

Soul

LOUNGE

To Start

Signature house-made tiger bread, freshly baked to perfection, served alongside delectable mediterranean accompaniments: fragrant zaatar spice blend, rich olive oil, and a zesty tapenade.

Cold Starter

BURRATA WITH HERITAGE TOMATOES - 65 AED D/V

Creamy burrata paired with sun-dried candy tomatoes, port-compressed figs, and crisp parmesan frico. Garnished with heirloom tomatoes, dates balsamic sauce, and a sprinkle of black olive.

HALOUMI SALAD BOWL - 67 AED D/V

A vibrant mix of local jarjeer, gem lettuce, creamy haloumi cheese, cherry tomatoes, pomegranate seeds, avocado, walnuts, and cucumber. Drizzled with extra virgin olive oil and sweet pomegranate molasses.

GRILLED ENDIVES SALAD - 62 AED D/V/N

Caramelized pecans and goat cheese, paired with pine nuts and a hint of olive oil. Served with a rich blue cheese sauce and pickled red onions for a perfect balance of sweet and savory.

Sharing Platters

TAPAS PLATTER - 75 AED V/G

A vibrant selection of house-made hummus varieties, including basil, sun-dried tomato, and cumin. Accompanied by crisp vegetables, warm pita, and freshly sliced bread.

CHEF'S SIGNATURE ANTIPASTI BOARD - 115 AED D/V/G

A delightful assortment of marinated olives, eggplant, zucchini, artichoke, and sun-dried tomatoes, served alongside a mix of cheese and meat charcuterie. Accompanied by roasted bread, fresh vegetables, pickled vegetables, and an array of dips.

BRUSCHETTA MIX PLATTER - 65 AED D/V/G

A delicious assortment of baguette slices topped with cream cheese, cherry tomatoes, fresh basil, crispy garlic, thyme, parmesan cheese, and a drizzle of pesto and olive oil.

(V)
VEGETARIAN

(VG)
VEGAN

(D)
CONTAIN DAIRY

(N)
CONTAIN NUTS

(A)
CONTAIN ALCOHOL

(G)
CONTAINS GLUTEN

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Hot Starter

FRIED SAMAKE BIZRI - 68 AED G/D

Delicately marinated white bite fish, lightly dipped in flour and fried to crispy perfection. Paired with a creamy aioli sauce for an irresistible crunch.

ORGANIC DAJAJ MUSAKHAN STICKS - 55 AED G/D

Succulent chicken wrapped in spring roll sheets with caramelized onions, olive oil, sumac powder, and pomegranate seeds. Served with a refreshing tzatziki sauce.

ARANCINI MARINARA - 55 AED D/V/G

Golden risotto balls stuffed with molten mozzarella cheese, mushrooms, and tomatoes, accompanied by crispy fried basil. Served with a vibrant marinara sauce and a sprinkle of grated Parmesan.

FRITTO MISTO - 79 AED G

A delightful mix of baby calamari, fish fingers, shrimp, eggplant, and zucchini, all lightly fried and garnished with fresh basil. Accompanied by crispy bread and a zesty lemon garlic aioli sauce.

Main Course

GRILLED SEABASS FILLET WITH OLIVES SALSA - 145 AED

Succulent seabass fillet, grilled to perfection and paired with a medley of grilled vegetables, lemon gel, and grilled polenta. Accompanied by black olives salsa and cherry tomatoes.

MEDITERRANEAN SALMON FILLET - 135 AED D

Baked local salmon fillet, served with roasted fennel, creamy smashed potatoes, cherry tomatoes, fresh basil, capers, and a sprinkle of crumbled feta cheese.

From the Grill

BLACK ANGUS RIB EYE - 195 AED D

A 200-day grain-fed black angus rib eye, renowned for its marbled richness and succulent taste. Each bite delivers a juicy, flavorful experience.

GREATER OMAHA BEEF STRIPLOIN - 185 AED D

Succulent striploin from greater omaha, US, expertly grilled to enhance its robust flavors and tender texture. A true steak lover's delight.

FRESH LOCAL LAMB CHOPS - 195 AED D/G

Juicy, fresh lamb chops from local farms, grilled to perfection and seasoned to highlight their natural, savory flavors. A local favorite that captures the essence of mediterranean grilling.

