

Things to eat



A more sustainable future

At voco[®] Dubai, we believe everyone has the power to create positive change. We have partnered with Klimato to provide you all the information you need to make sustainable choices for your meals.

The Klimato carbon labels indicate the carbon footprint of a dish. The thresholds are based on targets set forth by the Paris Agreement. Klimato's tool was created by scientists and it uses the most up to date climate data from lifecycle assessments to calculate the carbon footprint of each meal. The carbon footprint of a meal is the total amount of greenhouse gas emissions (CO₂e) that stem from the ingredients through each production stage. The Food rating (A-E) reflects the climate impact based on the carbon footprint of a standard 400g meal. CO₂e data is provided by our sustainability partner Klimato.



Very low



Low



Medium



High



Very high

We would love to hear your feedback on the CO₂ labelling we have implemented and ask for a couple of minutes of your time to complete a survey found by scanning the below QR code.



BREAKFAST SPECIALS

AVAILABLE FROM 6:00AM TO 11:00AM

Two farm fresh eggs anyway you like them D | E | G 

Poached, sunny side up, scrambled or boiled. Served with cherry tomatoes, grilled mushroom and beef bacon on toast

45

Green omelette E | GF 

Two farm fresh egg omelette, tender baby spinach, onion, grilled cherry tomatoes

35

Scrambled eggs on toast D | E | G 

Two farm fresh scrambled eggs on toast, sautéed baby spinach, mushrooms, Scottish smoked salmon, cherry tomatoes

45

Eggs benedict D | E | F | G | SO

Two farm fresh poached eggs on English muffins, hollandaise sauce, grilled asparagus
Classic (with beef bacon) 

Royal (with Scottish smoked salmon) 

65

Steak and eggs E | GF 

Juicy tenderloin steak, two farm fresh eggs, sunny side up, grilled asparagus, cherry tomatoes, grilled mushrooms

55

Foul medames GF | VE 

Braised fava beans, onions, tomatoes, parsley, cumin, olive oil

35

Tasty waffles D | E | G 

Waffles served with wild berries, maple syrup, whipped cream

50

Breakfast pastries D | E | G

Flaky butter croissants 16 

Danish pastries 18 

D = Dairy | E = Egg | F = Seafood | G = Gluten | GF = Gluten Free | SO = Soya | VE = Vegan

Please inform your server of any food allergies, food intolerances, or dietary requirements. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All prices are in UAE Dirhams (AED) and inclusive of VAT, Municipality Fee, and Service Charge.

BAR SNACKS

Shrimp tempura G | F

Sweet shrimp wrapped in a crunchy batter. Served with sweet & sour dipping sauce
60

Crumbly fried chicken strips D | E | G

Marinated chicken fillet, coated in breadcrumbs. Served with a smoked cocktail sauce
60

Crispy vegetable spring rolls G | V | E | S | O

Super light, crispy and tender, vegetable Thai spring rolls. Served with a sweet chilli dipping sauce
and soya sauce
50

Avocado & salmon tartine D | F | G

Scottish smoked salmon, crushed avocado, chives, lime, capers, cream cheese. Served on rye bread
70

Chicken satay G | N | S | O

Grilled chicken skewer. Served with peanut sauce and crackers
65

Combo bites special

Select any three bar snacks
100

SHARERS

Charcuteries and cheese platter D | G | M | N

Turkey ham, beef bresaola, chicken cold cuts, brie, emmental and manchego. Served with gherkins,
silver onions, Dijon mustard and dry nuts
135

Oriental mezzah G | N | V | E

Hummus, muhammara, fattoush, warak enab. Served with Arabic bread and pickles
100

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LARGER PLATES

Caesar salad D | E | F | G

Romaine lettuce, parmesan, grilled beef bacon, anchovies, boiled egg and garlic croutons

65

Add grilled chicken, grilled shrimps or smoked salmon

20

Triple cheese sliders D | G

Three homemade mini beef burgers. Served with French fries and smoked cocktail sauce

75

Margarita pizza D | G | V

Thin crisp crust, tomato sauce, mozzarella and fresh basil

65

Club sandwich D | E | G | SO

Succulent grilled chicken fillets, crispy beef bacon, fried egg, crisp lettuce, beef tomato.

