



FOOD MENU

SALADS

Caesar Salad ^(D,F,G,E)	40
Fresh romaine lettuce, anchovies, crispy veal bacon, garlic sourdough croutons, shaved parmesan cheese, and a rich homemade Caesar dressing.	
Add chicken	15
Add prawns	20
Add salmon	20

Warm Goat Cheese Salad ^(D,V,G)	55
A delightful mix of lettuce, green apple, carrots, cherry tomatoes, grapes, caramelized walnuts, and creamy French goat cheese, tossed in wild honey and aged balsamic dressing.	

Cobb Salad ^(D)	45
A hearty blend of avocado, crispy veal bacon, crumbled blue cheese, baby tomatoes, boiled egg, and baby gem lettuce, all served with a homemade ranch dressing.	

SANDWICHES

Docks Club Sandwich ^(D,G,E)	65
Succulent pulled chicken marinated with mustard mayonnaise, crispy veal bacon, fresh iceberg lettuce, tomato, yellow cheddar, and a fried egg, served with golden fries.	

Grilled Steak Sandwich ^(D,G)	69
Tender Australian tenderloin with sautéed mushrooms, sweet onion jam, fresh arugula, and grain mustard mayo, served in a toasted bun.	

Crispy Chicken Fillet Roll ^(D,G,E)	55
Crispy fried chicken breast, iceberg lettuce, tomato, egg mayo, and smoked cheddar cheese, served with slaw and thick-cut fries.	

Cheese on Toast ^(D,G)	40
The perfect late-night snack with cheddar, jalapeno, and bacon bits.	

SNACKS & APPETIZERS

Roasted Tomato Soup with Basil ^(D,G,V)	45
Rich roasted tomato soup served with cheesy toast.	

French Onion Soup ^(D,G)	45
Slow-cooked caramelized onions in a savory beef broth, topped with toasted bread and melted cheese.	

Baked Brie Cheese ^(D,G,V)	49
Warm, gooey Brie cheese baked to perfection, served with a dollop of sweet cranberry jam and crispy toast slices for dipping.	

Beef Taco ^(D,G)	70
Spice-rubbed beef ribeye, smashed avocado, sour cream, and Pico de Gallo.	

Onion Rings ^(A,V)	45
Eight pieces of crispy beer-battered onion rings, served with sweet chili and BBQ sauce.	

Lemon Herb Baked Mussels ^(D,G,S)	60
Eight succulent mussels baked with a topping of crisp garlic herb breadcrumbs, drizzled with melted lemon garlic herb butter.	

Hot and Spicy Prawns ^(D,S)	65
Crispy tempura shrimp, with sriracha mayo and sweet chili sauce.	

Docks Belgian Fries ^(E,G,V)	40
Served with signature sauce and mayonnaise.	

Docks Parmesan & Truffle Fries ^(E,G,V)	45
Decadent fries tossed with aromatic truffle oil and grated Parmesan, served with a side of truffle mayonnaise.	

Signature Beef Brisket Sliders ^(D,G,E)	55
Tender smoked BBQ beef brisket slow-cooked for 8 hours, served with coleslaw and fries.	

Chicken Wings ^(G)	45
Crispy chicken wings served with your choice of sauce: smoky BBQ, classic Buffalo, or hot sauce for a kick.	

Sausage Roll ^(D,G)	65
Home baked sausage roll in puff pastry served with garlic marinara sauce.	

Chicken Tenders ^(D,G)	49
Crispy chicken tenders served with a side of tangy honey mustard sauce.	

PERFECT FOR SHARING

Docks Sharing Platter ^(D,G,E,A)	105
Our Signature Beef Smoked Brisket Sliders, onion rings, chicken wings, mozzarella sticks, Belgian fries.	

Margherita Pizza ^(G,V)	55
Homemade tomato sauce with fresh mozzarella cheese.	

Garlic Chicken Pizza ^(G)	65
Roast chicken, grilled mushrooms, diced tomatoes, and roasted creamy garlic sauce.	

Seafood Pizza ^(G,S)	75
Mixed seafood (calamari, shrimp, and salmon), rocket leaves, parmesan shavings, and tomato sauce base.	

Veggie Nachos ^(D,V)	70
Sharing style, served with Pico de Gallo, Monterey Jack cheese, sour cream, guacamole, and black beans.	

