

All Day Dining

AL BADIYA - ALL DAY DINING MENU

SOUP

SHORBET ADAS (Ve)	AED 45
Middle eastern yellow lentil, cumin, aleppo chili and lemon	
WILD MUSHROOM (D, V)	AED 50
Mushroom stock, cream, truffle oil and herbs	
HARIRA (D, N)	AED 50
Moroccan lamb soup, lentil, vermicelli and chickpeas	

SALAD

TABOULEH (Ve)	AED 45
Flat parsley, burghul, tomato, lemon and olive oil	
FATTOUSH (Ve)	AED 45
Tomato, cucumber, lettuce and apple cider vinegar	
GOAT AND BEETROOT (D, N, V)	AED 70
Herb-baked beetroot, goats cheese and blueberry pickle	
CAMEL FETA AND HEIRLOOM TOMATO (D, N, V)	AED 70
Camel feta, locally farmed organic heirloom tomato, basil pesto, olive oil and crouton	
GREEK (D, V)	AED 70
Barrel-aged feta, locally farmed peppers, cucumber, tomato, kalamata olive and oregano	
BURRATA (D, V)	AED 85
Medjool date, heirloom tomato, fresh za'atar pesto, arugula and aged balsamic	
NIÇOISE (D, E, S)	AED 85
Tuna, French beans, heirloom cherry tomato, egg, olive and tarragon vinaigrette	

APPETIZERS

ASSORTED COLD MEZZA (D, V, Ve)	AED 99
Hummus, baba ghanouj, warak enab and tzatzik	
HALLOUMI WRAP (D, E, N)	AED 50
Caramelized onion, arugula, bell pepper and date salsa	
SAMBOUSEK SAMPLER (D, N)	AED 50
Meat, cheese and spinach	
CRISPY KIBBEH (D, N)	AED 45
Minced meat, walnut and crushed wheat	
BRAISED CAMEL HUMMUS (D, N, S)	AED 55
Braised camel, chickpea, tahina, lemon juice and olive oil	
SPICED PRAWN HUMMUS (D, N, S)	AED 55
Spiced shrimp, chickpea, tahina, lemon juice and olive oil	
GARLIC BUTTER PRAWNS (D, E, S)	AED 65
Pan-fried prawn, smoked paprika and kimchi sauce	
SWEET CHILI CHICKEN STICKS (D, E)	AED 55
Crispy noodle crust, sweet chili sauce and fresh coriander	

MAIN COURSE

SPICED ROASTED CAULIFLOWER (D, N, V)	50
Smoked garlic tahini, raisin chimichurri and cashew nut	
SMOKED EGGPLANT MILANESA (D, V)	55
Smoked eggplant, parmesan, yoghurt, tomato, rocket and paprika	
TIGER PRAWNS (D, S)	195
Lemon, garlic oil, fresh herbs and house-baked bread	
MAJBOOS SAMAK Perfect for sharing (D, N, S)	190
Grilled cumin and lemon marinated seabass with Arabian rice	
SEA BREAM FILLET (D, S)	135
Grilled sea bream fillet, local seasonal vegetables and celeriac puree herb butter	
SEARED SCOTTISH SALMON (D, S)	149
Saffron potato, grilled asparagus, creamy mushroom, wild garlic sauce and basil oil	
SHISH TAOUK (D)	95
Marinated chicken kebab, Arabic bread and garlic mayo	
CORN-FED CHICKEN BREAST (D, N)	105
Herb-breaded chicken breast, truffle mashed potato, sautéed mushroom and thyme jus	
MEDITERRANEAN GRILLED LAMB CHOP (D)	155
Eggplant caviar, coriander, pomegranate seeds and mint-yoghurt	
GRAIN-FED BEEF STRIPLOIN (D)	195
Date and nut salsa, asparagus, potato mousseline and rosemary jus	
GRAIN-FED BEEF TENDERLOIN (D)	205
Dates and nut salsa, asparagus, potato mousseline and rosemary jus	

