



VISTA

RESTAURANT & TERRACE

DINNER MENU

BITES & SNACK MENU

SAJ BREAD TACO STYLE (G,D,E) 75
Beef Brisket | Smoked Japanese Mayonnaise

TIGER PRAWN COCONUT TEMPURA (G,E,S) 85
Coconut | Panko | Wasabi Mayonnaise

CRISPY CALAMARI (G,E,S) 75
Chimichurri Mayonnaise

MEXICAN GUACAMOLE (G,V) 60
Tortilla Chips | Guacamole | Sour Cream

CHICKEN WINGS (G,E)
BBQ Sauce
6 pieces 45
12 pieces 65

ANGUS BEEF SLIDER (G,E,D,Ss)
Angus Beef Patty | Smoked Cheddar | Onion Confit | Lettuce
Mayonnaise | Brioche Bun | Homemade French Fries
2 sliders 55
3 sliders 85

CLASSIC FAJITAS (G,D)
Vegetables | Guacamole | Sour Cream | Tomato Salsa
Mini Tortilla Bread
Shrimp (S) 80
Beef 80
Chicken 80

CHEESE PLATTER (G,D) 80
Selection of Cheese | Condiments | Crackers

SALAD AND STARTER

VISTA BURRATA (D,N,V) 85
Grilled Peach | Candy Tomato | Rocket Leaves | Pesto
Pine Nuts | Balsamic Glaze

(D) Dairy product (E) Egg (G) Gluten (N) Nuts (F) Fish (S) Shellfish (So) Soy
(V) Vegetarian (Ve) Vegan (Ho) Healthy option (Ss) Sesame seeds

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CAESAR SALAD (D,E,G,F) 60

Romaine Lettuce | Croutons | Veal Bacon | Anchovy
Parmesan Shavings | Egg's Mollet | Caesar Dressing

Add:

Chicken 80

Shrimp (S) 85

GREEN SALAD (N,Ve) 65

Mixed Lettuce | Green Apple | Dry Goji Berries
Pecan Nuts | Maple Syrup Dressing

BEEF CARPACCIO (G,D) 80

Beef Tenderloin | Croutons | Capers | Fresh Basil
Sundried Tomatoes | Parmesan Shavings

LOCAL DIBBA BAY OYSTER (S) 20/pc.

Shallot Vinegar | Fresh Lemon

SOUP OF THE MOMENT (D,G,V) 55

Grated Cheese | Bread Toast

TRUFFLE BOUREK (G,D,V,E) 70

Filo Pastry | Mixed Mushroom | Truffle Paste
Strained Herb Yoghurt

Available until 10:30 pm

SUSHI NIGIRI (8 pc) (F,S) 85

2 pc. Salmon | 2 pc. Tuna | 2 pc. Tofu | 2 pc. Shrimp

SASHIMI (8 pc) (F) 110

4 pc. Salmon | 4 pc. Tuna

ASIAN PLATTER (12 pc) (D,E,G,F,S) 140

Sushi: 2 pc. Tofu | 2pc Shrimp

Sashimi: 2 pc. Salmon | 2 pc. Tuna

Maki: 2 pc. Crazy California | 2 pc. Crunchy Rolls

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MAIN COURSE

FROM THE SEA

SEAFOOD SANTORI (D,G,S) 115

Prawns | Baby Octopus | Tomato Coriander Sauce
Pita Bread

SOLE MEUNIERE 600g (D,G,F) 265

Butter | Lemon | Parsley
Choice of one side

GRILLED SALMON (D,E,F) 165

Warm Quinoa Salad | Apple Sauce

FROM THE LAND

GRILLED LAMB CHOPS (D,G) 175

Mixed Mushroom | Cauliflower Garden | Onion Jus

ASIAN STYLE BEEF TARTARE (Ss,So,S,G) 150

Beef Tenderloin | Spring Onion | Coriander | Ginger
Sesame Oil | Lime Juice | Oyster Sauce | Soy Sauce
Sesame Seed | Homemade French Fries

VEAL CHOP (G) 185

Brocollini | Veal Jus

TOURNEDO ROSSINI (D,G) 255

Beef Tenderloin | Pan-fried Foie Gras | Potato Macaire
Bread Toast | Truffle Jus

VISTA BURGER (D,G,E) 105

Angus Beef Patty | Smoked Provolone Cheese
Sundried Tomatoes | Herb Mayonnaise | Cucumber Pickles
Iceberg Lettuce | Brioche Bun | Homemade French Fries