Meaty Nachos ^(D)	85
Loaded with layers of melted cheese, fresh jalapeños, and a flavorful mix of toppings, served with a side of salsa, guacamole, and sour cream. Choose to add juicy grilled chicken or seasoned beef for an extra hearty bite!	



BETWEEN BUNS

Docks Beef Burger ^(D,G,A,E)	75
A 200g prime beef patty with veal bacon, smoked cheddar cheese, tomato, lettuce, crispy onion ring, caramelized onions, and our signature burger sauce, served with fries.	

Grilled Chicken Burger ^(D,G,E)	70
Succulent grilled chicken breast, marinated for 24 hours, topped with creamy mayo and tangy honey-mustard coleslaw, all on a soft potato bun. Served with fries.	

Spicy Fried Chicken Burger ^(D,G,E)	70
Crispy fried chicken breast with spicy mayo, honey-mustard coleslaw, and jalapenos on a potato bun, served with fries.	

Crispy Cod Burger ^(D,G,E,F)	75
Beer-battered fresh cod, rocket, homemade tartar sauce, and lemon. Served with fries.	

FROM THE GRILLS

All our beef at The Docks is Australian grain-fed and grilled to your liking. All grills are served with your choice of sauce and a side.

Tenderloin 200g ^(D,G)	119
Grilled to perfection and served with your choice of our homemade sauce and a side.	

Ribeye 250g ^(D,G)	129
Juicy and flavorful, served with your choice of sauce and a side.	

Beef Back Ribs ^(D,G)	115
Indulge in our tender, fall-off-the-bone beef ribs, slow-cooked in-house for six hours. Paired with our creamy, hand-mashed potatoes, seasonal vegetables, and finished with a rich, savory onion gravy, this dish is crafted to perfection.	

MAINS

Grilled Scottish Salmon ^(F,SS)	95
Grilled to perfection, served with sautéed black rice, broccoli, cherry tomatoes, edamame beans, and kale in an Asian dressing.	

Crispy Chicken Schnitzel ^(D,G,E)	85
A golden fried chicken schnitzel served with a rocket salad, grain mustard sauce, and thick fries.	

Irish Beef Stew ^(D,G,A)	75
Slow-cooked with tender beef and rich vegetables served with warm and freshly baked bread for the perfect comfort meal.	

Classic Fish & Chips ^(F,E,A)	90
Crispy beer-battered fresh cod, accompanied by our house-made tartar sauce, mushy peas, Belgian fries, and a wedge of lemon.	

British Butter Chicken Curry ^(D,N)	75
Tender pieces of chicken simmered in a creamy, spiced tomato sauce, offering a mild yet flavorful taste. Served with fragrant steamed rice and a crispy pappadum,	

Wild Mushroom Risotto ^(D,V)	65
Rich and creamy dish made with a blend of sautéed mushrooms, caramelized onions, and garlic, all infused with fresh herbs and topped with grated Parmesan.	

Lamb Shank ^(D,G)	90
Tender and slow-cooked to perfection, served with creamy mashed potatoes, a medley of sautéed vegetables, and finished with a flavorful mint-infused gravy for a touch of freshness.	

PIES

Cottage Pie ^(D,G)	80
Minced beef with root vegetables cooked in a rich gravy, topped with mashed potato. Served with seasonal sautéed vegetables.	

SIDES & SAUCES

Onion Rings ^(V,A)	25
Belgian Fries ^(G,E,V)	25
Steamed Rice ^(V)	25
Steamed Vegetables ^(D,V)	25
Cauliflower Cheese Gratin ^(D,V)	25
Mashed Potato ^(D,V)	25
House Garden Salad ^(V)	25
Peppercorn Sauce ^(D,G)	15
Blue Cheese Sauce ^(D)	15
Mushroom Sauce ^(D,G)	15



DESSERT

Warm Apple Crumble ^(D,G,E)	40
Classic apple crumble served warm, perfect with a scoop of vanilla ice cream.	

Cheesecake ^(D,G,E)	40
A rich and creamy cheesecake, perfect for a sweet ending.	

Vanilla Crème Brûlée ^(D,E)	40
A home-made creamy vanilla custard.	

Fruit Platter	45
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Docks Chocolate Chip Cookie ^(D,G,E)	50
Served warm with vanilla ice cream and a drizzle of caramel sauce.	

Cheese Platter ^(D,G)	65
A selection of fine cheeses served with honey, crackers, and a medley of dried fruits.	

