

# Soul

RESTAURANT & WINE CELLAR

## 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.

### **ROASTED BEET HUMMUS WITH LOCALLY FARMED TIGER PRAWNS - 79 AED D/V/G**

Smooth beetroot hummus topped with succulent tiger prawns, served alongside mixed green leaves, radish, cherry tomatoes, and a zesty lemon vinaigrette.

### **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.

### **ORGANIC OCTOPUS CARPACCIO - 99 AED D**

Delicately sliced organic octopus served with local jarjeer, parmesan cheese, red onion, chives, a splash of lemon juice, orange zest, and a roasted sesame dressing.

### **LOCAL SEABASS CRUDO - 75 AED D/N**

Freshly sliced seabass accompanied by tomato consommé, chili sauce, grilled zucchini, pine nuts, basil, crispy fish skin, and a touch of mint leaves, finished with sesame oil.

### **WATERMELON SALAD WITH LOCAL FETA CHEESE - 59 AED D/V**

Refreshing seedless watermelon combined with pomegranate seeds, creamy feta cheese, fresh mint leaves, smoked salt, roasted pistachios, pine seeds, and rocket. Drizzled with extra virgin olive oil and a tangy cheese dressing.

### **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.

### **LOCAL RED ROCK CRAB SALAD - 65 AED D**

Sweet local red rock crab mixed with fresh lettuce, tomato datterino, fennel, chives, avocado, and lemon. Finished with a drizzle of truffle vinaigrette.

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(VG)  
VEGAN

(D)  
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(N)  
CONTAIN NUTS

(A)  
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## 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.

### **CHEESE BOARD - 85 AED D/V/N/G**

A curated assortment of manchego, parmigiano reggiano, and fontina cheeses, paired with an array of nuts, cherry tomatoes, crackers, olives, grapes, and artisanal jams, all complemented by crispy bread.

### **MEDITERRANEAN MEAT CHARCUTERIE BOARD - 115 AED D/N/G**

An exquisite spread featuring cecina de león, dried beef pancetta, milano beef, spianata piccante, and beef bresaola. Paired with olives, nuts, dried fruits, jams, pesto sauce, and crispy 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.

## Hot Starter

### **LOCAL FISH CAKE - 59 AED D/G**

Tender salmon fish cakes infused with potato, lemon and orange zest, coriander, and green chili. Lightly breaded and served with a drizzle of parsley oil and a rich marinara sauce.

### **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.

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## Main Course

### FRESH SEAFOOD PLATTER FOR SHARING - 345 AED **D**

Indulge in our exquisite seafood platter featuring fresh salmon, seabass, tiger prawns, calamari, and lobster. Served with grilled vegetables, a zesty lemon butter sauce, and a refreshing tomato salsa.

### 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.

### ITALIAN STYLE GRILLED OCTOPUS - 175 AED **D/G**

Tender braised octopus, accompanied by a velvety butter carrot purée, confit baby potatoes, and creamy polenta. Finished with crispy basil and a rich romanesco sauce.

## From the Grill

### ANGUS TOMAHAWK STEAK - 695 AED **D**

A 1.6 kg angus tomahawk, aged 120 days for unrivaled tenderness and flavor. Perfect for sharing, this centerpiece promises an exceptional grilling experience.

### 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.

### BLACK ANGUS BEEF TENDERLOIN - 220 AED **D**

Our black angus beef tenderloin is grilled to perfection, offering a melt-in-your-mouth experience that's second to none.

### 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.

### **CRISP BRAISED DUCK LEG WITH AROMATIC VEGETABLES - 155 AED D/G**

Tender duck leg confit, crisped to perfection and paired with sautéed baby turnips, sweet baby carrots, and a velvety celeriac purée. Garnished with earthy beetroot and complemented by a rich duck jus.

## Vegetarian Options

### **CRISPY HOME-MADE GNOCCHI - 75 AED D/V/G**

Home-made gnocchi, perfectly paired with a creamy pink sauce and drizzled with aromatic truffle oil. Garnished with parmesan cheese, succulent cherry tomatoes, fresh baby spinach, roasted almonds, and a blend of fresh herbs.

### **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.

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## 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.

### **SURPRISE ORANGE FRUIT - 49 AED D/G/V**

A vibrant creation featuring tangy orange compote and creamy orange filling, complemented by orange chibouks and a glossy orange glaze. Accented with a zesty lime soil.

### **MÖVENPICK CHOCOLATE DOME WITH CHOCOLATE SAUCE - 49 AED D/G**

A stunning chocolate dome, elegantly filled with rich chocolate mousse, crunchy praline, and juicy cherries. Finished with creamy mascarpone, salted caramel sauce, raspberry ganache, and frozen raspberries.

### **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

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

## White Wine

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

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

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*

<b>HEINEKEN, NETHERLANDS</b>	<b>48</b>
<b>STELLA ARTOIS, BELGIUM</b>	<b>48</b>
<b>PERONI, ITALY</b>	<b>55</b>
<b>CORONA, MEXICO</b>	<b>55</b>

## *Bottled Beers*

<b>HEINEKEN, NETHERLANDS</b>	<b>42</b>
<b>HEINEKEN 0.0, NETHERLANDS</b>	<b>30</b>
<b>CORONA, MEXICO</b>	<b>45</b>

## *Signature Sips*

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



## *Spirits*

### *gin*

TANQUERAY	40
TANQUERAY NO. 10	50
HENDRICK'S	55

### *vodka*

ABSOLUT	45
BELVEDERE	65
GREY GOOSE	65

### *scotch whisky*

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*

HAVANA CLUB AÑEJO 7 AÑOS	50
BACARDI 8 YEARS	50

### *tequila*

PATRÓN SILVER	55
PATRÓN AÑEJO	75

### *liquers*

LIMONCELLO	45
SAMBUCA	45
MALIBU	45

### *cognac*

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

### *aperitifs & digestives*

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

## *Soft Drinks*

<b>PEPSI</b>	<b>22</b>
<b>DIET PEPSI</b>	<b>22</b>
<b>MIRINDA</b>	<b>22</b>
<b>7UP</b>	<b>22</b>
<b>RED BULL</b>	<b>35</b>

## *Fresh Juices*

<b>ORANGE</b>	<b>25</b>
<b>WATERMELON</b>	<b>25</b>
<b>FROM THE DRY BAR</b>	
<b>PASSION COOLER</b>	<b>38</b>
<b>RASPBERRY LIME RICKEY</b>	<b>38</b>
<b>WATERMELON MARGARITA</b>	<b>38</b>
<b>VIRGIN MOJITO</b>	<b>38</b>
<b>LEMON MINT</b>	<b>38</b>

## *Espresso by Movenpick*

<b>RISTRETTO</b>	<b>25</b>
<b>ESPRESSO</b>	<b>25</b>
<b>AMERICAN COFFEE</b>	<b>25</b>
<b>CAFÉ LATTE</b>	<b>25</b>
<b>CAPPUCCINO</b>	<b>25</b>
<b>AFAGATO</b>	<b>45</b>

## *Herbal Tea Selection*

<b>GREEN , PEPPERMINT, MIX BERRY, CHAMOMILE, EARL GREY</b>	<b>25</b>
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