



# APERITIVO HOUR

Sip, savor, and soak in the breathtaking sunset views at Frenia!

Join us daily from 4pm to 8pm for the perfect blend of drinks and the ultimate Palm West Beach vibes.

DM us for bookings or contact us at:

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**LUNCH & DINNER MENU**

## SALADES

The burrata  
Charred vine tomato | burrata | balsamic  
92

Kale caesar salad  
Kale | parmesan  
70

Simple greek  
Feta | cucumber | cherry tomato | olives | oregano  
70

Eggplant & freekah salad  
Grilled eggplant | freekeh | pomegranate  
72

## STARTERS

Suppli al telefono  
Mozzarella | risotto | parmesan  
62

Albondigas  
Veal mince | smoked paprika | parsley  
65

Baked zucchini fries  
Zucchini | parmesan | bread crumbs  
56

Dip Trio  
Fresh Greek pita | tzatziki | hummus | baba-ghanoush  
100

## TAPAS FROM THE SEA

Bolinho de bacalhau  
Cod fish | lemon | parsley

78

Grilled calamari kalamaki  
Calamari | smoked paprika | lemon

68

Gambas al ajillo  
Shrimps | chili | olive oil

85

## SANDWICHES & BITES

Avocado smash sliders  
Avocado | bacon | cheese

70

Veggie & burrata focaccia sandwich  
Grilled veggies | burrata | honey mustard | thyme