Please share any allergies or dietary requirements you may have with your server

A - Alcohol, D - Dairy, G - Gluten, N - Nuts, S - Seafood, F - Fish, E - Egg, V - Vegetarian, SS - Sesame Seeds

All prices are in UAE Dirhams inclusive of 5% VAT, 7% Municipality fees and 10% service charge.



DRINKS MENU

BEER ON DRAUGHT

	Half	Pint
Amstel <small>Alc/Vol 4.0% Netherlands</small> Iconic lager beer is brewed primarily from light colored pilsner malt and has a pleasant flavor with a mild bitter taste	30	44
Carlsberg <small>Alc/Vol 5.0% Denmark</small> A balance of bitterness and the sweetness of apples, with a bright golden colour and a nice-looking foam	30	45
Strongbow <small>Alc/Vol 5.0% England</small> Strongbow Dry is a smooth cider that has a static taste journey. With a single-apple flavor, it is slightly tart and sour	30	45
Heineken <small>Alc/Vol 5.0% Netherlands</small> Heineken is a lager style of beer, so it is heavier than other types. It has more of a stronger taste to it	30	45
Stella Artois <small>Alc/Vol 5.2% Belgium</small> Refreshing & pleasantly malty	30	45
Guinness <small>Alc/Vol 5.2% Ireland</small> Rich and creamy, smooth from the start, quickly revealing a subtle malt roast character with a mild hop finish	35	52
Hoegaarden <small>Alc/Vol 4.9% Belgium</small> Smooth wheat beer, with gentle lemon touch, spicy coriander, and hint of Curacao orange peel	37	52
Leffe Blond <small>Alc/Vol 6.6% Belgium</small> A pale Belgian ale, Leffe Blonde is full and creamy with hints of quince, gooseberry, bitter cherry, and apple	38	55
Punk IPA <small>Alc/Vol 5.2% Scotland</small> Bursts of caramel and tropical fruit with an all-out riot of grapefruit, pineapple, and lychee, precede a spiky bitter finish	38	55

BOTTLED BEERS

	Bottle
Heineken 0.0%	35
Amstel Light	37
Budweiser	38
Heineken	39
Stella Artois	39
Corona	44
Peroni	49
Beer Bucket (5 selected bottles)	175

WINE & BUBBLES

	Glass	Bottle
Rosé Wine		
Colombelle, France	39	195
Château Roubine La Vie en Rosé, France		299
White Wine		
Sauvignon Blanc, Frontera, Chile	39	195
Chardonnay, Hardy's, Australia	39	195
Chenin Blanc, Wilderness Bay, South Africa	40	235
Pinot Grigio Santepietre, Lamberti, Italy		275
Sauvignon Blanc, Rapaura Springs, New Zealand		295
Torrontes, Zuccardi Series A, Argentina		349
Dry Riesling ,Dreissigacker Organic, Germany		385
Chardonnay , J. Moreau & Fils Petit Chablis, France		395
Red Wine		
Cabernet Sauvignon, Frontera, Chile	39	195
Merlot, Hardy's, Australia	39	195
Merlot, Sea Change, France	40	245
Shiraz, Jam Shed, Australia		245
Pinot Noir, Sabourin Grande Réserve, France		265
Malbec, La Linda, Bodega Luigi Bosca, Argentina		285
Rioja, Viña Pomal, Spain		375
Syrah, Boom Boom, USA		465
Boekenhoutskloof, The Chocolate Block, South Africa		599

Champagne & Sparkling

Sparkling - Gran Ventino Brut, Italy	45	225
Rosé - Gran Ventino Rose Brut, Italy		235
Prosecco DOC, La Luca, Italy		399
Moët & Chandon Impérial Brut, France		999
Moët & Chandon Rosé Brut, France		1499

RUM

	Glass	Bottle
Bacardi Blanca	35	499
Malibu	36	549
Bacardi Gold	38	749
Kraken Spiced	40	749
Captain Morgan Spiced	40	799
Bacardi Black	40	799

TEQUILA

	Glass	Bottle
Jose Cuervo	35	499
Jose Cuervo Gold	35	499
Cazadores 100% Agave	40	749
El Jimador Blanco	45	899
El Jimador Anejo	45	899
Patron Silver	45	1099
Patron Anejo	89	2099

