



## FOOD MENU

### SALADS

- Caesar Salad** (E, D, F) 40  
Romaine lettuce, anchovies, veal bacon, garlic sourdough croutons, parmesan cheese and homemade Caesar dressing.  
Add chicken 55  
Add prawns 60  
Add salmon 60
- Warm Goat Cheese Salad** (D, G, V, N) 55  
Mixed lettuce, green apple, carrots, cherry tomatoes, grapes, caramelized walnuts, French goat cheese tossed in wild honey & aged balsamic dressing
- Garden Salad** (V) 35  
Mixed lettuce, seasonal greens, avocado, cherry tomatoes, red radish, sweet corn tossed in lemon vinaigrette

### SANDWICHES & TOASTIES

- Docks Club Sandwich** (D, G, E) 60  
Pulled chicken marinated with mustard mayonnaise, veal bacon, iceberg, tomato, yellow cheddar, fried egg, served with fries
- Signature Roast Beef** (D, G, S) 65  
Slow-roasted Australian rib-eye marinated with garlic, herbs and mustard, caramelized onions, roasted peppers, tomato, lettuce and yellow cheddar. Served with fries
- Crispy Chicken Fillet Roll** (D, G, E) 55  
Crispy fried chicken, coleslaw, lettuce, and yellow cheddar are served on a freshly baked baguette. Served with Belgian fries
- Cheese on Toast** (D, G) 30  
Perfect late-night snack with cheddar, jalapeño and bacon bits 

### PIES

- Shepherd's Pie** (G, E) 80  
Creamy mash and minced beef
- Steak & Guinness Pie** (G, E, A) 85  
Slow cooked beef & Guinness stew, root veggies & puff pastry lid
- Rotisserie Chicken, Mushroom & Leek** (G, D) 80  
Creamy mash, fully encased in pastry & chicken gravy

### SNACKS & APPETIZERS

- Guinness Glazed Meatballs with Cheddar Cheese** (G, A) 49  
Homemade meatballs stuffed with yellow cheddar topped with a Guinness & caramelized onion sauce served with a rustic bread roll
- Chicken Quesadilla** (G, D) 49  
Marinated chicken, coriander, tomatoes, smoked cheddar and jalapeños. Served with tomato salsa, guacamole and sour cream
- Onion Rings** (V) 45  
8 pcs crispy beer-battered onion rings served with sweet chili and BBQ sauce
- Crispy Jumbo Calamari** (D, G, F) 49  
6 pcs served with roasted garlic & lemon aioli
- Dynamite Shrimp** (D, F, S) 55  
Crispy tempura batter with dynamite sauce
- Docks Belgian Fries** (D, G, V) 45  
With signature sauce and mayonnaise
- Docks Parmesan & Truffle Fries** (D, G, V) 45  
With truffle mayonnaise
- Signature Beef Brisket Sliders** (D, G) 55  
Tender BBQ beef brisket slow-cooked for 8 hours with coleslaw. Served with fries
- BBQ Chicken Wings** (G, S) 45  
Served with a sticky smoked BBQ sauce
- Chicken Tenders** (G, E) 49  
Served with sweet chili sauce

### SHARING PLATTERS

- Docks Sharing Platter** (G, E, D, S) 105  
Signature Beef Brisket Sliders, onion rings, chicken wings, mozzarella sticks, Belgian fries
- Veggie Nachos** (G, D, V) 70  
Sharing style served with salsa, Monterey Jack cheese, sour cream, guacamole, jalapeño and black beans
- Meaty Nachos** (G, D) 85  
Add chicken or beef

### BETWEEN BUNS

- Docks Beef Burger** (G, D) 75  
200gr prime beef patty with veal bacon, cheddar cheese, tomato, lettuce, crispy onion ring, caramelized onions, signature burger sauce. Served with fries
- Spicy Fried Chicken Burger** (G, D) 70  
Crispy fried chicken breast with spicy mayo, honey-mustard coleslaw and jalapeños on a potato bun. Served with fries
- Crispy Cod Burger** (G, D, F) 75  
Beer battered fresh cod, rocket, tartar sauce and lemon. Served with fries