All of our meats are served with a delectable selection of your choice, including grilled tomato, roasted potato, grilled portobello mushroom, asparagus, butter baby carrots, and grilled seasonal vegetables. Additionally, enjoy a creamy potato puree alongside your choice of either a flavorful herbs jus and Café de Paris butter or a zesty chimichurri sauce.

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Free Range Poultry

GRILLED CHICKEN BREAST - 135 AED D/G

Succulent corn-fed chicken breast, expertly grilled and served on a bed of creamy polenta. Accompanied by tender baby spinach, juicy cherry tomatoes, crunchy pine nuts, and caramelized shallots. Finished with a luscious sun-dried tomato cream sauce.

Vegetarian Options

CREAMY TOSCANA RAVIOLI - 79 AED D/V/G

Delicate ravioli, stuffed with a rich blend of spinach and ricotta cheese. Served with a medley of juicy tomatoes, earthy mushrooms, and parmesan cheese, topped with fresh herbs and a light basil foam.

SUNDRIED TOMATO PAPPARDELLE - 85 AED D/V/G

Home-made pappardelle, tossed with garlic, cherry tomatoes, and tender eggplant. Enhanced with creamy burrata and parmesan cheese, and finished with crispy fried kale and herb-infused oil.

Desserts

CHOCOLATE CIGAR - 49 AED D/G

Decadent blend of smoke-infused chocolate mousse, paired with velvety pecan caramel and delicate white chocolate ash. Adorned with our signature Soul Chocolate logo and a touch of raspberry crispy.

TONKA BEAN CRÈME BRÛLÉE - 49 AED D/G

Savor the luxurious flavors of tonka bean-infused crème brûlée, topped with caramelized sugar and accompanied by a crisp sesame tuile and fresh berries.

SLOW-COOKED POACHED PEAR - 49 AED D/G

Tender pear poached with aromatic natural spices and balsamic vinegar, stuffed with salted caramel sauce. Served with creamy vanilla bean ice cream, and garnished with pink pepper and sesame tuile.

SEASONAL FRUIT PLATTER - 49 AED V

Sliced seasonal fruits served with berries

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Beverages

Champagne

| | <i>Glaas</i> | <i>Bottle</i> |
|---|--------------|---------------|
| MOËT & CHANDON BRUT IMPÉRIAL NV, FRANCE | | 785 |
| VEUVE CLICQUOT CUVÉE ROSÉ BRUT NV, FRANCE | | 1150 |
| LAURENT-PERRIER BRUT NV, FRANCE | | 975 |

Sparkling Wine

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| SCAVI & RAY PROSECCO DOC, VENETO, ITALY | 49 | 230 |
| PERLANT BLANC DE BLANCS BRUT, FRANCE | 49 | 250 |

White Wine

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| CUVÉE SABOURIN SAUVIGNON BLANC, FRANCE | 45 | 190 |
| LE GRAND CHAPELAIN, ANTOINE MOUEIX BORDEAUX, FRANCE | 55 | 290 |
| MARQUÉS DE RISCAL RUEDA BLANCO DOCA SAUVIGNON BLANC, SPAIN | 59 | 275 |
| RIOJA BLANCO, RIOJA VEGA TEMPRANILLO, SPAIN | 55 | 250 |
| DANZANTE PINOT GRIGIO, DELLE VENEZIE DOC, ITALY | 65 | 290 |
| RIFF PINOT GRIGIO, TRENTINO-ALTO ADIGE, ITALY | 60 | 270 |

Red Wines

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| MONCARO MONTEPULCIANO D'ABRUZZO DOC, ITALY | 50 | 225 |
| CANTINA DI CUSTOZA MERLOT LINEA CLASSICA, GARDA DOC, ITALY | 50 | 230 |
| CUVÉE SABOURIN CABERNET SAUVIGNON, FRANCE | 50 | 230 |
| FLEURIE GEORGES DUBOEUF, FRANCE | | 400 |
| AMARONE DELLA VALPOLICELLA RIGHETTI, ITALY | | 550 |
| DEZZANI BAROLO, ITALY | | 750 |
| MARQUÉS DE CÁCERES RIOJA CRIANZA DOCA, SPAIN | 69 | 320 |
| RIOJA TINTO, RIOJA VEGA, SPAIN | 50 | 235 |

