

BEVERAGES

BUBBLES & WINE

House Wine	35
Sparkling Wine	40

CLASSIC COCKTAILS

Mezcal Paloma	50
Spritz 43	
Sake Lychee Tini	
Shochu Sour	
Rosita	

SIGNATURE COCKTAILS 55

UNSUPERVISED ADULT

Pisco with homemade white grape & dill cordial, finished with a creamy violet foam. Floral, silky, and beautifully unexpected, a little garden magic in every sip.

KIMCHI TINI

A twist on the classic dirty martini, kimchi-infused vodka paired with dry vermouth and a touch of roasted rye, layered with subtle lemongrass and a smooth olive oil texture. Unapologetically dirty, unexpectedly sophisticated.

BEER

40

Kirin Bottle
Tiger Bottle

SPIRITS

Tito's Vodka	35
Bombay Sapphire Gin	35
Bacardi Superior Rum	35
Dewars White Label Whisk(e)y	35
Cascahuin Blanco Tequila	40

IRIS MICHELADA

Iris twist on the classic michelada using homemade spice mix, organic tomato juice and beer reduction. Savoury, spicy, and full of attitude, a classic with an unmistakable personality.

DOCKSIDE AFFAIR

Where harbour nights meet a refreshing rush of red bull watermelon, complemented by the bittersweet elegance of the aperitivo, the playful tang of cherry brine, and a vibrant kick of yuzu. A little wild, a little cheeky, and impossible to forget.



FOOD

CRUDOS & CEVICHES

GILLARDEAU OYSTERS N°3 per piece 40
Ají amarillo ceviche | Jalapeño aguachile |
Natural (MO) (+AED 15 with caviar)

BLUEFIN TUNA CEVICHE 140
Ají amarillo, cancha, avocado, nori,
green oil (F,CEL)

SEA BASS CEVICHE 120
Sea bass, classic leche de tigre,
sweet potato, cancha, choclo (F,CEL)

SCALLOP TIRADITO 140
Hokkaido scallops, green aguachile,
cucumber, serrano chilli (MO)

SALMON TIRADITO 105
Scottish salmon, kumquat leche de tigre,
red onion, ikura (F,E,CEL)

SALADS

QUINOA SALAD 60
Avocado, blood orange, cucumber, pumpkin
seeds, cilantro, ginger dressing (SY,E,MT,G,SE)

CAESAR SALAD 95
Baby gem lettuce, Caesar dressing, brioche
crotons, 24-month parmigiano reggiano
(F,CEL)

TACOS & TOSTADAS

LAMB AL PASTOR TACO 45
Roasted lamb neck, pineapple, guacamole,
onion, cilantro (D,SE,P)

KING CRAB TOSTADA 55
King crab, avocado, sudachi, crème fraîche,
Granny Smith apple (D,CRU,E)

MAKI

BAJA CALIFORNIA SOFT SHELL CRAB 105
Panko soft shell crab, guacamole, cucumber,
chipotle, tobiko, yuzu-ponzu jalapeño sauce
(D,E,G,CRU,F,MT,SY)

IRIS ROLL 125
Poached lobster, kimchi hollandaise, chives,
avocado (CRU,E,D)

JOSPER Charcoal grill

JAPANESE CHICKEN THIGHS 145
Green curry, coconut milk, galangal,
lemongrass, yuzu, ginger (D,F)

CATCH OF THE DAY 195
Seasonal wild fish from the market,
charcoal grilled, Mexican chimichurri (F)

SIDES

HOMEMADE FRIES 45
Agria potatoes, furikake, parmigiano
reggiano (G,F)

CRISPY CHAUFA RICE 45
Wok-fried rice, ginger, shallot, garlic,
spring onion, broccoli (F,E,SY,SE)

DESSERT

MISO CARAMEL FLAN 70
Silky Mexican flan, white miso caramel,
sea salt (D,E,G)

EXOTIC FRUIT SELECTION 215
Exotic fruits, berries and citrus

Prices are in AED and inclusive of 5% VAT and 7% Dubai Municipality Fees.

G – gluten | N – nuts | E – egg | F – fish | D – dairy | CRU – crustaceans | P – peanuts

SY – soy | CEL – celery | MT – mustard | SE – sesame | MO – molluscs.

Should you have any allergies or dietary requirements, please ask your waiter for assistance.