### FROM THE GRILL

All our beef at The Docks is Australian Grain Fed and is grilled to your liking. All grills are served with your choice of sauce and a side (G, D)

- Tenderloin 200g**  119  
**Ribeye 250g** 129  
**Striploin 200g** 99

Sides: Onion Rings - Belgian Fries - Steamed Rice - Steamed Vegetables - Cauliflower Cheese Gratin - Mashed Potato  
Sauce: Peppercorn Sauce - Blue Cheese Sauce - Mushroom Sauce  
For any additional item, an AED 25 will apply

### MAINS

- Grilled Scottish Salmon** (F, S) 95  
Sautéed black rice, broccoli, cherry tomato, edamame beans and kale in an Asian dressing
- Stuffed Chicken Breast with Mozzarella** (G, D, S) 85  
Marinated chicken breast with English mustard, cajun spices and garlic, stuffed with mozzarella cheese and herbs. Served in a honey mustard sauce and Belgian fries 

- Irish Beef Stew** (A, G) 75  
Served with warm fresh bread
- Classic Fish & Chips** (G, D, F) 80  
Beer battered fresh cod, tartar sauce, mushy peas, Belgian fries and lemon

- Steamed Mussels** (G, D, S) 100  
Served with Belgian fries  
Au Natural (G, D)  
White wine (A, G, D)  
White wine and cream (A, D, G)  
Garlic and cream (G, D)  
Roquefort and cognac (A, D, G)  
Thai style red curry (G, D, S)

- British Butter Chicken Curry** (D) 75  
Served with steamed rice and papadum

- Wild Mushroom Risotto** (V, D) 65  
Onion, garlic, herbs, mushroom and parmesan

- Lamb Shank** (G, D) 90  
Served with mashed potato, sautéed vegetables and mint gravy

### DESSERT

- Warm Apple Crumble** (G, D, E) 40  
**Cheesecake** (G, D, E) 40  
**Vanilla Crème Brûlée** (E, D) 40 

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

ALL ABOVE PRICES ARE PER PERSON INCLUDING 7% MUNICIPALITY FEES, 10% SERVICE CHARGE AND 5% VAT



## DRINKS MENU

### BEER ON DRAUGHT

	Half	Pint
<b>Amstel</b> Alc/Vol 4.0%   Netherlands Iconic lager beer is brewed primarily from light colored pilsner malt and has a pleasant flavor with a mild bitter taste	30	44
<b>Carlsberg</b> Alc/Vol 5.0%   Denmark A balance of bitterness and the sweetness of apples, with a bright golden colour and a nice-looking foam	30	44
<b>Strongbow</b> Alc/Vol 5.0%   England Strongbow Dry is a smooth cider that has a static taste journey. With a single-apple flavor, it is slightly tart and sour	30	44
<b>Budweiser</b> Alc/Vol 5.0%   USA Refreshing & pleasantly malty	30	45
<b>Heineken</b> Alc/Vol 5.0%   Netherlands 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
<b>Stella Artois</b> Alc/Vol 5.2%   Belgium Refreshing & pleasantly malty	30	45
<b>Birra moretti</b> Alc/Vol 4.6%   Italy Authentically Italian lager brewed with passion and the finest ingredients. A special blend of hops that gives a unique taste and aroma	30	45
<b>Guinness</b> Alc/Vol 5.2%   Ireland Rich and creamy, smooth from the start, quickly revealing a subtle malt roast character with a mild hop finish	35	50
<b>Hoegaarden</b> Alc/Vol 4.9%   Belgium Smooth wheat beer, with gentle lemon touch, spicy coriander, and hint of Curacao orange peel	35	50
<b>Lefte Blond</b> Alc/Vol 6.6%   Belgium A pale Belgian ale, Lefte Blonde is full and creamy with hints of quince, gooseberry, bitter cherry, and apple	38	52
<b>Punk IPA</b> Alc/Vol 5.2%   Scotland Bursts of caramel and tropical fruit with an all-out riot of grapefruit, pineapple, and lychee, precede a spiky bitter finish	38	52