BABY CHICKEN HARRAH (N) 115

Potato Allumettes Harrah Style | Homemade Spice Blend

PLANT BASED

BEYOND BURGER (Ve,G) 95

100% Plant Based Patty | Vegan Cheddar Cheese
Iceberg Lettuce | Vegan Cocktail Sauce
Homemade French Fries

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PASTA

BEEF CARPACCIO WITH TRUFFLE LINGUINI (D,G) 135
Black Truffle Cream | Rocket Leaves

SEAFOOD LINGUINI (D,G,S,E) (Contains Alcohol) 110
Langoustines | Clams | Shallots | White Wine | Parsley
Garlic Espelette | Pepper | Cream

PENNE ARRABBIATA (D,G,V) 75
Spicy Tomato Sauce | Garlic | Parmesan Shavings
Fresh Basil

FETTUCCINI ALFREDO (G,D,V) 75
Portobello Mushroom | Garlic | Onion | Parsley
Cream Parmesan Shavings

Add:
Chicken 10

PIZZA

DIAVOLA (D,G) 75
Tomato Sauce | Beef Pepperoni | Red Onion | Green Chili
Mozzarella

MARGHERITA (D,G,V) 70
Tomato Sauce | Fresh Tomato | Oregano | Basil | Mozzarella

CAJUN CHICKEN (D,G,So) 75
Tomato Sauce | Cajun Marinated Chicken | Mozzarella
Jalapeño | Onion | Capsicum | Balsamic Glaze

QUATTRO STAGIONI (D,G) 75
Tomato Sauce | Marinated Artichoke | Broccoli
Turkey Ham | Mushroom | Olives | Mozzarella
Add:

Grilled Vegetables | Artichoke | Black Olives | Arugula
Spinach | Capsicum | Mushroom | Jalapeños 5

Chicken | Tuna | Veal Bacon | Turkey Ham 10
Buffalo Mozzarella | Shrimps

SEAFOOD (D,G,S) 85
Tomato Sauce | Shrimp | Calamari | Mussels | Mozzarella
Tomato & Olive Salsa

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SIDES

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| HOMEMADE FRENCH FRIES (Ve) 40 Agria Potatoes |
| GREEN SALAD (V) 30 Balsamic Dressing |
| MUSHROOM FRICASSÉE (D,V) 30 Mixed Mushrooms Garlic Butter |
| STEAMED VEGETABLES 30 Seasonal Vegetables |
| MASHED POTATOES (D) 30 Cream Butter |

DESSERT

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| CRÈME BRÛLÉE (D,N,E) 45 Milk Chocolate Fresh Vanilla Pod |
| FRUIT PLATTER (V,Ve) 60 Selection of Seasonal Fruits |
| LEMON TART (G,D,E,N) 45 Short Crust Lemon Cream Meringue Raspberry Coulis |
| PROFITEROLLES (G,D,E,N) 45 Crusted Choux Pastry Vanilla Ice Cream Mascarpone Whipped Cream Almond Flakes Warm Chocolate Sauce |
| MANGO CHEESECAKE (G,D,E,N) 45 Crunchy Base Mango Salsa Vanilla Chantilly Hazelnut |
| VISTA BAKLAVA (G,D,E,N) 55 Filo Pastry Chocolate Crumble Pistachio Milk Cream |

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FLEXIBLE DINING

The nourish bowl concept embodies a modern approach to healthy eating, offering a flexible and creative way to enjoy nutritious and flavorful meal that promotes overall wellbeing.

FRIKKEH SALAD (G, N, S, V) 65
Chickpeas | Borlotti Beans | Pomegranate | Cucumber
Cherry Tomatoes | Gem Lettuce | Raisins | Pecan Nuts
Tahina Buddha Sauce

BAKED SHAKSHOUKA (G)(E)(V) 65
Egg | Tomato sauce | Black olives | Capsicum
Cumin powder | Special baked dough

POKE BOWL (S, V, So) 80
Black Rice | Edamame | Sweet Corn | Cherry Tomatoes
Broccoli | Avocado | Mango | Sesame Dressing

Add:

Grilled Chicken 15
Poached Eggs (E) 10
Grilled Salmon (F) 20

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