

shasha

SIGNATURE COCKTAILS

Frosé	50
Frosé is Simply Frozen Rosé Wine With a Fabulous Fruity Twist. And This Easy Frosé Recipe Tastes Like a Frozen Treat.	
Genevieve	50
An Elegant and Sophisticated Version of the Classic Margarita. Simple, High-quality Ingredients such as Grand Marnier Make This Particular Cocktail a Winner.	
ShaSha Royale	50
Aside from Being Delicious, the Best Thing About our ShaSha Royale Might be How Easy it is. The Scant Half Ounce of Chambord Permeates the Prosecco, Resulting in a Gorgeous Cocktail with a Hint of Berry Sweetness.	
Hugo	50
A classic Italian Aperitivo, this Hugo Cocktail Recipe is Flavoured with Elderflower, Mint, Lime and Prosecco for the Perfect Summer Cocktail.	
MOJITOS	
Classic Passionfruit Strawberry	50
Choice of Flavor, Rum, Mint, Brown Sugar, Lime Juice, Soda	

SIGNATURE MOCKTAILS

Blackberry Nojito	35
A Blackberry Nojito is a Perfect Non-alcoholic Drink Best for Relaxing on a Hot Summer Day.	
Arabic Colada	35
Classic Frozen Virgin Colada Blended to Perfection with Dates.	
Pink Lemonade	35
Fresh Lemonade in an InterContinental Pink Style.	
Sundowner	35
Muddled Fresh Citrus Fruits Along with Strawberry Puree and Topped off with a Lemon-lime Soda.	

BEERS

DRAUGHT BEER	
Peroni, Italy	45
Stella Artois, Belgium	45
BOTTLED BEER	
Corona, Mexico Heineken	40
Holland	35
Somersby Apple Cider, Denmark	45

WINES

	GLASS/BOTTLE
Champagne	
Moët & Chandon Brut, NV, France	750
Laurent-Perrier La Cuvee, NV, France	990
Veuve Clicquot Rosé, France	1250
Sparkling Wine	
Prosecco Extra Dry DOC, Fantinel, Italy	50 285
Valdo Rose, Italy	40 225
White Wine	
Chardonnay, The First Lady, Warwick Estate, South Africa	45 215
Sauvignon Blanc, Babydoll, Yealands, New Zealand	50 240
Pinot Grigio Santepietre, Lamberti, Italy	50 240
Petit Chablis 'Pas Si Petit', La Chablisienne, France	80 395

WINES

	GLASS/BOTTLE
Rosé Wine	
Rosé Argentó, Argentina	40 195
Cuvée Serpolet, Côtes de Provence, Henri Fabre, France	55 265
Red Wine	
Merlot, Blossom Hill, USA	40 185
Cabernet Sauvignon, Woodbridge, Robert Mondavi, USA	55 255
Malbec, La Linda, Bodega Luigi Bosca, Argentina	50 240
Chianti Vernaiolo DOCG, Rocca delle Macie, Italy	55 260

SPIRITS

	30ml/BOTTLE
Vodka	
Tito's	30 500
Ketel One Citron	45 950
Grey Goose	70 1450
Gin	
Tanqueray	30 500
Tanqueray No. 10	40 800
Hendrick's	40 650
Bombay Sapphire	35 650
Rum	
Bacardi	30 500
Myer's	30 600
Captain Morgan Spiced	35 600
Malibu Rum	40 650
Tequila	
Patron Silver	45 700
Single Malt Scotch Whisky Speyside	
Glenfiddich 12yo	40 700
Blended Scotch Whisky	
Johnnie Walker Red Label	30 500
Johnnie Walker Black Label	40 700
Chivas 12yo	40 600
US & Canadian Whiskey	
Jim Beam	30 600
Jack Daniel's	40 600
Canadian Club	30 600
Irish Whiskey	
Jameson Gold Reserve	45 750
Liqueur	
Jägermeister	30
Baileys	40
Kahlua	40
Patron XO café	55
Grand Marnier	50
Chambord	50
Pimm's #1	40
Aperol	40

CIGARETTES

Marlboro Red	44
Marlboro Gold	44
Marlboro Double Ice	44
Marlboro Double Mix	44

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SALADS

ShaSha Caesar Salad (G, D) Cos, ShaSha Dressing, Grana Padano, Garlic Croutons	65
Horiatiki Greek Salad (D, V) <i>Chef's Recommendations</i> Baby Gem, Trio Peppers, Onions, Kalamata, Greek Feta, Oregano Lemon	65
Beetroot & Walnut Salad (D, N, V) Beets, Greek Yoghurt, Feta, Pickled Apple, Raspberry Vinegar, Walnut	65
Add-on Grilled Cajun Chicken (G)	25
Add-on Shrimps (S)	35

