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## BE CHEESY

### Cheese and Charcuterie (N)

Chef's Selection

4 types AED 125 / 6 types AED 155

Served with walnut, sundried fruit, green apple, quince paste, honey, Dijon mustard, pickled onions and gherkins

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## CROQUETTES

(3 Pieces) AED 35

- Mixed cheese
- Sweet peppers and cheese
- Smoked beef and cheese

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## SOMETHING LIGHT

### Marinated Olives AED 18

Mix of green, black and Kalamata olives

### Pickled Peppers AED 28

Charcoal grilled red bell peppers with garlic and olive oil

### House Pickled Marinated Anchovies AED 55

Served with tomato crudo sauce and tapenade

### Greek Salad AED 70

With honey marinated baked feta cheese

### Warm Goat Cheese Salad AED 75

Caramelized goat cheese with seared peaches, walnuts and lettuce

### Beetroot Carpaccio and Feta Cheese (N) AED 70

Strawberry, caramelized walnut and crispy shallot with strawberry balsamic dressing

### Burrata and Heirloom Tomato AED 75

With basil, balsamic pearls and lime vinaigrette

### Tuna Tataki (S) AED 75

Seared tuna with piquillo peppers and mango lime sauce

### Beef Carpaccio (N) AED 95

Aioli spread, homemade pesto, pine nuts and parmesan

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## TAPAS PLATTER

### Tapas / Pintxos Platter AED 105

Chef's selection of 16 pieces

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## HOT AND JUICY

### Cheese Fondue AED 65

With warm bagutte

### Crispy Aubergines AED 55

With tomato marmalade, feta mousse and honey

### Champignon De Bourgogne AED 65

Baked mushrooms with garlic and herb butter

### Escargots De Bourgogne AED 90

Six garlic herb butter baked snails

### Cordon Bleu Bites AED 55

Chicken fillet filled with turkey ham, Emmental cheese served with mustard mayo

### Chicken Rosemary Skewers AED 65

Served with aioli

### Ribeye Skewers AED 85

Served with chimichurri

### Short Rib Sliders AED 85

Braised beef ribs, chef's secret sauce, tomato, lettuce, cheddar cheese and caramelized onion

### Gavros Tiganitos AED 65

Crispy fried small fish

### Crispy Fried Baby Squid (S) AED 60

Served with spicy mayonnaise or tartare sauce

### Baked Scallops (S) AED 95

Spinach, beef chorizo topped with citrus-infused white butter sauce

### Grilled Tiger Prawns (S) AED 95

Garlic butter sauce, fresh lime and coriander

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## FOR THE HUNGRY

**Mushroom Rigatoni** AED 85  
With creamy sauce and crispy shallots

**Green Risotto** AED 90  
With spinach, asparagus and Brussels sprouts

**Seafood Risotto** AED 105  
With Persian saffron and charcoal tuil

**Grilled Octopus (A)** AED 110  
With potato mille-feuille and aioli

**King Fish Provençal** AED 115  
Served with butter steamed potatoes

**Sea Bass Fillet (S)(A)** AED 125  
Pan seared sea bass fillet, spinach, green onion, black garlic, chorizo and beurre blanc sauce

**Veal Scallopini** AED 135  
With seared capers, lemon butter and white wine sauce

**72 Hour Slow Roasted Short Rib**  
(Good for sharing 500-600g) AED 545  
Marinated with thyme and French herb butter. Served with red wine and Portobello mushroom sauce and your choice of three sides

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## SIDES AED 35

- Chef's Salad
- Asparagus Romesco
- Potato Mille-feuille
- French Fries
- Sweet Potato Fries

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## SWEET UP YOUR LIFE

**Deconstructed Tiramisu (A)** AED 45  
With coffee flavored jelly and chocolate shavings

**Moe's Passion Fruit Cheesecake** AED 50  
Served with mixed berries

**Warm Chocolate Tart (A)** AED 55  
Peruvian 70% dark chocolate with Añejo tequila ice cream

**Dulce De Leche Fondant** AED 55  
With milk ice cream

**Moe's Churros** AED 50  
With selected dips

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## DESSERT WINE

**Tenuta Il Cassione** AED 45

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## DESSERT COCKTAILS

**Deja Who?** AED 75  
Butter washed spiced rum, shaken with banana reduction, vanilla beans, cinnamon and finished with Aquafaba

**Pomme d'Or** AED 65  
Cognac shaken with plum liquor and oven baked apple with notes of citrus, cinnamon and clove syrup

**Trip in Versailles** AED 70  
Pisco infused with wild mountain flowers shaken with violet liquor, a touch of almond reduction and softened with egg white foam (optional)

**1001** AED 80  
Gin infused with elderflower notes, mixed with Moe's pistachio milk and finished with a touch of white chocolate