VODKA

	Glass	Bottle
Tito's Vodka	35	499
Absolute Blue	37	649
Absolute (Citron, Raspberry, Vanilla)	38	649
Smirnoff Red Stolichnaya	38	749
Sky	40	799
Ciroc	60	1599
Belvedere	72	1699
Grey Goose	72	1699

LIQUOR

	Glass	Bottle
Aperol Campari	38	749
Bailey's	38	749
Cointreau Sambuca	38	749
Grandmarnier	45	1099

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	Glass	Bottle
Gordon's Beefeater Pink	35	499
Tanqueray Bulldog	38	749
Beefeater Bombay Sapphire	38	749
Beefeater 24	42	899
Opihr Spiced	45	899
Hendricks	49	1099
Monkey 47	60	1399

COGNAC

	Glass	Bottle
Three Barrels vsop	35	599
Remy Martin vsop	85	1999
Remy Martin xo	99	2399
Hennessey vs	55	1375
Hennessey vsop	85	1999
Hennessey xo	99	2399

SHOOTERS

	Shot
Jam Donut	39
Chambord & Bailyes	
Slippery Nip	39
Sambuca, Baileys & Grenadine	
B-52	39
Kahlua, Baileys & Grand Marnier	
Brain Damage	39
Baileys, Peach Schnapps & Grenadine	
Baby Guinness	39
Kahlua & Baileys	
Alabama Slammer	39
Amaretto, Gin, Southern Comfort, Orange	
Lemon Drop	39
Citrus Vodka, Triple Sec, Lemon	
Kamikaze	39
Vodka, Triple Sec & Lime	
Jägermeister	39
Fireball Cinnamon Whiskey	39
Jäger Bomb	52
Jäger & Red Bull	

SINGLE MALT

	Glass	Bottle
Glenmorangie Original	45	1099
Glenfiddich 12	52	1350
Glenfiddich 15	69	1699
Glenfiddich 18	149	2799
Macallan 12	69	1699
Macallan 15	149	3699
The Glenlivet 12	69	1699
The Glenlivet 15	99	2099
The Glenlivet 18	149	2799
Dalmore 12	69	1699
Dalmore 15	149	3699
Highland Park 12	69	1699
Highland Park 15	149	3699

WHISKY

	Glass	Bottle
Dewar's White Label	35	499
Red Label	35	499
Black Label	50	1225
Double Black	54	1350
Blue Label	195	4799
Chivas Regal 12	50	1299
Chivas Regal Extra 13	55	1399
Chivas Regal 18	99	2399
Chivas Regal 25	275	6799
Ballantine's 17	79	1799
Woodford Reserve	50	1199
Jim Beam Maker Mark	42	849
Monkey Shoulder	48	1199
Monkey Shoulder Smokey	50	1249
Jack Daniels Jack Honey	45	1099
Jack Fire	45	1099
Jack Single Barrel	64	1575
Canadian Club	38	749
Jameson	42	849

COCKTAILS

Margarita	45
Tequila, Triple Sec, Lime & Sugar Syrup	
Whiskey Sour	55
Bourbon Whiskey, Lemon Juice & Sugar Syrup	
Kir Royale	55
Crème De Cassis, Prosecco	
Bitter Banana	55
Fernet Branca & Banana Liquor & Cola	
Frisky Jame	55
Jameson Whisky, Mint, Sour Mix & Soda	
Cosmopolitan	55
Cranberry Juice, Lime, Vodka & Triple Sec	
Mojito	55
Rum, Lime, Mint & Brown Sugar	
Espresso Martini	55
Vodka, Kahlua, Espresso & Vanilla Syrup	
Aperol Spritz	55
Prosecco, Aperol & Soda	
Old Fashioned	55
Bourbon Whiskey, Sugar & Bitters	
Blondie	60
Grand Marnier, Grapefruit Juice, Rose Water & Prosecco	
Tokyo Ice Tea	65
Vodka, Gin, Rum, Tequila, Midori, Lemon Juice & Lemon Soda	
Bullfrog	65
Vodka, Tequila, Gin, Rum, Blue Curaçao, Lime Juice & Red Bull	
Long Island Iced Tea	65
Vodka, Gin, Rum, Tequila, Triple Sec, Lemon Juice & Cola	
Mai Tai	65
White Rum, Dark Rum, Orgeat, Triple Sec Pineapple Juice & Lime Juice	

All prices are inclusive of 7% municipality fees, 10% service charge and 5% VAT

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