>	75
CROQUE MADAME (G)(D)(E) <i>Turkey ham & cheese baked sandwich Two eggs sunny side up Mixed salad</i>	65

Salads

GOAT CHEESE SALAD (D)(V)(G)(N) <i>Granny Smith apples Cherry tomatoes Carrots Grapes Walnuts Mixed leaves Balsamic dressing</i>	70
SHRIMPS & AVOCADO SALAD (G)(D)(S)(E)(N) <i>Cajun shrimps Avocado Tomatoes Toasted almond Chipotle Marie Rose</i>	75
CAESAR SALAD (G)(D)(E)(F) <i>Romaine lettuce Baby gem Rustic croutons Parmesan Caesar dressing Anchovies</i>	60
<i>Add grilled chicken</i>	+10
<i>Add grilled shrimps (S)</i>	+15

HAPPY HOUR SNACKS

<i>Available from 4:00pm to 7:00pm</i>	
CHEESE CROQUETTES (D)(G)(E) <i>Cheese balls</i>	30
CHICKEN WINGS (D)(G)(E) <i>Sriracha Honey</i>	30
CHICKEN SPRING ROLLS (SO)(G)(E) <i>Sweet chilli sauce</i>	30
ONION RINGS (D)(G)(E) <i>Cajun mayo</i>	30
NACHOS (G)(D) <i>Cheddar cheese sauce Tomato salsa Sour cream</i>	30

Sides

GARDEN SALAD (V)	30
MASHED POTATOES (D)(V)	30
BUTTERED VEGETABLES (D)(V)	30

Mains

FISH AND CHIPS (F)(D)(G)(E)(CONTAINS ALCOHOL) <i>Beer-battered fresh cod Tartar sauce Belgian frites</i>	125
SCOTTISH SALMON FILLET (F)(D)(G)(CONTAINS ALCOHOL) <i>Marinated grilled vegetables Saffron cauliflower velouté Mashed potatoes</i>	130
PAN-FRIED SEABASS (D)(F)(G)(E)(CONTAINS ALCOHOL) <i>Sautéed spinach Cherry tomatoes Baby potatoes Capers Olives Haricots verts Mustard Hollandaise Croutons</i>	115
CHICKEN PARMIGIANA (D)(G)(E) <i>Mozzarella Provolone Olives Tomato sauce Mixed salad French fries</i>	95
BEEF CARBONNADE (D)(G)(CONTAINS ALCOHOL) <i>Grain-fed beef cheeks Carrot Celery Onion Simmered in Leffe Blonde sauce Mixed salad Belgian frites</i>	125

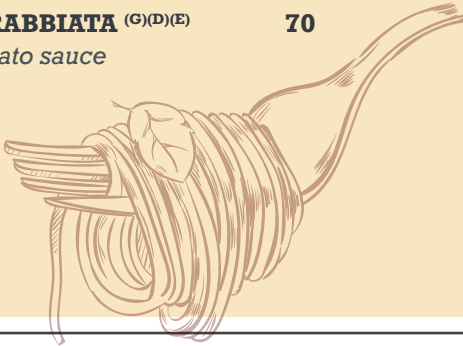
✱ **BURGERS** ✱

All served with Belgian frites

BELGIAN CHEESEBURGER (G)(E)(D)(SS) <i>Cantal cheese Tomatoes Lettuce Onion jam Cocktail sauce</i>	115
CLASSIC SMASH BURGER (G)(E)(D)(SS) <i>Smashed double patty Red cheddar Pickles Ranch sauce Brioche bun</i>	105
BOMBAY BURGER (G)(E)(D) <i>Crispy battered chicken fillet Tamarind chutney Melted Brie Kachumber coleslaw</i>	95
VEGAN BURGER (VE)(G)(SO) <i>Plant-based patty Jalapeños Pickles Vegan cheddar onion jam Tomatoes Lettuce Vegan house sauce</i>	85

PASTA

PENNE ALFREDO (G)(D)(E) <i>Chicken Garlic Onions Mushroom creamy sauce Grana Padano</i>	75
RIGATONI ARRABBIATA (G)(D)(E) <i>Chili-spiced tomato sauce Grana Padano</i>	70



✱ **FROM OUR GRILL** ✱

We serve 120 days grain-fed beef. All grills are served with salad and Belgian frites.

