
Cold Start

- Tzatziki** 🌿 AED 24
Yogurt, cucumber, garlic, fresh herbs, vegetables crudites and grilled pita bread
- Bruschetta** 🌿 AED 26
Chopped fresh tomatoes with garlic, basil, olive oil served on toasted slices of Italian bread
- Cured Beef And Plum Compote** AED 34
Herbed cured beef, rocket leaves, parmesan cheese and plum compote
- Dolmas** 🌿 AED 26
Smooth and tender vine leave stuffed with rice, tomato, parsley, mint, onion, lemon juice, olive oil and yogurt
- Hummus** 🌿 🥜 AED 22
Chickpeas puree, garlic, tahini paste, lemon juice served with arabic bread
- Moutabel** 🌿 🥜 AED 22
Smoked eggplant, yoghurt, tahini, olive oil, lemon juice, garlic served with arabic bread
- Cold Appetizers Sampler** AED 32
Choice of three cold appetizers from the above

HOT START

- Truffled Fries** 🌿 🥛 AED 28
Fries, parmesan cheese and truffle oil
- Crispy Falafel** 🌿 🥜 AED 21
Medley of chickpeas, garlic, onions, coriander with arabic spices, fresh vegetables, Arabic bread served with tahini sauce
- Grilled Halloumi** 🌿 AED 24
Grilled halloumi cheese served with fig jam
- Grilled Chicken Wings** AED 28
Marinated chicken wings grilled served with french fries and garlic sauce
- Chicken Liver** AED 30
Pan-fried chicken liver with pomegranate sauce
- Sujuk** AED 30
Pan-fried lamb sausage with pomegranate sauce
- Spicy Potato** 🌿 AED 23
Fried diced potatoes sautéed with spices, coriander and garlic
- Mezze Plate** 🥛 🥜 AED 32
Selection of meat, cheese sambousek, spinach fatayer and kibbeh
- Hot Appetizers Sampler** AED 36
Choice of three hot appetizers from the above

SOUPS & SALADS

Add to any of your salad grilled corn fed chicken breast AED 12 or grilled prawn AED 18

Lentil Soup 🌿 AED 20

Arabic lentil soup, crispy bread croutons

Soup Of The Day AED 20

Ask your server for today's special

Chicken Caesar Salad 🍗 🥗 AED 37

Crisp romaine hearts, parmesan shavings, grilled chicken, herbed croutons, marinated anchovies, caesar dressing

Edge Greek & Edamame Salad 🌿 AED 39

Romaine lettuce, tomato, green capsicum, cucumber, kalamata olive, feta cheese, edamame and dry oregano served with lemon vinaigrette

Edge Sunshine Salad 🌿 🥗 AED 36

Marinated harissa squash, feta cheese, rocket leaves, avocado, sun-dried tomato and sunflower seeds extra virgin olive oil herb dressing

Healthy Feta Feast Salad 🌿 AED 39

Red & white quinoa, baby spinach, cherry tomato, snow peas, red & yellow pepper, pumpkin seeds and honey chili dressing

Kale & Broad Beans Salad 🌿 🥜 AED 39

Kale leaves, broad beans, dates, pomegranate seeds, walnuts, yellow corn kernels, bulgur, sun-dried tomatoes and truffle dressing

Tabbouleh 🌿 AED 23

Chopped parsley and mint with fresh tomato, onion, burgul, olive oil and lemon juice

Fattoush 🌿 AED 23

Romaine lettuce, tomato, cucumber, capsicum, radish, mint, onion with pomegranate sauce and crispy Arabic bread

WRAPS & SANDWICHES

All served with coleslaw and your choice of spicy potato wedges or French fries

Chicken Shawarma AED 28

Served with arabic pickles and garlic paste

Club Sandwich 🍗 🥗 AED 42

Toasted triple decker, roasted chicken breast, egg, tomato, lettuce and turkey bacon

EDGE Greek Vegetarian Delight 🌿 🥗 AED 32

Grilled pepper, caramelized onion, zucchini, eggplant, melted matured cheddar cheese, lettuce, pesto mayo and sour dough bread

