



Ula

Thank you for joining us at

Ula

Ras Al Khaimah



MEAT WITH CHOICE OF SIDES

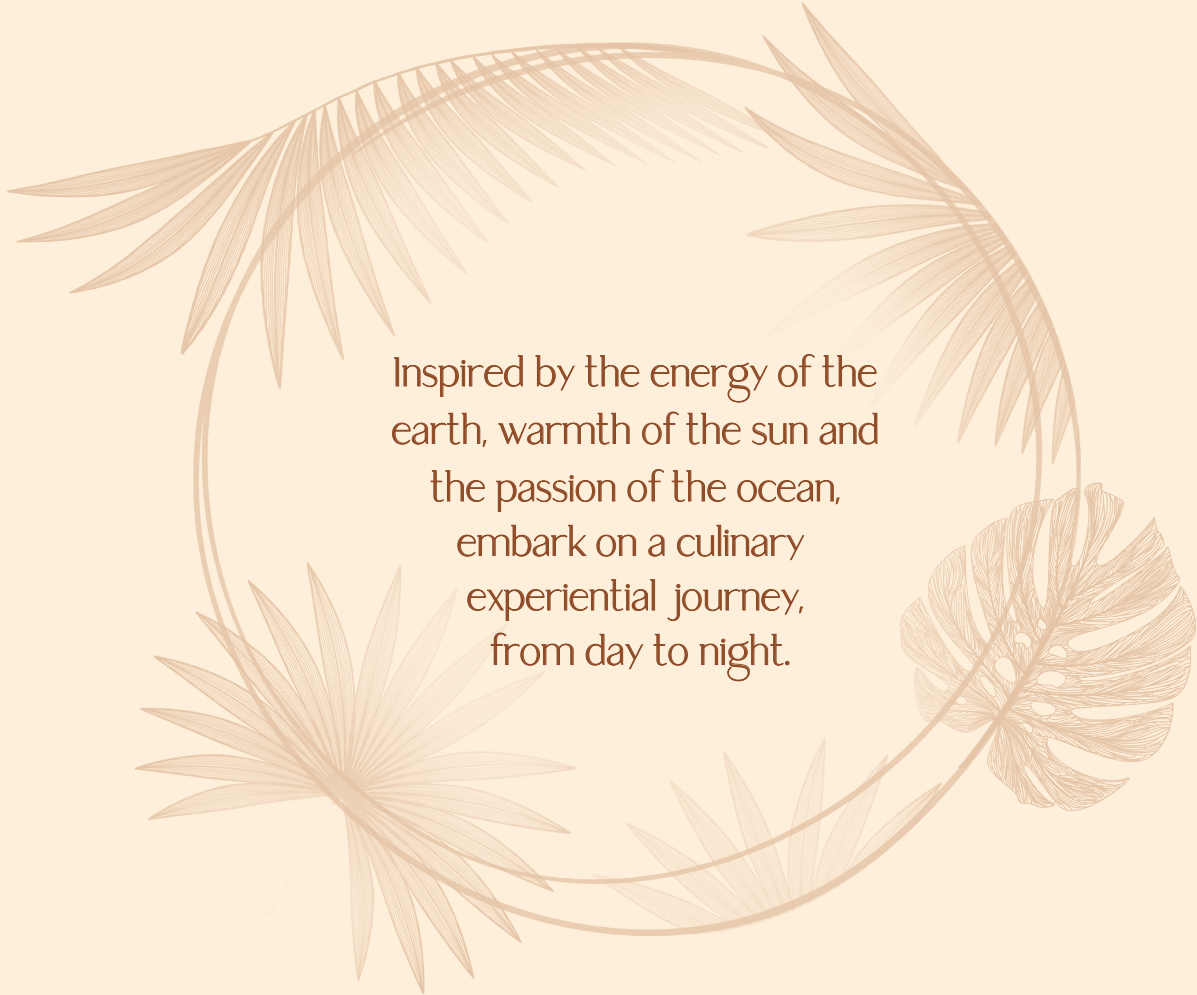
TENDERLOIN AUSTRALIAN ANGUS 200g	300
RIBEYE AUSTRALIAN ANGUS 300g	350
STRIPLOIN AUSTRALIAN ANGUS 250g	250

SIDES

FRIED OREGANO POTATOES (M)	35
TRUFFLE FRIES (M)(D)(E)	50
GRILLED ASPARAGUS (M)(D)	60
HOUSE SALAD (M)	30

DESSERTS

CHURROS (M)(D)(G)(E) Oregano sugar, chocolate	60
MILLE FEUILLE (M)(D)(G)(E) Vanilla, caramel	65
BAKED CHEESECAKE (M)(D)(E)(G) Vanilla	65
BAKED SALTED CARAMEL TART (M)(D)(E)(G) Vanilla ice cream	65
FRUIT PLATTER (M)	70
ICE CREAM & SORBET (M)(D)(MOVENPICK)	40



Inspired by the energy of the
earth, warmth of the sun and
the passion of the ocean,
embark on a culinary
experiential journey,
from day to night.