GRILLED US RIBEYE STEAK (280g) (D)(G)	175	Choice of one sauce:
GRILLED AUSTRALIAN TENDERLOIN STEAK (225g) (D)(G)	195	<i>Peppercorn</i> (D)(G)(CONTAINS ALCOHOL) <i>BBQ Sauce</i> (G)
GRILLED AUSTRALIAN LAMB CHOPS (4pcs) (G)(D)	185	<i>Béarnaise</i> (E)(D)(CONTAINS ALCOHOL) <i>Creamy Honey Mustard Sauce</i> (D)(G)
GRILLED CAJUN TIGER PRAWNS (S)(G)(D)	155	<i>Mushroom</i> (D)(G)(CONTAINS ALCOHOL) <i>Hollandaise</i> (E)(D)
		<i>Lemon & Garlic Butter Sauce</i> (D)

V - vegetarian, VE - vegan, N - nuts, G - gluten , D - dairy, E - eggs, F - fish, SS - sesame seeds, S - shellfish, SO - soya
Consumption of raw or undercooked animal, seafood or poultry products may increase risks of food-borne illness
Prices are in UAE dirhams inclusive 10% service charge, 7% municipality fees and 5% VAT

Desserts

BRUSSELS WAFFLES (E)(D)(G)(N) <i>Whipped cream Chocolate sauce Choice of ice cream</i>	45
CHOCOLATE BROWNIE (D)(N)(E)(G) <i>Belgian chocolate Whipped cream Berries Vanilla ice cream</i>	45
CLASSIC TIRAMISU (D)(N)(E)(G) <i>Italian biscotti Mascarpone cream Coffee</i>	45
ICE CREAM SUNDAY (N)(D)(G) <i>Vanilla, chocolate, strawberry ice creams Toasted nuts Brownie Caramel cookie Whipped cream</i>	45

“Enjoy life
with a
nice fresh
beer and a
delicious
Belgian
meal”

* DRAUGHT BEERS *

	STELLA ARTOIS REFRESHING & PLEASANTLY MALTY Clear & golden / Delightfully thirst-quenching with a malty middle and crisp finish, Stella Artois delivers a full flavor with just a hint of bitterness / Originally a holiday beer, it gained popularity & was introduced year-round ALC/VOL 5,2%	33 CL / 50 CL 46 / 53		HOEGAARDEN ROSÉE WHEAT BEER & FRUITY ZEST OF RASPBERRIES Ruby red / Naturally sweet with a rich fruity aroma with subtle hits of spice and coriander / Legend has it that Hoegaarden was originally served in jam jars, inspiring their signature hexagon-shaped glass ALC/VOL 3%	33 CL / 50 CL 46 / 62
	HOEGAARDEN GENTLE LEMON & SMOOTH WHEAT Pale & hazy yellow / Spicy coriander and a hint of Curacao range peel give Hoegaarden a superior refreshing character and a smooth taste / The unique colour comes from its unique brewing process ALC/VOL 4,9%	46 / 62		KRONENBOURG 1664 BLANC FRENCH WHEAT BEER WITH CITRUS AROMAS Hazy pale gold / A modern, refreshing wheat beer with a light body and notes of citrus peel and subtle spices / Brewed with a nod to the original 1664 heritage recipe ALC/VOL 5.0%	46 / 62
	LEFFE BLONDE GOURMET BEER WITH LIGHT COLORED MALT Deep golden / A pale Belgian ale, Leffe Blond is a full and creamy with hints of quince, gooseberry, bitter cherry and apple / The logo symbolises the picturesque tower of the Notre-Dame de Leffe Abbey in Dinant ALC/VOL 6,6%	46 / 62		GUINNESS ICONIC IRISH STOUT Dark ruby red / A legendary dry stout with a creamy and velvety mouthfeel and flavours of barley, coffee, and dark chocolate / First brewed in 1759 in Dublin ALC/VOL 4.2%	46 / 62
	LEFFE BRUNE BEER WITH DARK COLORED MALT Deep Autumn brown / A superb Belgian brown ale filled with aromas of roasted coffee, vanilla, cloves and dried fruits / The logo symbolises the picturesque tower of the Notre Dame de Leffe Abbey in Dinant ALC/VOL 6,5%	46 / 62		BELGIAN CAFE CIDRE A CRISP, COMPLEX AND REFRESHING CIDRE This crisp and refreshing cider is made from Belgian hand picked apples with a complex and distinct finish ALC/VOL 4.5%	46 / 62
			DRAUGHT TASTING TRAY With Frites	99 124	

