BBQ AL QASR

FIRED • RAW • BBQ • SMOKED

Lounge | Sharing Bar Bites

GRILLED SWEET PEPPERS 75
Maldon Salt, Rustic Tomato Salsa

SHRIMP 115
Red Onion, Baby Leeks, Smoked Paprika Cream

BURNT CAMEMBERT 110
Sour Dough Toast, Chives

SOFT SHELL CRAB 115
Guacamole, Tartare Sauce

SHORT RIB BITES 125
Smoked, Spicy Tomato Aioli

BBQ CHICKEN WINGS 95
Honey Glazed, Chili, Spring Onions

LOBSTER SLIDERS 135
Shimeji Mushroom, Tomatoes, Lettuce, Aioli

BEEF SLIDER 125
Wagyu , Lettuce, Tomato, Cheddar
Cheese, Truffle Sauce, Charcoal Bun

OYSTERS 175
6 pcs Premium Oysters, Freshly Shucked or Deep Fried
Lemon, Shallot Vinegar or Dill & Pickle Sour Cream

STURIA CAVIAR VINTAGE 50g 950
Sour Cream, Chives, Egg white, Blinis

Vegan Option Dish Contains Nuts

All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes.

COCKTAILS

MEZCAL PALOMA _____ 70
Del Maguey Vida Mezcal, Sea Salt, Citrus, Agave, Grapefruit Soda

BEETROOT MULE _____ 70
Tito's Handmade Vodka, Beetroot, Citrus, Brewed Ginger Beer

OLIVETO _____ 70
Hayman's Old Tom Gin, Licor Cuarenta y Tres, Extra Virgin Olive Oil, Peach Bitters, Citrus

NEGRONI XO (BARREL AGED) _____ 70
Barrel Aged Blend of Gin, Campari, Vermouth Rosso & Blood Orange

PUNCH OF PASSION _____ 70
Rum, Passoa, Passion Fruit, Pineapple, Orange

ELDERFLOWER GIN SOUR _____ 70
Tanqueray Gin, Elderflower, Citrus

EASY PEASY SMOKY _____ 85
Lagavulin 16 years Whiskey,
Lapsang Souchong, Citrus

HIDE N SIP _____ 85
Rémy Martin VSOP, Champagne, Peach Schnapps, Rosemary, Citrus

TEETOTALLER 50

Passion Al Qasr
Guava, Orange, Pineapple, Maracuja

Berry Bazar
Raspberries, Mint, Honey, Citrus, Ginger Ale

Ko Ko
Pineapple, Coconut Cream, Grenadine

Evergreen
Basil, Green Apple, Cucumber, Citrus,
Aerated Water

Beets and Surprise
Trio of Berries, Beetroot, Jalapeño, Agave,
Citrus, Ginger Brew

WINE

15CL / 75CL

Sparkling
NV Perrier Jouet, Grand Brut, France _____ 95 / 470
NV Perrier Jouet, Grand Brut, France, 375ml _____ 295
NV Perrier Jouet Blason Rose, France _____ 175 / 825

White
Villa Wolf, Pfalz, dry Riesling, Germany_____70 / 300
Terlano, Alto Adige, Pinot Grigio, Italy_____90 / 405
Kenwood, Sonoma County, Chardonnay, USA____ 95 / 450
Comte Lafond, Sancerre, Loire, Sauvignon Blanc,
France en Corovin_____ 140 / 665

Red
Catena Alamos, Mendoza, Cabernet
Sauvignon, Argentina_____75 / 335
Arzuaga, Ribera del Duero, Tempranillo, Spain____80 / 370
Bouchard Pere & Fils, Burgundy, Pinot Noir, France__90 / 405
Château Mont-Redon, Châteauneuf-du-Pape, Rhône, Grenache,
France en Corovin _____150 / 735
Sandleford, Margaret River, Shiraz, Australia ____ 95 / 410

Rosé
Minuty M, Cotes de Provence, Grenache,
Shiraz, Cinsault_____ 65 / 300

Sweet Wine
La Bella Estate, Vite Colte, Piedmont, Moscato
Passito, Italy_____ 65 / 330