SOMETHING ON THE SIDE

GRILLED CORN ON THE COB (D, V)	35
Parmesan, butter and lime	
GREEN BEAN ALMONDINE (N, V)	35
MASHED POTATO (D, V)	35
Russet potato, cream and butter	
STEAMED VEGETABLES (V)	35
Broccoli, asparagus and beans	

PASTA

MEDITERRANEAN (D, V)	85
Penne pasta, heritage tomato, olives, basil and oregano	
WILD MUSHROOM PAPPARDELLE (D, V)	90
Herb braised mushroom, cream sauce and truffle oil	
SEAFOOD SPAGHETTI (D, S)	110
Garlic tossed shrimp, calamari, fish, thyme, olive oil, tomato and basil	
BEEF BOLOGNESE RIGATONI (D)	95
Minced beef, confit tomato and parmesan	

(D) Dairy | (E) Egg | (N) Nuts | (S) Shellfish | (V) Vegetarian | (Ve) Vegan

Please advise of any dietary requirements or allergies and our chefs will be delighted to assist.

All prices are in UAE Dirham and are inclusive of all applicable service charges and taxes.

BURGERS AND SANDWICHES

All burgers and sandwiches are served with your choice of French fries or green salad.

CHICKEN PARMIGIANA (D, E)	95
Breaded chicken, mozzarella, arugula, marinara sauce, pesto mayonnaise and potato bun	
PULLED CAMEL MEAT MESS (D, E)	95
Melted jack cheese, tomato, cucumber relish, harissa mayo and baby gem	
AL BADIYA BURGER (D, E, N)	95
Wagyu patty, tzatziki, walnut and pomegranate	
GOAT CHEESE and ROASTED PEPPER SANDWICH (D, V)	70
Arugula, red onion, fresh basil and ciabatta	

DESSERT

DECADENT CHOCOLATE CAKE (D, N)	47
Belgian chocolate mousse and hazelnut crunch	
24 CARAT TIRAMISU (D, E)	55
Espresso and cream	
UMM ALI (D, E, N)	47
Pistachio, coconut, raisin and cream	
MOHALABIYA BURLEE (D, N)	47
Camel milk, raspberry jelly and pistachio praline	
LIWA DATE CHEESECAKE (D, E, N)	48
Pistachio and fresh fig	
LIGHT LEMON TART (D, E, N)	47
Local honey and nuts	
ICE CREAM Per scoop (D)	20
Vanilla, pistachio, baklava, mistica and mint chocolate chip	
SORBET per scoop	20
Mango, passionfruit and strawberry	

BEVERAGE

WINES BY THE GLASS

CHAMPAGNE

NV, BOLLINGER 'SPECIAL CUVÉE', Aÿ, France	100
<i>Pinot noir, chardonnay and pinot meunier</i>	

SPARKLING

VIGNA DOGARINA PROSECCO, Veneto, Italy	48
<i>Glera</i>	
VIGNA DOGARINA ROSE PROSECCO, Veneto, Italy	48
<i>Pinot noir and glera</i>	

WHITE

JACKSON ESTATE 'STITCH', Marlborough, New Zealand	55
<i>Sauvignon blanc</i>	
DREISSIGACKER ORGANIC DRY, Rheinhessen, Germany	58
<i>Reisling</i>	
THE GUV'NOR WHITE, La Mancha, Spain	55
<i>Verdejo, sauvignon blanc and chardonnay</i>	
HAUTE CABRIERE, Franschhoek Valley, South Africa	55
<i>Chardonnay, pinot noir</i>	

ORANGE

TORRES VINA ESMERELDA 'FLOR D'ORANGE, Catalunya, Spain	58
<i>Moscatel</i>	

RED

THE GUV'NOR RED, La Mancha, Spain	55
<i>Tempranillo</i>	
ANTINORI PEPPOLI CHIANTI, Tuscany, Italy	60
<i>Sangiovese</i>	
TRAPICHE 'OAK CASK', Mendoza, Argentina	55
<i>Malbec</i>	
TOURNON 'MATHILDA', Pyrenees, Victoria, Australia	60
<i>Shiraz</i>	
TORRES 'ORO FLORALIS', Catalunya, Spain	28
<i>Moscatel</i>	