DISCOUNTS ARE NOT APPLICABLE

Daily from 4 pm - 7 pm

* HAPPY HOUR *

AED40 FOR A PINT OF BEER
AED38 FOR HOUSE BEVERAGES AND HOUSE WINES

Prices are in UAE dirhams inclusive 10% service charge, 7% municipality fees and 5% VAT

Bottled Beers



DUVEL 67
TRIPLE GOLDEN ALE
 Blond / Slightly fruity, dry aroma, well-hopped, with a slightly bitter finish / To commemorate the end of the first World War, Duvel was initially dubbed a "Victory Ale"
ALC/VOL 8.5%



DUVEL 666 80
BELGIAN BLOND ALE
 Fully bodied blond with a beautiful, natural haziness. Well balanced with fruity, soft finish. Lively, fruity aromas thanks to the use of orange zest and dry hopping
ALC/VOL 6.66%



DELIRIUM ARGENTUM 85
AMBER IPA
 Full-bodied, intense and a touch of caramel. Together with the spicy, citrus-like bitterness, they give this beer a complex and very pleasant fresh, full and bitter aftertaste **ALC/VOL 7%**



DELIRIUM TREMENS 90
BELGIAN STRONG ALE
 Pale blond / A strong presence of alcohol, very spicy & slightly bitter / The self mocking name "Delirium tremens" was initially deemed unacceptable for its association with the alcohol related disease the US
ALC/VOL 8.5%



ARTEVELDE GRAND CRU 80
BELGIAN DARK STRONG ALE
 The perfect fragrance in which roasted malt, caramel, sweet fruitiness and a good old bitter tang emerge victorious. With a finish that blends a suggestion of spicy toffee with a clever hint of date
ALC/VOL 7.3%



LIEFMANS KRIEK BRUT 85
BELGIAN STYLE FRUIT ALE
 Dark-red Belgian fruit beer, aged on real cherries, with notes of wood and almond. You can taste the lightly sweet and gently sour nature of the fruit **ALC/VOL 6%**



DE KONINCK 75
BELGIAN ALE
 The beer smells slightly smoked and is nicely balanced by a clear fruitiness, chiefly banana, and a herbal note of hop from the used noble hop varieties. All this comes back in the taste with a nuttiness on the tongue. **ALC/VOL 5.2%**



STELLA ARTOIS 46
 This beer has a wonderful floral aroma, well-balanced malt sweetness, crisp hop bitterness, and a soft dry finish **ALC/VOL 5%**



STELLA ARTOIS NON-ALCOHOLIC 38
 The non-alcoholic version of the Stella Artois you know and love **ALC/VOL 0%**
 Available during Happy Hour for AED 29



DUVEL TRIPLE HOP CITRA 85
BELGIAN IPA
 This beer is an intensely hoppy yet refreshing Belgian IPA bursting with bright notes of agrum, thanks to the adding of a third hop Citra from Yakima Valley in Washington, USA. **ALC/VOL 9.5%**



FLYCRAFT NON-ALCOHOLIC 30
 A refreshing non-alcoholic beer crafted for adventure seekers. Crisp and light-bodied, it delivers a smooth blend of malt sweetness and subtle hop bitterness. Locally produced with only certified organic, high-grade ingredients in collaboration with AB InBev, Belgium.
ALC/VOL 0%



ABBAYE AVERBODE 70
 A blonde beer with fruity, slightly sweet aromas and subtle hop notes. On the palate, it's clean, with a malty sweetness and a pleasant hoppy character thanks to the carefully selected hop varieties. The fresh, powerful, and bitter finish makes this (unique) beer a truly authentic experience. **ALC/VOL 7.5%**