BEER

Draft Beer
Stella | Belgium 0.50/0.30L_____40 / 50

Bottle Beer
Kirin Ichiban | Japan_____40
Peroni | Italy _____40
Corona | Mexico_____40
Heineken | Holland_____ 40
Stella Artois | Belgium_____40
Erdinger | Germany 0.50L _____59

JUICE & SOFTS

Soda_____32
Fresh Fruit Juices _____50
Bateel Date / Pomegranate | France____155
Scavi & Ray | Italy_____ 155

WATER

Still
Acqua Panna 0.50L/1.00L_____ 29 / 45

Sparkling
San Pellegrino 0.50L/1.0L_____ 29/ 45

HOT BEVERAGES

Tea
Tea Assortment_____42
Signature Moroccan Tea_____50

Coffee
Espresso _____35
Double Espresso _____ 45
Milk Coffee (American Coffee, Cappuccino,
Café Latte) & Turkish Coffee_____45

FIRED • RAW • BBQ • SMOKED

DESSERTS 70

ROASTED PINEAPPLE
Rosemary Marinated, Yuzu & Basil Sorbet

COCONUT ON THE SAND
Panna cotta, Exotic Fruits, Sable,
Red Peppercorn Sorbet

MANGO TEXTURE
Textures of Mango, White Chocolate
& Raspberry

COFFEE & CELERIAC
Candied Celery, Mocha Jelly, Marshmallow

DARK CHEESE CAKE
BBQ Banana, Corn Flakes
Ice Cream

SO FRESH
Exotic Fruits Slice
with Berries

HOT BEVERAGES

TEA
Tea Assortment_____42
Signature Moroccan Tea_____50

COFFEE
Espresso _____35
Double Espresso _____ 45
Milk Coffee (American Coffee, Cappuccino,
Café Latte) & Turkish Coffee_____45

SHISHA

Classic Shisha_____150
Premium Shisha_____190
Exclusive Shisha_____350
'3 in 1' Shisha_____350

BBQ AL QASR

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Welcome to BBQ Al Qasr!

Embark on a gastronomic journey for an ultimate BBQ experience. Discover a variety of succulent grill favourites prepared by a range of open fire cooking techniques, and elevate your experience with our extensive collection of wines and craft cocktails. Dishes are perfect for sharing or to be enjoyed by yourself.

CHEF DISCOVERY MENU ____ 495

Chef has created a menu all cooked on live Fire BBQ

CHEF SIGNATURE MENU ____ 750

Let the chef surprise you with exclusive dishes, cooked on live Fire BBQ

Garden

BBQ SALAD ____ 95
Cucumbers, Carrots, Organic Tomatoes, Avocado, Lettuce

SPRING FLATBREAD ____ 120
Burnt Leeks, Organic Baby Artichokes, Black Truffle, Potato Mousseline, Tomme du Jura Fumée

LEAVES ____ 110
BBQ Roman Salad, Smoked Mozzarella, Beef Cecina

HEIRLOOM TOMATO TERRINE (Signature) ____ 105
Smoked Burrata, Pumpkin Seeds & Basil Pesto, Infused Tomato Water, Smoked Organic Sardines

Charred

POTATO ____ 95
Sour Cream, Nutmeg, Raclette Cheese, Chive

GRILLED KING CRAB MILLE FEUILLE (Signature) ____ 120
Smoked Homemade Ricotta, Gooseberries, Confit Garlic Aioli, Organic Candy Tomatoes

CORN ____ 95
Garlic, Tarragon, Brown Butter Emulsion

JOSPER ASH SWEET POTATO ____ 95
Hazelnuts, Miso Butter, Cardamom

EGGPLANT ____ 95
Mixed Capsicums, Tomato, Basil

RAW & COLD SMOKED

ORGANIC BLUEFIN TUNA ____ 145
Grilled Mandarin, Calamansi, Avocado

OYSTERS ____ 175
6pcs Premium Oysters, Mignonette

BEEF TARTARE (Signature) ____ 160
Smoked Bone Marrow, Quail Egg, Toast, Chives

GULF PRAWNS ____ 185
BBQ Smoked, Olive Oil, Garlic, Dill

Vegetarian Contains Nuts Vegan

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WOOD FIRE SEAFOOD

ESPELETTE PEPPER CRUSTED SEABREAM__275
Pistachio Sauce, Organic Greens

JUMBO SHRIMP_____ 420
Piquillo Sauce, Grilled Lemon, Bok Choy

GRILLED LOBSTER _____ 755
Madagascar Pepper & Confit Garlic Butter, Grilled Brioche, with 1 side