LITE BITES

Crispy Calamari (G, S) Saffron Aioli, Lime	60
Mini Mezzeh (G, V) Hummus, Moutabel, Falafel, Tabbouleh, Arabic Bread	55
Fully Loaded Fries (D) Sour Cream, Scallions, Jalapeños, Crispy Turkey Bacon, Jack Cheese, Pico de Gallo	50
Lemon Oregano Chicken Wings (D) <i>Chef's Recommendations</i> Extra Virgin Olive Oil, Crudities, Garlic Tahini Sauce, Sesame Seeds	55

PIZZA & PASTA

Pizza Rustica (G, D)  <i>Chef's Recommendations</i> Minced Beef, Chili Flakes, Wild Rocca, Tomato Sauce	90
Margherita (V, G, D) Vine Ripened Tomatoes, Buffalo Mozzarella, Oregano, Basil	80
Mediterranean Pizza Verdure (D, G, N, V) Grilled Vegetables, Olives, Smoked Cheese, Pesto	85
PASTA Choice of Penne or Spaghetti	
Arrabbiata (V, D) 	70
Bolognese (D)	85
Alfredo (D)	80
Aglio Olio (G, D, V)  <i>Chef's Recommendations</i>	70

LITE MEALS

ShaSha Chicken Gyro (G, D) Greek Style Marinated Chicken, Tomatoes, Red Onions, Feta Cheese, Tzatziki	85
Vegan Kofta Wrap (G, VG) Plant-based Kebab, Garlic Tahini, Tomato, Pickled Vegetables, Biwaz Salad	85
Chicken Souvlaki Skewers (G, D) <i>Chef's Recommendations</i> Tzatziki, Black Olive, Mixed Salad	85
Fried Chicken Burger (G, D) 	85
Shasha Chicken Club (G, D) Pulled Chicken, Truffle Mayo, Tomatoes, Cheddar Cheese	80
Smashed Beef Burger (G, D) <i>Chef's Recommendations</i> Angus Beef, Beef Tomato, Cheddar Cheese, Onion Chutney, Big Pickles	95

DESSERTS

Marinated Strawberry & Frozen Yoghurt (D) Fresh Strawberries, Honey, Black Pepper, Frozen Yoghurt	55
Greek Ekmek Kataifi (G, D, N) <i>Chef's Recommendations</i> Kataifi, Vanilla Cremeux, Crushed Pistachio	55
Profiterole (G, D, N) Craqueline Choux, Vanilla Ice Cream, Chocolate Sauce	55
Signature ShaSha Sundae (G, D, N) Vanilla, Chocolate, Strawberry Ice Cream, Brownie, Chocolate Sauce, Berries	55
Sliced Fruits (VG) Assorted Tropical fruits	55

NON-ALCOHOLIC BEVERAGES

WATER	
Eira Still Large	31
Eira Still Small	21
Eira Sparkling Large	31
Eira Sparkling Small	21
SOFT BEVERAGES	
Coke	25
Coke Zero	25
Sprite	25
Fanta	25
Tonic	25
Ginger Ale	25
Club Soda	25
ENERGY DRINK	
Red Bull	40
FRESH JUICES <i>Helping people achieve happier and healthier lives</i>	
Orange	35
Lemon-Mint	35
Carrot	35
Watermelon	35
Tender Coconut	40
MILKSHAKE	
Choice of Vanilla, Chocolate or Strawberry	35
COFFEE	
Coffee Espresso	22
Double Espresso	25
Americano	22
Cappuccino	27
Café Latte	27
Chocolate Milk	25
ICED TEA	
Homemade Iced Tea <i>Black Tea, Peach Syrup, Lemon Juice, Passion Fruit, Fizzy Water</i>	30
Honest Iced Tea <i>Green Tea, Honey, Lemon Juice, Ginger</i>	30
Lemon-Mint Iced Tea <i>Herbal Tea, Lemon Juice, Mint, Sweetener</i>	30
TEA	
Chamomile, Earl Grey, English Breakfast or Green Tea	25

(V) Vegetarian | (VG) Vegan | (G) Gluten | (D) Dairy | (N) Nuts | (A) Alcohol | (S) Seafood

Please let us know of any allergies or special dietary requirements that we should be aware of to prepare your food accordingly.

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