ABBAYE ST IDESBALD DUBBEL 70
 Offers a perfect balance between sharpness and well-rounded bitterness, reminiscent of traditional Flemish brown beers. Notes of caramel, coffee, and toffee, with hints of dark fruit and a spicy yeast character
ALC/VOL 9.5%



ABBAYE ST IDESBALD BLOND 70
 St Idesbald Blond is blond coloured and has quite a full and creamy head. This glorious craft beer has a beautiful body and a wonderful aroma.
ALC/VOL 6.5%



CHIMAY BLEUE 95
TRAPPIST TRIPLE DARK ALE
 Dark brown unfiltered / Powerful & complex bouquet of fine spices with a shade of caramel / Chimay Bleue becomes more complex with age **ALC/VOL 9%**



CHIMAY ROUGE 80
TRAPPIST BROWN ALE
 Copper / A round & full flavor with a refreshing feel given by the light bitter touch / Chimay Red exists in a 75cl format called "Première" because it was the first of the series **ALC/VOL 7%**

Champagne & Sparkling

GLASS / BOTTLE

PROSECCO, AMORE DI AMANTI, TREVISO, Italy75 / 340

LOUIS ROEDERER COLLECTION 243, BRUT NV, France142 / 730

Rose Wine

GLASS / BOTTLE

SYRAH ARGENTO, Argentina51 / 246

White Wine

CHARDONNAY LODEZ, France (Ve)51 / 246

PINOT GRIGIO ARGENTO, Argentina (Ve)51 / 246

COSSETTI GAVI DI GAVI DOCG, Italy62 / 324

CRAGGY RANGE SAUVIGNON BLANC, New Zealand93 / 456

PINOT GRIGIO ALOIS LAEDER RIFF, Italy351

CHABLIS, MOREAU ET FILS, France (Ve)513

Red Wine

MERLOT LODEZ, France (Ve)51 / 246

SHIRAZ ARGENTO, Argentina (Ve)51 / 246

ARGENTO MALBEC, Argentina (Ve)62 / 277

BARON DE LESTAC BORDEAUX BLEND, France57 / 246

CHATEAU ST. MICHELLE MERLOT, USA80 / 435

NERO D'AVOLA, DA LUCA, Italy251

SIGNATURE COCKTAILS

LORRAINE75

A refreshing blend of plum, zesty lemon juice and tequila, finished with soda for a light, bubbly twist. Perfectly balanced and irresistibly vibrant!

MECHELEN KICK75

This cocktail is a delicate mix of pink gin and floral elderflower syrup. Refreshing, subtly sweet, and beautifully balanced

BRUSSEL'S SERENITY75

A sophisticated blend of gin, maraschino liqueur, and Galliano, brightened by the floral notes of Hoegaarden Rosé

CHERRY WHISPER75

This refreshing cocktail blends the floral and zesty notes of Malfy Rosa gin with the sweet richness of cherry liqueur, with balance added by cranberry juice and a splash of Sprite

BELGIAN PASSION75

Spiced rum makes a perfect match with the tropical flavours of passion fruit and sweet Galliano liquor. Shaken with a dash of lemon juice, it makes a rich taste for all occasions