65

Doner wraps (beef/chicken/lamb)  
Lettuce | tomato | onion | yoghurt | pita

Beef 68

Chicken 65

Lamb 72

## PEINIRLI & FLATBREADS

Caprese peinirli  
Mozzarella | basil | tomato

48

Truffle mushroom peinirli  
Truffle paste | portobello

58

Greek vegetable flatbread  
Peppers | olives | artichoke | fresh mozzarella

48

Shrimp pesto flatbread  
Shrimps | pesto | spicy sauce | mozzarella

65

## MAINS

Oven roasted flank steak  
Flank steak | season rub | garlic

85

Rustic cauliflower steak  
Cauliflower | lemon | mixed herbs

55

Spanish chicken pintxo  
Smoked paprika | chili | tender chicken

58

## PASTA & RICE

Spaghetti allo scaglio  
Fennel sausage | clams | chili | mixed  
seafood

110

Mediterranean mac pot  
Macaroni | corn | olives | mozzarella

52

## SEAFOOD PLATTERS

Seared seabass  
Seabass | capers | lemon zest | anchovy

120

Pan seared truffle cream scallops  
Scallops | truffle cream caviar

52

Oysters of the day  
Dibba oysters | condiments

25

## SIDES

Frenia side salad  
Kale | lemon | grated parmesan

35

Potato bravas  
Smoked paprika | new potato | Provençal herbs

35

Couscous  
Mixed peppers parsley | butter raisins almonds

35

Trio of fries  
Truffle | gruyere cheese | Provençal herbs

52

Grilled Mediterranean medley  
Peppers | onion | zucchini | garlic | herbs

35

## SPREADS

Romescio  
Peppers | tomato | garlic | almonds | olive oil

44

Tzatziki  
Greek yoghurt | cucumber | dill | garlic | lemon

44

Hummus  
Chick pea | tahini paste | garlic | lemon

44

Baba-ghanoush  
Roasted egg plant | garlic | olive oil

44

## SAVOURY & SWEETS

Brulee surprise

52

Pistachio cream cannoli  
Pistachio nuts | chocolate

55

Fruit platter

55



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**DRINK MENU**

## COCKTAILS

### THE SIGNATURES

#### Take Me to St. Tropez

citron vodka | elderflower liqueur | lemon | tonic

65

#### The Sundowner

gin mare | limoncello | aperol | tonic

65

#### Frenia Breeze

orange infused | sparkling wine

65

#### Blood Orange Rosemary

bombay | blood orange bitters | rosemary syrup

65

#### Sapphire Margarita

patron repasado | orange liqueur | sherry | agave

65

#### Paper Plane

bourbon | aperol | amaro | lemon

65

#### Tequila Mary

blanco tequila | worcestershire | smoked paprika

65

#### Pomegranate Vodka Spritz

stoli | pomegranate juice | basil

65

#### Mykonos Mojito

white rum | blue curaçao | lime | mint

65

#### Rose Clous

gin | rose syrup | egg white | lemon | juice | edible roses

65

#### Paloma Twist

Tequila | grapefruit juice | egg white | sugar syrup

65

#### Kir Royale

crème de cassis | sparkling wine

65

### THE CLASSICS

#### Aperol Spritz 65

#### Negroni 62

#### Espresso Martini 62

#### Old Fashioned 62

#### Whiskey Sour 62

#### Cosmopolitan 62

#### Moscow Mule 62

#### Lime Margarita 65

#### Mimosa 56

#### Mojito 62

#### Bloody Mary 62

### DESSERT DRINKS

#### Chocolate Martini 65

#### The Grasshopper 65

#### Irish Coffee 65

## SPIRITS

|                               |          |                                       |          |
|-------------------------------|----------|---------------------------------------|----------|
| <b>VODKA</b>                  | 30ML/BTL | <b>TEQUILA</b>                        | 30ML/BTL |
| <b>Stolichnaya Premium</b>    | 45/900   | <b>El Jimador 100% Agave Blanco</b>   | 45/900   |
| <b>Ketel One</b>              | 50/900   | <b>El Jimador 100% Agave Reposado</b> | 45/900   |
| <b>Absolut Citron</b>         | 55/900   | <b>Patron Silver</b>                  | 70/1300  |
| <b>Grey Goose</b>             | 70/1400  | <b>Patron Reposado</b>                | 75/1400  |
| <b>Belvedere</b>              | 70/1400  |                                       |          |
|                               |          | <b>WHISKEY</b>                        | 30ML/BTL |
| <b>GIN</b>                    | 30ML/BTL | <b>Johnnie Walker Red</b>             | 45/900   |
| <b>Bombay Sapphire</b>        | 45/900   | <b>Johnnie Walker Black Label</b>     | 60/1400  |
| <b>Tanqueray 10</b>           | 55/1100  | <b>Johnnie Walker Blue Label</b>      | 220/2200 |
| <b>Tanqueray Rangpur</b>      | 60/1100  | <b>Jameson Irish Whiskey</b>          | 60/1200  |
| <b>The Botanist</b>           | 60/1200  | <b>Jack Daniels No.7</b>              | 55       |
| <b>Gin Mare</b>               | 60/1200  |                                       |          |
| <b>Hendricks</b>              | 60/1200  | <b>SINGLE MALTS</b>                   | 30ML/BTL |
| <b>RUM</b>                    | 30ML/BTL | <b>Chivas 12 Y/O</b>                  | 65/1300  |
| <b>Captain Morgan White</b>   | 45/900   | <b>Taliskar 10 Y</b>                  | 70/1300  |
| <b>Bacardi White Superior</b> | 45/900   | <b>Glenfidich 12 Y/O</b>              | 72/1400  |
| <b>Captain Morgan Spiced</b>  | 52/900   | <b>Balvenie 14 Y/O</b>                | 84/1600  |
| <b>Malibu</b>                 | 45/900   |                                       |          |

## SPIRITS

### COGNAC

30ML/BTL

Courvoiser VSOP

75/1400

Remy Martin XO

200/2000

### BOURBON

30ML/BTL

Jim Beam

50/900

Makers Mark

55/1100

## BEER

### BOTTLED

Corona 45

Birra Moretti 42

Heineken 42

Hoegarden 44

Somersby 44

Guinness 50

Heineken 0.0 35

### DRAUGHT

PERONI 52

## APERITIFS/LIQUEURS/PORTS

Taylors Tawny Port 10 Y 55

Baileys 52

Jagermister 54

Lazzaroni Amaretto 50

Sambuca Bianca 50

Molinari Sambuca Caffè 50

Limoncello 52

## WINE

| WHITE                                                            | GLS/BTL |
|------------------------------------------------------------------|---------|
| Italia, Pinot Grigio, Italy                                      | 48/230  |
| Bio Bio Chardonnaay Organic, Italy                               | 55/265  |
| Le Fou Sauvignon Blanc, France                                   | 58/285  |
| Marqués De Cáceres Rioja Blanco Doca Organic, Spain              | 420     |
| Alois Lageder Sauvignon Blanc, Südtirol Alto Adige Doc, Italy    | 500     |
| Louis Jadot Chablis, France                                      | 600     |
| Santorini Pdo Assyrtiko, Domaine Sigalas, Greece                 | 650     |
| Lugana 'Vigneto Massoni' Doc, Italy                              | 500     |
|                                                                  |         |
| RED                                                              | GLS/BTL |
| Primitivo, Organic, Vinuva, Italy                                | 48/230  |
| Sabourin Grande Réserve Cabernet-Merlot Southern, France         | 55/265  |
| Sangre De Toro Tempranillo, D.O. La Mancha, Spain                | 58/285  |
| Chianti Classico Riserva Docg, Cavaliere D'Oro, Italy            | 500     |
| Chocolate Block, Syrah-Grenache-Cabernet Sauvignon, South Africa | 550     |
| Pinot Noir, Le Fou, France                                       | 425     |
| Montepulciano, Lupi Reali, Italy                                 | 425     |
| Kim Crawford, Pinot Noir, New Zealand                            | 500     |

## WINE

### ROSE

GLS/BTL

Cuvée Spéciale Rosé, Barton & Guestier, France

50/230

Montepulicano Rosé, Lupi Reali, Italy

58/275

By. Ott Rosé, Domaines Ott\*, France

450

### SPARKLING

GLS/BTL

Da Luca Prosecco, Italy

56/265

Da Luca Sparkling Rosé , Italy

52/245

Moët & Chandon Grand Vintage Brut Champagne, France

800

Veuve Clicquot Vintage Champagne Brut, France

950

## NON-ALCOHOLIC

### MOCKTAILS

Capri Cooler 40

Rose Elixir 40

Citrus Zest Delight 40

Passionate Paradise 40

Iced Teas 40

### FRESH JUICES

Fresh Orange Juice 35

Fresh Green Apple Juice 35

Fresh Grapefruit Juice 35

Coconut Water 45

### SMOOTHIES

Tropical Bliss 45

Berry Breeze 45

Sunshine Citrus 45

Green Paradise 45

Mango Tango 45

### WATER

Acqua Panna 1L 32

Pellegrino 1L 32

Acqua Panna 500ML 20

Pellegrino 500ML 20

### SOFT DRINKS

Coke 26

Diet Coke 26

Sprite 26

Fanta 26

Fever Tree Ginger Beer 35

Fever Tree Mediterranean Soda 35

Fever Tree Tonic 35

Red Bull 35

Sugar Free Redbull 35

### COFFEES & TEAS

Single/Double Espresso 19/22

Americano 24

Latte 25

Cappuccino 25

Iced Lattes 28

Hot Chocolate 24

Teas (Green, Black, Herbal) 23

Non Dairy Milk 7

Syrups 7

Additional Espresso 6

WE ARE THE MESS AND THE ORDER  
ABOVE AND BEYOND  
THE DAYS, THE SUNSETS, THE NIGHTS  
AND EVERYTHING IN BETWEEN THAT MIGHT