Rosé Wine

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| CUVÉE SABOURIN ROSÉ BLUSH, PAYS D'OC IGP, FRANCE | 50 | 225 |
| M. CHAPOUTIER CÔTES DU RHÔNE ROSÉ 'BELLERUCHE', FRANCE | 65 | 300 |
| PALE ROSÉ, BLOSSOM HILL, SPAIN | 50 | 240 |
| PINOT GRIGIO ROSÉ, ITALY | 45 | 210 |
| FALSE BAY ROSÉ, SOUTH AFRICA | 50 | 230 |

Draught Beers

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| HEINEKEN, NETHERLANDS | 48 |
| STELLA ARTOIS, BELGIUM | 48 |
| PERONI, ITALY | 55 |
| CORONA, MEXICO | 55 |

Bottled Beers

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| HEINEKEN, NETHERLANDS | 42 |
| HEINEKEN 0.0, NETHERLANDS | 30 |
| CORONA, MEXICO | 45 |

Signature Sips

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| NEGRONI Equal parts gin, sweet vermouth, and Campari | 50 |
| LIME GIMLET Gin, lime juice, and sugar | 50 |
| APEROL SPRITZ Prosecco, Aperol, and soda water | 59 |
| ESPRESSO MARTINI Espresso, Martini Bianco, and Kahlúa | 55 |
| MEDITERRANEAN LYCHEE & PEACH BELLINI Sparkling wine with homemade lychee and peach syrup | 55 |
| CITRUS SPLASH SANGRIA White rum, red wine, orange liqueur, and soda water | 55 |
| OUZITO MOJITO Bacardi, Ouzo, lime, and soda | 59 |
| WILD BERRY LILLET Lillet Blanc with mixed berries and tonic water | 59 |
| ITALIANA Campari, jm beam, martini rosso, and angostura bitters | 59 |
| LILLET ROSÉ Lillet Rosé with grapefruit, tonic water, and thyme | 50 |
| MEDITERRANEAN MULE Vodka, limoncello, and ginger ale | 59 |
| LIMONCELLO SPRITZ Limoncello, sparkling wine, and soda water | 59 |
| LILLET SPRITZ Lillet Blanc, sparkling wine, and soda water | 50 |
| GREEK COLADA Ouzo, coconut liqueur, pineapple juice, and simple syrup | 50 |
| LILLET RUBY Lillet Rosé, cranberry juice, and ginger ale | 50 |

Spirits

gin

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| TANQUERAY | 40 |
| TANQUERAY NO. 10 | 50 |
| HENDRICK'S | 55 |

vodka

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| ABSOLUT | 45 |
| BELVEDERE | 65 |
| GREY GOOSE | 65 |

scotch whisky

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| JOHNNIE WALKER BLACK LABEL | 55 |
| CHIVAS 12 YEARS | 55 |
| CHIVAS REGAL 18 YEARS | 85 |
| GLENMORANGIE 10 YEARS | 65 |
| MACALLAN 12 YEARS | 75 |
| GLENFIDDICH 12 YEARS | 75 |

rum

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| HAVANA CLUB AÑEJO 7 AÑOS | 50 |
| BACARDI 8 YEARS | 50 |

tequila

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| PATRÓN SILVER | 55 |
| PATRÓN AÑEJO | 75 |

liquers

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| LIMONCELLO | 45 |
| SAMBUCA | 45 |
| MALIBU | 45 |

cognac

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| HENNESSY V.S | 55 |
| HENNESSY V.S.O.P | 75 |

aperitifs & digestives

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| MARTINI BINCO, ROSSO, EXTRA DRY | 40 |
| CAMPARI | 40 |
| FERNET-BRANCA, HERBAL LIQUEUR FROM ITALY | 42 |

Soft Drinks

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| PEPSI | 22 |
| DIET PEPSI | 22 |
| MIRINDA | 22 |
| 7UP | 22 |
| RED BULL | 35 |

Fresh Juices

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| ORANGE | 25 |
| WATERMELON | 25 |
| FROM THE DRY BAR | |
| PASSION COOLER | 38 |
| RASPBERRY LIME RICKEY | 38 |
| WATERMELON MARGARITA | 38 |
| VIRGIN MOJITO | 38 |
| LEMON MINT | 38 |

Espresso by Movenpick

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| RISTRETTO | 25 |
| ESPRESSO | 25 |
| AMERICAN COFFEE | 25 |
| CAFÉ LATTE | 25 |
| CAPPUCCINO | 25 |
| AFAGATO | 45 |

Herbal Tea Selection

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| GREEN , PEPPERMINT, MIX BERRY, CHAMOMILE, EARL GREY | 25 |
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