

## BISTRO A LA CARTE

### Soup

Soup of the Day	45
Shorbat Adas <i>Arabic Lentil soup, crispy bread croutons, lemon, cumin</i>	45

### Salad

Caesar Salad <i>Crisp Romaine hearts, parmesan shavings, croutons, marinated anchovies, Caesar dressing</i>	
Regular Caesar salad	55
<i>Grilled chicken Caesar salad</i>	75
<i>Grilled prawns</i>	85
Caprese Salad <i>Buffalo mozzarella cheese, heirloom tomatoes, rocket leaves, basil, onions, olives, pesto sauce &amp; balsamic reduction</i>	65
Arabic Style Jar Jar Salad with Prawns <i>Jar jar, green lentils, mint, fresh zaatar, grilled eggplant, tomatoes, lemon dressing and grilled prawns</i>	85
Fattoush Salad <i>Crisp lettuce, tomatoes, white onions, red radish, cucumber, mint leaves, pomegranate sauce and Arabic bread croutons</i>	60

### Appetizers

Vegetable Samosa Mint chutney	55
Lump Crab Cake <i>Marinated cucumber with caper berries, pequillo pepper coulis and rocket leaves</i>	75
Hot Arabic Mezze Sampler (N) <i>Selection of cheese Sambousek, spinach Fatayer, lamb Kibbeh served with Tahina and Arabic pickles</i>	60
Buffalo Chicken Wings <i>Carrot, celery, blue cheese dips and smoked chipotle sauce</i>	60

## Main courses

### Special Emirati cuisine:

<b>Thareed</b>	<b>90</b>
<i>Thareed is a traditional Emirate dish made from local spices along with a lamb broth. It is a typical family dish which is shared by dipping the Arabic bread and is served during various occasions.</i>	
<b>Phirni</b>	<b>45</b>
<i>Phirni is a local rice pudding – it is made by boiling rice, broken wheat, condense milk, sugar and flavored with rose water. It is typically served during a meal or as a dessert.</i>	
<b>Arabic Charred Flavored Lamb Kofta Platter</b>	<b>125</b>
<i>Lamb chops, Jibneh, lamb Kofta, Biwa's salad, Harissa, garlic mayonnaise</i>	
<b>Biryani (N)</b>	
<i>Served with mixed Raita, pickles and pappadum</i>	
<b>Vegetable</b>	<b>65</b>
<b>Chicken</b>	<b>78</b>
<b>Lamb</b>	<b>90</b>
<b>Butter Chicken (N)</b>	<b>78</b>
<i>Indian spices marinated chicken flavoured with Makhani sauce and served with Basmati rice</i>	
<b>Dal Tadka</b>	<b>65</b>
<i>Slow simmered Toor dal flavoured with tomato, butter and served with basmati rice</i>	
<b>Angus Beef Burger</b>	<b>85</b>
<i>Beef patty, turkey bacon, cheddar cheese, pickled cucumber, white onion, tomato, lettuce and French fries</i>	
<b>Country Style Fried Half Baby Chicken</b>	<b>85</b>
<i>Yoghurt marinated young chicken, chicken jus, mashed potatoes, grilled asparagus</i>	
<b>Fish 'N' Chips</b>	<b>85</b>
<i>Battered fried Cod fish, mushy peas, tartar sauce, steak fries</i>	
<b>Penne Pesto</b>	<b>65</b>
<i>Penne pasta served with homemade Pesto sauce, eggplant, Mozzarella cheese, basil</i>	
<b>Fisherman's Pasta</b>	<b>90</b>
<i>Linguine pasta, shrimps, mussels, catch of the day, calamari, cherry tomatoes, marinara sauce, basil and shaved Parmesan cheese</i>	
<b><u>From the Grill</u></b>	
<i>All grill items are served with your choice of one side dish and one sauce</i>	
US Angus Rib Eye (220 Gms)	<b>160</b>
Australian Beef Tenderloin (220 Gms)	<b>180</b>
Corn Fed Chicken Breast	<b>105</b>
Grilled Norwegian Salmon	<b>105</b>

All prices are in UAE dirham and are inclusive of all applicable service charges, local fees and taxes  
The menu was last updated on August 2018



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## Sauces

*Green peppercorn, mushroom, lemon butter or classic steak butter*

## Sides

*Green salad, green asparagus, seasonal buttered vegetables, sautéed mushrooms, mashed potatoes or steak fries*

## Desserts

Courtyard Classic Oreo Cheese Cake 45

Fresh Fruit platter 45