WRAPS & SANDWICHES

The “FETA” Cheezy Angus Burger

AED 49

Angus beef, turkey bacon, fried egg, swiss cheese, truffle mushroom, arugula leaves, dill pickle, signature relish sauce and parmesan fries

The Greek Chicken Burger

AED44

Herbed chicken breast, yogurt tzatziki, greek olive spread, lettuce, tomato and roasted pepper

“Pommery” Minute Steak

AED 46

Rocket lettuce, sautéed mushrooms, onion and bell pepper, multi-seed brown bread and whole grain mustard mayo sauce

Smoked Salmon

AED42

Bagel, smoked salmon, red onion, caper, hebered cream cheese and pickled cucumber

THE ART OF JOSPER

Josper Coal Grill Oven

Spanish in origin & heating up to 500 degrees Celsius, the Josper is both an oven and a grill, adding a unique flavour and texture from the finest embers, while retaining the natural juiciness of the meat. All our beef is 100% American and locally sourced.

Rib Eye Steak 280gms

AED 125

Tenderloin Fillet Steak 240gms

AED 126

Striploin Steak 240gms

AED 98

T-bone steak 340gms

AED 220

Baby Chicken 500gms

AED 49

Choice Of Below One Sauce:

Black pepper, mushroom, truffle, blue cheese and peppercorn sauce

Choice Of Below One Sides:

Mixed crispy salad, sautéed mushroom, French fries, grilled vegetables, roasted herb potato and garlic mashed Potato

Add To Your Sides

Pilao rice

AED 15

Blue Cheese

AED 18

Grilled Asparagus

AED 20

Truffle scented fries

AED 20

Sweet potato fries

AED 16

MAINS

Chicken Gyros Breast **AED 47**

Marinated grilled chicken breast, crushed black olive & yukon potato and tzatziki

Grilled Lamb Rack **AED 69**

Braised lentils, sweet cherry tomato confit and simple rosemary jus

Chicken Souvlaki **AED 42**

Grilled chicken, sautéed cherry tomatoes, mushrooms, roasted pepper and lemon garlic sauce

Grilled Fillet Of Hammour **AED 59**

Harissa marinated hammour, sautéed spinach leaves, sweet cherry tomato, asparagus and caper beurre blanc

Oven Roasted Jumbo Prawn **AED 72**

Garlic marinated prawn, pilaf herbed rice, garlic sauce and French fries

Grilled Fillet Of Salmon **AED 66**

Served with Sautéed potatoes, grilled vegetables and mustard sauce

Arabic Mixed Grill **AED 79**

A combination of lamb cube, lamb chops, kofta and shish tawook served with French fries and garlic paste

Grilled Seafood Platter **AED 94**

Grilled hammour, salmon, prawn, squid served with French fries, grilled onion, tomato and tartar sauce

Vegetable Moussaka   **AED 38**

Baked eggplant, tomato, bell pepper, parmesan cheese in rich tomato and basil sauce

PASTA

Spaghetti Bolognese **AED 44**

Spaghetti pasta prepared in bolognese sauce, parmesan cheese and fresh basil

Penne Arrabbiata **AED 39**

Penne pasta prepared in rich tomato sauce, chili flakes, garlic, parmesan cheese and fresh basil

Fettuccine Carbonara **AED 41**

Tossed in cream & egg yolk, beef bacon, onion, garlic, parmesan cheese, crushed black pepper and fresh basil

BRICK OVEN PIZZAS

Our pizzas are specially made to your order using the best of seasonal ingredients and house made sauces

Margherita 🌿 **AED 40**

Mozzarella, crushed tomato sauce and Italian sweet basil

Vegetarian 🌿 **AED 43**

Musrooms, onions, capsicum, olives and sliced tomatoes

Rocca Bresaola **AED 47**

Thinly sliced air dried beef, rocca salad and vine ripened tomatoes

Roasted Wild Mushrooms 🌿 **AED 56**

Parmesan cheese, truffle oil and pine nuts

DESSERT

Work Of T-Art **AED 22**

Lemon curd tart, meringue, mango and mini lemon macarons

Just Jade **AED 24**

Almond sponge, whipped cream cheese and pistachio sauce

Baklava **AED 22**

Pistachio praline, vanilla ice cream stuffed in baklava pastry topped rose essence glaze