Classic Cocktails

LONG ISLAND ICED TEA75

Vodka, tequila, sec triple, rum, gin, cola

MAI TAI75

White rum, curaçao orange, dark rum, lime juice, orgeat syrup

PINA COLADA75

White rum, pineapple juice, coconut milk

AVIATION75

Gin, lemon juice, maraschino liquor, crème de violette

COSMOPOLITAN75

Vodka, triple sec, cranberry juice, lime juice

LOVE ON THE BEACH75

Vodka, peach schnapps, orange juice, cranberry juice

WATERMELON GIN BULL75

Gin, Red Bull watermelon, lime

BULLFROG90

Gin, tequila, white rum, vodka, blue curaçao, Red Bull

ESPRESSO MARTINI75

Vodka, espresso, coffee liquor

MOJITO75

Fresh mint, sugar, white rum, lime, soda

OLD FASHIONED75

Bourbon, sugar, orange, Angostura bitter

TEQUILA SUNRISE75

Tequila, orange juice and grenadine

WHISKY SOUR75

Bourbon, lemon juice, syrup, Angostura bitters

NEGRONI75

Gin, sweet vermouth, Campari

APEROL SPRITZ75

Prosecco, Aperol, soda water

Shots

B-5270

Baileys, triple sec, Kahlúa

DOUDOU SHOT70

Vodka, lemon juice, olives, tobasco

JÄGERBOMB75

Jägermeister, Red Bull

KAMIKAZE65

Vodka, triple sec, lime juice

Spirits

House spirits

BOMBAY SAPPHIRE	51
TANQUERAY	51
BACARDI CARTA BLANCA	51
EL JIMADOR BLANCO	51
JOSE CUERVO SILVER	51
RUSSIAN STANDARD ORIGINAL	51
JW RED LABEL	51

Vodka

ABSOLUT BLUE	51
SMIRNOFF RED	51
KETEL ONE	67
CÎROC	72
GREY GOOSE	78
BELVEDERE	78

Rum

MALIBU	51
CAPTAIN MORGAN SPICED	51
BACARDI BLACK	51
CAPTAIN MORGAN BLACK	51
ZACAPA CENTENARIO 23	72

Gin

GORDON'S LONDON DRY GIN	51
GORDON'S PREMIUM PINK	51
TANQUERAY 10	67
HENDRICKS	67

Tequila

PATRÓN SILVER	83
PATRÓN XO CAFÉ	83
JOSE CUERVO GOLD	51
DON JULIO BLANCO	72

Whiskey

J&B RARE	51
CANADIAN CLUB	51
SOUTHERN COMFORT	51
JIM BEAM	51
FAMOUS GROUSE	51
JACK DANIELS	57
JAMESON	57
MAKER'S MARK	62
CHIVAS REGAL 12YO	67
GLENFIDDICH 12YO	67
GLENMORANGIE 10YO	67
JW BLACK LABEL	67
MACALLAN 12YO	72
JW DOUBLE BLACK	78
LAPHROAIG 10YO	78
JACK DANIELS SINGLE BARREL	78
CHIVAS REGAL 18YO	120
JW BLUE LABEL	193

Cognac

HENNESSY VS	72
HENNESSY VSOP	93
RÉMY MARTIN VSOP	72

Liqueurs

MARTINI EXTRA DRY, BIANCO, ROSSO	51
CAMPARI	51
PERNOD	51
MIDORI	51
BAILEYS	51
GALLIANO	51
JÄGERMEISTER	51
KAHLÚA	51
SAMBUCA	51
FERNET BRANCA	51



Mocktails

GINGER FIZZ	40
VIRGIN PALOMA	40
VIRGIN MOJITO	40
VIRGIN PIÑA COLADA	40

Soft Beverages

COCA COLA	29
SPRITE	29
FANTA	29
SODA	29
TONIC WATER	29
GINGER ALE	29
FRESH JUICES	35
LOCAL JUICES	25
ICED TEA	35
Lemon, peach	

Hot Beverages

ESPRESSO	25
DOUBLE ESPRESSO	30
AMERICANO	30
CAPPUCCINO	30
CAFÉ LATTE	30
TEA	30
English Breakfast, Green, Chamomile, Earl Grey	

Water

LOCAL Still or sparkling	20 / 25
IMPORTED Still or sparkling	30 / 40

Energy Drinks

RED BULL	35
Sugar-free, watermelon	

LATE NIGHT MENU

Served from 10:00 pm till 12 pm (last order 11:30 pm)

BELGIAN CHEESEBURGER (G)(E)(D)(SS)(CONTAINS ALCOHOL)	115
Cantal cheese Tomatoes Lettuce Onion jam Cocktail sauce	
VEGAN BURGER (VE)(G)(SO)	85
Plant-based patty Jalapeños Pickles Vegan cheddar Onion jam Tomatoes Lettuce Vegan house sauce	
SPICY CHICKEN WINGS (G)(D)(E)	60
Homemade chipotle BBQ sauce	
CRISPY CALAMARI (S)(D)(G)(E)	55
Garlic mayo	
BELGIAN CHEESE BALLS (D)(G)(E)(V)	60
Homemade cheese croquettes Sweet chilli sauce	