Served with French fries and ketchup

(Available gluten free on request)

65

Fish and chips D | G | F

Tempura battered pacific cod filet. Served with fries, mushy peas and tartar sauce

85

Penne al pomodoro D | G | V

Penne pasta, tossed in a light tomato sauce with black olives and parmesan cheese

55

Eggs shakshouka E | GF

Two farm fresh eggs poached in a mildly spicy tomato sauce topped with finely chopped onion and parsley

35

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SIDES

French fries GF | VE 

25

Potato wedges GF | VE 

25

Mashed potatoes D | GF | V 

25

Steamed market vegetables GF | VE 

25

Steamed broccoli with olive oil GF | VE 

25

DESSERTS

Chocolate fondant D | G 

Warm molten chocolate cake, topped with vanilla ice cream and caramel sauce

40

Vanilla panna cotta D 

Classic Italian dessert with delicate vanilla. Served with fresh berries and homemade strawberry compote

40

Umm ali D | E | G | N 

Butter puff pastry baked with milk, cream, dates and pistachios

45

Fresh fruit platter GF | VE 

A selection of freshly sliced seasonal fruits

45

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From your morning
flat white through a
post-dinner night cap,
take a sip from our
drinks menu

COFFEE

Americano*

20

Espresso

Single/double

20/22

Cappuccino | Café Latte* | Flat White

26

Hot Chocolate

26

Turkish Coffee

26

Flavoured Coffees*

Caramel | dark chocolate | vanilla

30

Specialty Latte*

Spanish | salted caramel | pistachio

32

Mocha*

32

V60

32

Chemex

32

Dairy-Free Milk Alternatives

Soy | almond | oat

10

***Available iced**

TEA

English Breakfast | Green | Earl Grey |
Strawberry Garden | Chamomile

26

Decaf

Rooibos | carcadet fruit blend

26

Iced Tea

26

Matcha Latte*

32

Dairy-Free Milk Alternatives

Soy | almond | oat

10

*Available iced

FRESH JUICE & HEALTHY DRINKS

Orange

32

Watermelon

32

ABC

Apple, beetroot and carrot

32

Super Defender

Carrot, orange and honey

32

MOCKTAILS & SMOOTHIES

Passion Fizz

Passion fruit, rosemary syrup and soda

40

Ginger Grass

Ginger lemongrass basil syrup topped with fresh lime
and ginger ale

40

Arabesque Breeze

Wild berry puree, fresh lime, red berry tea, cranberry,
lime leaves and rose water

40

Virgin Watermelon Mojito

Fresh watermelon and lime, agave nectar and soda

40

Pina Colada Smoothie

Pineapple, banana and coconut puree

40

Avocado Smoothie

Avocado, milk and honey

40

SOFT BEVERAGE

Coke | Diet Coke | Sprite | Diet Sprite

Ginger Ale | Fanta | Tonic Water | Soda Water

25

Red Bull

40

Heineken Zero

50

WATER

Evian | San Pellegrino

Small/large

25/35

Local water

Small/large

22/32

BOTTLED BEER & CIDER

Budweiser

50

Heineken

50

Corona

50

Moretti

50

Strongbow

50

COCKTAILS

Negroni

75

Margarita

75

Spritz

80

SPIRITS

APERITIFS AND LIQUEURS	30ml
Campari	55
Baileys	55
Jägermeister	60
VODKA	30ml
Stolichnaya Premium	55
Ketel One	65
Grey Goose	80
GIN	30ml
Bombay Sapphire	55
Hendricks	65
Monkey 47	75
RUM	30ml
Bacardi White	55
Captain Morgan Spiced Gold	60
WHISKY	30ml
Famous Grouse	55
Glenfiddich 12	80
Chivas Regal 12	70
JW Black Label	70
Jack Daniel's	65
TEQUILA	30ml
Jose Cuervo silver	55
Patron silver	70
Patron Añejo	90

WINES

	Glass	Bottle
SPARKLING		
Hardys "The Riddle", Brut, Australia	60	230
Moët & Chandon, Brut, France	280	1000
Veuve Clicquot Yellow Label, Brut, France		950
Veuve Clicquot, Brut Rose, France		1300

	Glass	Bottle
WHITE		
Y Series Yalumba, Riesling, Australia		450
Alois Lageder Estate, Pinot Grigio, Italy	135	495
Hardy's The Riddle, Sauvignon Blanc, Australia	55	215
Montes, Sauvignon Blanc, Chile		420
Simonsig, Chenin Blanc, South Africa		345
Hardy's The Riddle, Chardonnay, Australia	55	215
Laroche, Chablis, France		450

	Glass	Bottle
ROSÉ		
Frontera, Rosé, Chile	55	215
Navajas, Rioja, Chile	85	315

	Glass	Bottle
RED		
Arcadian, Merlot, Australia	55	215
Hardy's The Riddle, Cabernet Merlot, Australia	55	215
Catena, Cabernet Sauvignon, Argentina		480
Kendal Jackson, Cabernet Sauvignon, USA		730
Crianza Navajas, Rioja, Spain	95	375
Barone, Ricasoli, Chianti Classico, Italy		525
E. Guigal, Rouge, France		630