### BOTTLED BEERS

	Bottle
Heineken 0.0%	35
Amstel	37
Amstel Light	37
Budweiser	38
Heineken	39
Stella Artois	39
Corona	44
Peroni	49

### WINE & BUBBLES

	Glass	Bottle
<b>House Wine</b>		
White - Sauvignon Blanc, Frontera, Chile	39	195
White - Chardonnay, Hardy's, Australia	39	195
Red - Cabernet Sauvignon, Frontera, Chile	39	195
Red - Merlot, Hardy's, Australia	39	195
Rosé - Colombelle, France	39	195
<b>White Wine</b>		
Chenin Blanc, Wilderness Bay, South Africa		225
Chardonnay, Cuvée Sabourin, France		225
Nederburg Winemaster's, Pinot Grigio, South Africa		300
<b>Red Wine</b>		
Merlot, Wilderness Bay, South Africa		225
Shiraz, Cuvée Sabourin, France		225
Pinot Noir, Le Fou, France		300
<b>Champagne &amp; Sparkling</b>		
Sparkling - Atto Primo Brut, Italy	45	225
Rosé - Atto Primo Rosé, Italy		225
Prosecco DOC, La Luca, Italy		399
Moët & Chandon Impérial Brut, France		1499
Moët & Chandon Rosé Brut, France		1899

### RUM

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

### TEQUILA

	Glass	Bottle
Jose Cuervo	35	499
Jose Cuervo Gold	38	749
Patron Silver	45	1099
Patron Xo	45	1099
Patron Anejo	99	2399

### VODKA

	Glass	Bottle
Absolute Blue	35	499
Smirnoff Red   Stolichnaya	38	749
Ciroc	65	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

### GIN

	Glass	Bottle
Gordon's   Gordon's Pink	35	499
Tanqueray   Bulldog	38	749
Beefeater   Bombay Sapphire	38	749
Hendricks	49	1225
Monkey 47	60	1399

### SINGLE MALT

	Glass	Bottle
Glenmorangie Original	45	1100
Glenfiddich 12	52	1350
Macallan 12   Glenfiddich 15	69	1699
Glenfiddich 18	99	2399
Macallan 15	149	3699

### COGNAC

	Glass	Bottle
Remy Martin vsop	85	1999
Remy Martin xo	99	2399
Hennessey vs	55	1375
Hennessey vsop	85	1999
Hennessey xo	99	2399

### SHOOTERS

	Shot
Slippery Nip Sambuca, Baileys & Grenadine	39
B-52 Kahlua, Baileys & Grand Marnier	39
Brain Damage Baileys, Peach Schnapps & Grenadine	39
Baby Guinness Kahlua & Baileys	39
Irish Flag Green mint, Baileys & Orange liqueur	39
Jägermeister	39
Jäger Bomb Jäger & Red Bull	50

### COCKTAILS

Margarita Tequila, Triple Sec, Lime & Sugar Syrup	45
Whiskey Sour Bourbon Whiskey, Lemon Juice & Sugar Syrup	55
Bullfrog Vodka, Tequila, Gin, Rum, Blue Curaçao, Lime Juice & Red Bull	55
Cosmopolitan Cranberry Juice, Lime, Vodka & Triple Sec	55
Mojito Rum, Lime, Mint & Brown Sugar	55
Espresso Martini Vodka, Kahlua, Espresso & Vanilla Syrup	55
Aperol Spritz Prosecco, Aperol & Soda	55
Old Fashioned Bourbon Whiskey, Sugar & Bitters	55
Long Island Iced Tea Vodka, Gin, Rum, Tequila, Triple Sec, Lemon Juice & Cola	65
Mai Tai White Rum, Dark Rum, Orgeat, Triple Sec Pineapple Juice & Lime Juice	65

### 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 18	99	2399
Chivas regal 25	275	6799
Jim beam	42	849
Maker mark	45	1099
Jack Daniels   Jack Honey	45	1099
Jack single barrel	64	1575
Canadian club	38	749
Jameson	42	849



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

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