* Visit our Signature Wine Menu to explore the full collection available*

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BOTTLED BEER

COOPERS SPARKLING ALE, 330ml Bottle, Australia	48
HOP HOUSE 330ml Bottle, Ireland	35
PERONI, 330ml Bottle, Italy	45
STELLA ARTOIS, 330ml Bottle, Belgium	45
HEINEKEN 330ml Bottle, Holland	40

COCKTAILS

PETAL AND PEPPER	58
Prosecco, edible hibiscus flower and black pepper	
CLOUDED BLOSSOM	58
Old tom gin, verjus, cloudy apple juice, bee's wax cordial	
THE DESERTS BREW	58
Tequila, espresso, coffee liqueur and Arabian spiced syrup	

* All classic cocktails can be made with our signature twist by our talented team on request *

NON-ALCOHOLIC COCKTAILS

SANDS OF CITRUS	55
Orange and cardamom Infused Lyre's London dry, sparkling white grape juice, apricot syrup, lemon juice and candied apricot.	
THE DATE BARREL	55
Lyre's spiced rum, kombucha tea and date syrup	
NOMADS NECTAR	55
Lyre's amaretti, espresso, vanilla ice-cream, salt and crushed hazelnut	

* All classic non-alcoholic cocktails can be made with our 0.0% signature twist. by our talented team on request *

CREAMSICLE SHAKES

PISTACHIO	48
Lyre's American malt, pistachio butter, vanilla ice cream, heavy cream, milk, whipped caramel and coconut cream	
DATE	48
Lyre's dark cane, date, vanilla ice cream, heavy cream, milk and whipped caramel coconut cream	
PEACH	48
Lyre's spiced rum, peach, vanilla ice cream, heavy cream, milk and whipped caramel coconut cream	

LEMONADE

HIBISCUS 32

Hibiscus syrup, fresh lemon and soda

TAMARIND AND GINGER 32

Old-fashioned lemonade syrup, tamarind, lemon, ginger and soda

OLD-FASHIONED 32

Old-fashioned lemonade syrup, fresh lemon, soda

FRESH JUICE

32

Orange, mango, green apple, lemon and mint, grapefruit, pomegranate and date

SODA

28

Coca Cola, Diet Coke, Coke Zero, Sprite, Fanta orange, ginger ale, tonic water, soda water

WATER

SAN BENEDETTO SPARKLING +STILL,750ml Btl. 28

SAN BENEDETTO SPARKLING +STILL,300ml Btl. 18

AL AIN SPARKLING +STILL,750ml Btl. 25

AL AIN SPARKLING +STILL, 330ml Btl. 16

COFFEE

AL BADIYA SIGNATURE COFFEE 32

PREMIUM COFFEE 30

Espresso, double espresso, americano, macchiato, double macchiato,
flat white, latte and cappuccino

DAIRY FREE ALTERNATIVES - Soya, almond, coconut, oat and lactose free

HOUSE-MADE SYRUPS – Arabian spiced syrup, chai spiced, saffron, agave, date, orgeat,
cinnamon, salted caramel and vanilla

HOT CHOCOLATE

35

Belgian dark and white chocolate, oat milk, salted caramel, cocoa and Tim Tam biscuit

TEA

HERBAL

BRW SOCIETY ORGANIC SUNDOWNER	28
BRW SOCIETY ORGANIC GLOW	28
BRW SOCIETY ORGANIC REBOOT	28
BRW SOCIETY ORGANIC CHAMOMILE	28
BRW SOCIETY ORGANIC LEMON and GINGER	28

GREEN

BRW SOCIETY ORGANIC SENCHA GREEN	28
BRW SOCIETY ORGANIC JASMINE	28
BRW SOCIETY ORGANIC MOROCCAN MINT	28

BLACK

BRW SOCIETY ORGANIC MILKY OOLONG	28
BRW SOCIETY ORGANIC EARL GREY	28
BRW SOCIETY ORGANIC ENGLISH BREAKFAST	28