CHAR-COAL

GRILLED BABY CHICKEN _____ 225
Jamaican Spices, Greek Yogurt, Zucchini, Wild Garlic

LAMB CHOPS _____ 265
Pistachio Crust, Ratte Potatoes, Celeriac

VEAL COTELETTE__ 355
Josper Grilled Peaches, Grilled Pickled Shallots

SLOW & SMOKED

SALMON _____ 265
Banana leave, Honey Glazed, Pumpkin Puree

LAMB SHANK _____280
24h Braised, Cauliflower, Chickpeas, Chimichurri

WAGYU BEEF CHEEKS____ 265
12h Braised, Potato Foam, Baby Carrot

BBQ STEAK

STRIPLOIN_____ 335
Wagyu 300g/4-5mb, with 1 side

RIB EYE _____ 490
Wagyu 320g/6-7mb, with 1 side

TENDERLOIN_____ 365
Waguy 250g/4-5mb, with 1 side

TOMAHAWK_____ 900
Wagyu 1.2kg/8-9mb, with 2 sides
Béarnaise sauce, mushroom sauce or peppercorn sauce

4 grams of Fresh Black Truffle__80

BBQ SHARING

BUTCHER BOARD_995
Wagyu Steak & Short Rib, Baby Chicken, Lamb Chops, Camel Ribs, Assorted Sauces with 2 sides

SEAFOOD PLATTER_995
Lobster, Prawns, Scallops, Salmon, Hammour, Sea Bream, Oysters, Saffron Aioli, with 2 sides

12 HOURS SLOW-COOKED CAMEL RIBS _____750
Smoked Mashed Potatoes, Gremolata, with 1 side

WHOLE SEABASS__ 680
1.8 kg Seabass, Salsa Verde, with 2 sides

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COCKTAILS

Mezcal Paloma _____ 70
Del Maguey Vida Mezcal, Sea Salt, Citrus, Agave, Grapefruit Soda

Beetroot Mule _____ 70
Tito's Handmade Vodka, Beetroot, Citrus, Brewed Ginger Beer

Oliveto _____ 70
Hayman's Old Tom Gin, Licor Cuarenta y Tres, Extra Virgin Olive Oil, Peach Bitters, Citrus

Negroni Xo (Barrel Aged) _____ 70
Barrel Aged Blend of Gin, Campari, Vermouth Rosso & Blood Orange

Punch Of Passion _____ 70
Rum, Passoa, Passion Fruit, Pineapple, Orange

Elderflower Gin Sour _____ 70
Tanqueray Gin, Elderflower, Citrus

Easy Peasy Smoky _____ 85
Lagavulin 16 years Whiskey, Lapsang Souchong, Citrus

Hide N Sip _____ 85
Rémy Martin VSOP, Champagne, Peach Schnapps, Rosemary, Citrus

DESSERTS 70

Roasted Pineapple
Rosemary Marinated, Yuzu & Basil Sorbet

Coconut On The Sand
Panna cotta, Exotic Fruits, Sable, Red Peppercorn Sorbet

Mango Texture
Textures of Mango, White Chocolate & Raspberry

Coffee & Celeriac
Candied Celery, Mocha Jelly, Marshmallow

Dark Cheese Cake
BBQ Banana, Corn Flakes Ice Cream

So Fresh
Exotic Fruits Slice with Berries

SIDES 55

Smoked Mashed Potato
With Truffle 75

Seasonal Organic-Grilled Vegetables

French Fries
With Truffle 75

Smoked Chorizo Beans

Grilled Asparagus

Sauteed Broccolini

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