ALL PRICES ARE IN AED & ARE INCLUSIVE OF 7% DESTINATION FEE, 10% SERVICE CHARGE & 5% VAT.
DISHES ARE PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH & DAIRY
(A) ALCOHOL (D) DAIRY (E) EGG (F) FISH (G) GLUTEN (N) NUTS (S) SEAFOOD
(SF) SHELLFISH (SE) SESAME (SO) SOYA (V) VEGETARIAN



DIPS

TZATZIKI (V)(G)(D) Greek yoghurt, cucumber, garlic, mint	45
BLACK OLIVE TAPENADE (V)(G) Greek olive oil	45
MELITZANOSALATA (V)(G)(LOCAL) Aubergine, pepper, herb	45
MEDITERRANEAN DIP PLATTER (V)(G)(D)(LOCAL) Tzatziki, Black olive tapenade, Melitzanosalata	130

RAW

OYSTERS (SF)(LOCAL) Per pc	25
SEA BASS CEVICHE (F)(LOCAL) Yellow leche, jalapeño, red chili, herb	100
OCTOPUS CARPACCIO (F)(N)(SE) Sumac, caper berry, pomegranate, lemon oil	100

TAPAS

GRILLED HALLOUMI (V)(D) Lemon oil	55
GRILLED PRAWNS (SF) Garlic, bird eye chili, herb	100
CALAMARI (S)(D)(G)(E) Salt & pepper, saffron aioli	65
BABY SQUID (S)(D) Seaweed butter	70
YEMISTA Minced lamb, pepper, rice, spiced tomato sauce, herb	70
LAMB KEBAB (D)(E) Tomato sauce, garlic yoghurt, Greek cheese, pickled cucumber	80
MEATBALLS (G)(D)(E) Tomato sauce, Greek yoghurt, eggplant purée	95
JAPANESE A5 WAGYŪ SLIDERS (D)(E)(G) Dallas sauce, pickle	150

SALADS

GREEK (V)(D) Tomato, cucumber, olive, onion, pepper, feta, oregano, olive oil	70
BURRATA (V)(D) Tomato, rocket, olive oil, balsamic	80
TUNA NIÇOISE (E)(S)(G) Green bean, Kalamata olive, sun-dried tomato, quail egg	95
CRAB SALAD (SF)(G)(E)(F)(N)(SE)(SO) Baby gem, red endive, avocado, tomato, baby radish, crab dressing	90
CAESAR (D)(F)(E)(G)(SE)(SO) Poached chicken, baby gem, garlic pita, anchovy	80

BREADS & PIZZAS

MARGHERITA (V)(D)(G) Mozzarella, basil	75
TRUFFLE (V)(D)(G) Burrata, mixed mushroom, thyme	120
GRILLED CHICKEN (D)(G) Burrata, pepper, olive, onion	85
MIX SEAFOOD (D)(G)(F)(SF) Squid, prawn, mussel, buffalo mozzarella	95

GYROS

HALLOUMI* (V)(D)(G)	65
PRAWN* (SF)(D)(G)	80
CHICKEN* (D)(G)	75
LAMB* (D)(G)(E)	85
BEEF* (G)(D)	90

*Pita, Greek fries, tomato, red onion,
oregano, tzatziki

RICE & PASTA

TUFFOLI (V)(D)(G)(E) Cream, truffle, parmesan, chive	160
VONGOLE (G)(SF)(A) Clam, garlic, chili, olive oil, parsley	160
PAPPARDELLE (E)(G)(N)(D) Minced beef, lemon, parsley, padron	130
SEAFOOD RISOTTO (F)(SF)(D) Clam, mussel, squid, tomato, feta	160

MAINS

SALMON (F) Asparagus, datterino tomato, baby potato, chimichurri	160
SEA BASS (F)(LOCAL) Asparagus, oregano fries, chimichurri, lemon	160
SOUVLAKI (D)(G) Greek spiced chicken, pita, tomato, onion, tzatziki	115
BABY CHICKEN (D) Oregano potato, burnt lemon, Greek yoghurt	120
LAMB CHOPS (D)(G)(N)(SE) Sun-dried tomato hummus, chimichurri, padron, lemon oil	170
WOODFIRED MIX GRILL (D)(G) Chicken, lamb, beef, pita, chips	190

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