

HA 88101

THE UNIVERSITY OF CHICAGO PRESS

CHICAGO, ILLINOIS

BAHARAT CUTTLEFISH

Succulent cuttlefish seasoned with aromatic baharat spices, elegantly dressed with fresh spring onion and a hint of chilli. Served alongside a rich and tangy green aioli

Welcome to our Atlantis Menu

A culinary journey that unfolds in waves. Each wave offers a unique part of the meal, starting with a delectable starter, followed by small plates, a main course with a complementary sauce, and a side dish. For the first wave, you will choose one item as your starter. In the second wave, select one items from our assortment of small plates. The third wave invites you to pick one main course and pair it with a sauce of your choice. Round off your meal by choosing one side. End your culinary journey with our amazing dessert to complete your dining experience.

£45 Per Person



SCAN FOR ALLERGY
AND NUTRITIONAL
INFORMATION

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Service charge of 12.5% will be added to your bill.

If you have a food allergy, please inform us when ordering.

M - MILK | G - GLUTEN | E - EGG | SD - SULPHUR DIOXIDE/SULPHITE | C - CELERY | L - LUPIN | MU - MUSTARD | SY - SOYA | FH - FISH | CR - CRUSTACEAN | ML - MOLLUSCS | PN - PEANUTS | TN - TREE NUTS | S - SEASAME SEEDS

Wave 1

MUSHROOMS MEZE

Sautéed wild forest mushrooms in a creamy sauce on a crispy toasted bread

LAMB BOREK

A rich and aromatic minced lamb, enhanced with mint olives. Wrapped in a crispy, golden pastry and finished with a zesty harissa emulsion

CHICKEN BANG-BANG

Served in a radicchio leaf, drizzled with a creamy, tangy and slightly sweet sauce. Paired with fresh vegetables

Wave 2

LOBSTER RAVIOLI

Served in bisque sauce. Perfumed with basil and toasted focaccia croutons

LAMB TAJINE

Slow cooked lamb shoulder in traditional Moroccan spices with apricot, accompanied with sultanas and couscous

CORN-FED CHICKEN SUPRÊME

Served with a robust spiced Provençale sauce, accompanied with duchess potatoes

SAUCES

GREEN PEPPERCORN SAUCE
CAROLINA REAPER CHILLI SAUCE

SIDES

FRENCH FRIES

Seasoned with Maldon salt and rosemary
ADD TRUFFLE AND PARMESAN +£1

HABBIBI'S MAC & CHEESE

Enhanced with five different types of cheese topped with herbed crumbs

MIXED BABY LEAF SALAD

Served with cherry tomato, cucumber and beetroot toasted in house dressing

STEAMED MIXED RAINBOW VEGETABLES

Wave 3

CHEESECAKE OF THE DAY

Welcome to our

Jumeirah Menu

A culinary journey that unfolds in waves. Each wave offers a unique part of the meal, starting with a delectable starter, followed by small plates, a main course with a complementary sauce, and a side dish. For the first wave, you will choose one item as your starter. In the second wave, select one items from our assortment of small plates. The third wave invites you to pick one main course and pair it with a sauce of your choice. Round off your meal by choosing one side. End your culinary journey with our amazing dessert to complete your dining experience.

£55 Per Person



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Wave 1

BEEF SHORT RIBS BOA BUN

Stuffed with ribs in home-made BBQ sauce garnished with pickled red onions

CHICKEN BANG-BANG

Served in a radicchio leaf, drizzled with a creamy, tangy and slightly sweet sauce. Paired with fresh vegetables

TRUFFLE GNOCCHI

Pillowy gnocchi infused with earthy truffle, served in a luxurious creamy cheese sauce. Presented in a crispy parmesan cheese basket

Wave 2

CORN-FED CHICKEN SUPRÊME

Served with a robust spiced Provençale sauce, accompanied with duchess potatoes

10 OZ BLACK ANGUS RIBEYE

This is a premium Argentinian cut, celebrated for its robust flavour which adds depth and juiciness to every bite

GRILLED COD LOIN

Tender grilled cod loin, served on a bed of crushed purple potato. Finished with a luxurious saffron sauce and fresh garden peas

SAUCES

GREEN PEPPERCORN SAUCE

CAROLINA REAPER CHILLI SAUCE

SIDES

JOSPER-ROASTED NEW POTATOES

In garlic and parsley

STEAMED MIXED RAINBOW VEGETABLES

FRENCH FRIES

Seasoned with Maldon salt and rosemary
ADD TRUFFLE AND PARMESAN +£1

HABBIBI'S MAC & CHEESE

Enhanced with five different types of cheese topped with herbed crumbs

MIXED BABY LEAF SALAD

Served with cherry tomato, cucumber and beetroot toasted in house dressing

Wave 3

CHOCOLATE LAVA CAKE

Paired with velvety vanilla ice cream

Welcome to our

Burj Al Arab Menu

A culinary journey that unfolds in waves. Each wave offers a unique part of the meal, starting with a delectable starter, followed by small plates, a main course with a complementary sauce, and a side dish. For the first wave, you will choose one item as your starter. In the second wave, select one items from our assortment of small plates. The third wave invites you to pick one main course and pair it with a sauce of your choice. Round off your meal by choosing one side. End your culinary journey with our amazing dessert to complete your dining experience.

£75 Per Person



SCAN FOR ALLERGY
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INFORMATION

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SY - SOYA | FH - FISH | CR - CRUSTACEAN | ML - MOLLUSCS | PN - PEANUTS | TN - TREE NUTS | S - SEASAME SEEDS

Wave 1

LOBSTER RAVIOLI

Served in bisque sauce. Perfumed with basil and toasted focaccia croutons

CHICKEN BANG-BANG

Served in a radicchio leaf, drizzled with a creamy, tangy and slightly sweet sauce. Paired with fresh vegetables

BEEF SHORT RIBS BOA BUN

Stuffed with ribs in home-made BBQ sauce garnished with pickled red onions

Wave 2

GRILLED COD LOIN

Tender grilled cod loin, served on a bed of crushed purple potato. Finished with a luxurious saffron sauce and fresh garden peas

CORN-FED CHICKEN SUPRÊME

Served with a robust spiced Provençale sauce, accompanied with duchess potatoes

9OZ IRISH WAGYU SIRLOIN

Our Irish Wagyu sirloin is a premium beef cut reared in Ireland. Offering superior marbling, which ensures a rich, juicy texture

SAUCES

GREEN PEPPERCORN SAUCE

CAROLINA REAPER CHILLI SAUCE

SIDES

HABBIBI'S MAC & CHEESE

Enhanced with five different types of cheese topped with herbed crumbs

FRENCH FRIES

Seasoned with Maldon salt and rosemary
ADD TRUFFLE AND PARMESAN +£1

MIXED BABY LEAF SALAD

Served with cherry tomato, cucumber and beetroot toasted in house dressing

JOSPER-ROASTED BONE MARROW

STEAMED MIXED RAINBOW VEGETABLES

Wave 3

CHOCOLATE LAVA CAKE

Paired with velvety vanilla ice cream

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