

MARINA SOCIAL

r e s t a u r a n t & b a r

STARTERS

Chicken liver parfait, Earl Grey jelly, toasted sourdough bread (g) (d)

Norwegian salmon rillettes, apple & cucumber, avocado, focaccia disc (g) (d)

Wood fire rosemary & olive oil flatbread, confit garlic (g) (v)

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MAINS

250g Wagyu steak, French fries, house salad, peppercorn sauce (g) (d)

Traditional fish & chips, mushy peas, tartare sauce, lemon (d) (g)

24 months old Parmesan cheese risotto, toasted sunflower seeds (d) (v)

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DESSERT

Buttermilk panna cotta, red fruit sorbet (d) (v)

Valrhona chocolate brownie, Madagascar vanilla ice cream (d) (n)

Freshly baked madeleines, Chantilly cream, berry jam (g) (d)

Two Course Meal for AED 125



**Please advise your server of any food allergies or intolerances before ordering
(g) gluten (n) nuts (d) dairy (v) vegetarian**

All prices are in AED inclusive of a 7% municipality fee, 10% service charge and 5% VAT

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STARTERS

Duck & foie gras terrine, homemade apple chutney, toasted bread (g) (d)

Seabass ceviche, cucumber & jalapeno, pomegranate, croutons (g)

Beetroot 'rose', toasted walnuts, avocado puree, apple & lemon gel (v) (n)

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MAINS

Homemade tagliatelle, veal ragu, 24 months aged Parmesan (g) (d)

Norwegian salmon, green asparagus, fennel & orange salad (d)

Pea & broad beans risotto, 24 months aged parmesan cheese (d) (v)

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DESSERT

Banana & salted caramel parfait, white chocolate ice cream (d) (v)

Strawberry Eton mess, Chantilly cream, red berry sorbet (d) (v)

Rhubarb & Custard English trifle, pistachio (d) (n) (v)

Three Course Meal for AED 250



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