Dates And Toffee Pudding **AED 23**

Topped with toffee sauce, whipped cream and caramelized banana

Ask Our Server For “Dessert Of The Day” **AED 20**

Chef's creation of the day

Fruit Platter **AED 28**

Gelato **AED 14 Per scoop**

Hand crafted homemade gelato

Choose your flavor

Ask your server!!!

Beverages

Fresh Juices

AED 25

- Orange
- Grapefruit
- Lemon Mint
- Strawberry

Smoothies

AED 25

- Dates
- Avocado
- Strawberry
- Banana
- Mango

Mocktails

AED 26

- Very berry iced tea
Cranberry, strawberry, mint leaves and tea
- Grapefruit mojito
Grapefruit, mint leaves, brown sugar and soda water
- Thai passion fruit and chili
Passion fruit cordial, red chili and ginger ale
- Tropical colada
Pineapple, mango and coconut milk

Water

- Acqua Panna still (small / large) **AED 12/22**
- Al Ain still water (small / large) **AED 6/12**
- San Pellegrino sparkling (small / large) **AED 13/25**

Soft Drinks

AED 12

- Coca cola
- Coca cola light
- Sprite
- Fanta
- Ginger ale

Energy Drink

AED 24

Fresh Juices

AED 25

- Orange
- Lemon mint
- Grapefruit
- Strawberry

HOT COFFEE

Espresso *single/double* AED 14/18
Espresso served in a demitasse cup

Ristretto AED 16
Espresso made with the same amount of coffee but half the amount of water

Espresso Macchiato AED 16
An espresso made with a small amount of foamed milk

Café Americano AED 16
Prepared by adding hot water to the espresso

Cappuccino AED 18
Coffee drink made with rich espresso with foamed milk

Flat White AED 18
An espresso made similar to a latte only with textured milk

Café Latte AED 18
Espresso with steamed milk and topped light layer of foam

Spanish Latte
Espresso made with condensed and textured milk for sweet balance

Café Mocha AED 19
Espresso with steamed milk and chocolate sauce

NON COFFEE

Matcha latte AED 23
Babyccino AED 8
Hot chocolate AED 16
Chai karak AED 14
Zaffran chai AED 14
Classic Moroccan tea AED 25

Tea Selection AED 14

- English breakfast
- Earl grey
- Peppermint
- Chamomile
- Green sencha
- Jasmine blossom
- Moroccan mint
- Silver needle
- Fujian oolong
- Masala chai

SUPERFOOD JUICE

BY

DOKI DOKI

FOR BETTER HEALTH AND BEAUTY



⇒ AED 24 ⇐

BLUE BERRY ACAI BERRY

Canadian blueberries infused with 100% pure acai berry powder. Perfect for a boost in antioxidants.

SOURSOP CHIA SEEDS

Tropical, creamy soursop with organic chia seeds. Source of Omega-3 and antioxidants.

CALAMANSI GINGER KALE

Calamansi with refreshing hints of spicy ginger and added kale. An immunity-boosting detox.

DRAGONFRUIT CHIA SEEDS

Light sweetness of red dragon fruit and coconut jelly, with chia seeds for a boost of fiber and antioxidants.

PASSIONFRUIT CAMU CAMU

Sweet, tangy passionfruit with powerful camu berries for a vitamin C-packed immunity boost.

TAMARIND PINEAPPLE TURMERIC

Sweet, sour tamarind pods with juicy pineapple bits and a hint of turmeric powder to aid digestion.

MANGO ALOE VERA

Sweet and tangy mango paired with refreshing aloe vera for hydration, a perfect skin rejuvenator.

NEW! Squeezed-to-Order
**SUPERFOOD
JUICE TO GO**

Blended with natural Stevia Leaf Extract.
No artificial colourings, flavourings or concentrates.