



**DON'T**  
GET DRUNK  
get awesome

## WHITE WINE

	AED	
	glass	bottle
<b>Sauvignon Blanc, Birdman, Anakena</b> Sauvignon Blanc - Chile	35	159

<b>Chardonnay, The Riddle, Hardys</b> Chardonnay - Australia	35	159
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<b>Emotivo Pinot Grigio</b> Pinot Grigio - Italy	39	169
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<b>Riesling, Y Series, Yalumba</b> Riesling - Australia	52	249
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<b>Gavi DOCG, Beni di Batasiolo</b> Cortese de Gavi - Italy	59	249
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<b>Torres Viña Sol, Catalunya DO</b> Parellada - Spain	45	219
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## RED WINE

<b>Cabernet Sauvignon Birdman, Anakena</b> Cabernet Sauvignon - Chile	35	149
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<b>Zonin Ventiterre Montepulciano d'Abruzzo DOC</b> Montepulciano - Italy	39	169
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<b>Pinot Noir, Qba, Villa Wolf</b> Pinot Noir - Germany	49	229
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<b>Merlot, Eaglehawk, Wolf Blass</b> Merlot - Australia	39	169
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<b>Chianti DOCG, Gabbiano</b> Sangiovese - Italy	49	229
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<b>Torres Sangre de Toro Catalunya DO</b> Garnacha, Carinena - Spain	45	199
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## ROSÉ

	AED	
	glass	bottle
<b>Rosé, Antares</b> Cabernet Sauvignon - Chile	35	149

<b>Torres De Casta Rosado Catalunya DO</b> Garnacha, Carinena - Spain	45	199
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<b>Cuvée Sabourin Rosé Blush, Pays d'Oc IGP</b> Cinsault blend - France	39	169
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<b>Lindemans Western Cape Rose</b> Shiraz, Grenache, Sangiovese, Zinfandel - South Africa	39	169
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## BUBBLY

<b>Martini Prosecco DOC</b> Glera, Pinot Nero - Italy	49	249
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<b>Da Luca Sparkling Rosé NV</b> Merlot, Raboso - Italy	39	169
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<b>Champagne Laurent Perrier La Cuvee</b> Pinot Meunier, Pinot Noir, Chardonnay - France	779	
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<b>Laurent Perrier Rose</b> Pinot Noir - France	1,499	
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<b>Moët &amp; Chandon Impérial</b> Pinot Noir, Pinot Meunier, Chardonnay - France	899	
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## DRAFT BEERS

<b>Estrella Damn Half Pint</b>	28	
<b>Estrella Damn Pint</b>	48	

## BOTTLED BEERS

<b>Amstel Light</b>	44	
<b>Heineken</b>	45	
<b>Corona</b>	48	

## SPIRITS

	AED
<b>Absolut/Bacardi</b>	35
<b>Bombay Sapphire/Famous Grouse</b>	35
<b>Jack Daniel's</b>	45

## CLASSIC COCKTAILS

<b>White Russian</b> kahlúa, vodka & cream	45
<b>Negroni</b> gin, campari & vermouth	45
<b>Mojito</b> white rum, mint, soda water & lime juice	45
<b>Aperol Spritz</b> prosecco, aperol & soda water	50
<b>Sangria Red/White</b> wine, fresh fruits	45

## COFFEE WITH A KICK

<b>Irish Coffee</b> espresso, whiskey, sugar, double cream	45
<b>Caramel Irish Coffee</b> espresso, whiskey, sugar, double cream, caramel syrup	45
<b>Espresso Martini</b> vodka, kahlúa, espresso	45
<b>Siciliano</b> martini rosso, kahlúa, cold brew	45

## COFFEES

<b>Americano, Espresso, Macchiato</b>	16
<b>Latte, Cappuccino, Flat White, Mocha, Double Macchiato, Double Espresso</b>	21

## SOFT DRINKS

<b>Soft Drinks</b>	19
<b>Red Bull</b>	33

## JUICES

<b>Choose from Orange, Pineapple, Watermelon, Carrot, Green Apple or Mango</b>	25
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## PREMIUM MINERAL WATER

	330ml	750ml
<b>Still</b>	19	29
<b>Sparkling</b>	19	29

café **W**.....pm  
 the place to connect  
 dis

AGE ONLY  
 MATTERS  
 if you are  
**CHEESE**

## TO START

AED

- Provençal Marinated Olives (v) (gf)** 19  
fresh herbs & lemon
- Cheesy Garlic Bread (v)** 19  
ciabatta, mozzarella & parmesan
- Tapenade (v)** 29  
choice of eggplant, tomato or olive with grilled sourdough
- Beetroot Salmon Gravalax** 49  
crème fraîche, cucumber, horseradish & brioche
- Wild Mushrooms & Cheese Crostini (v)** 39  
on grilled sourdough
- Burrata (v) (gf)** 49  
heirloom tomatoes, tapenade & basil
- Croustillant Chevre Salad (v) (n) (gf)** 45  
goats cheese & walnuts
- Croquettes** 39  
veal ham & parmesan
- Mozzarella Sticks (v)** 32  
spicy tomato dip
- Pan Seared Kashkaval (v)** 35  
honey & fig confit
- Prawns & Chorizo (a)** 49  
chilies, white wine & garlic bread

## TO SHARE

- Cheese (v)** 95  
international cheeses with preserves & bread
- Charcuterie** 95  
cured meats, pickles, mustard & grissini
- Ploughman's** 95  
peppered beef, aged cheddar, mustard, pickles, apple & grilled sourdough
- Classic Fondue (v) (a)** 99  
with kirchwasser, with wine & our blend of premium cheese

## SPECIALTY DISHES

AED

- Fillet Mignon (gf)** 98  
jerusalem artichoke purée,  
buttered baby vegetables, charred shallots & jus
- Baked Chicken (gf)** 72  
creamed parmesan cauliflower,  
roasted vegetables, grains & jus
- Pan Seared Sea Bream** 79  
sage potato gnocchi, green peas, spinach,  
artichoke & lemon butter sauce
- Three Cheese Risotto (v) (n) (gf)** 62  
asparagus, fresh herbs, pine nut crumb &  
parsley oil
- Tortellini Ricotta (v)** 65  
broccolini, green peas & pesto cream sauce

## DESSERTS

- Key Lime Pie** 35  
berries & kumquats
- Triple Cheesecake (n)** 35  
mascarpone, ricotta, cream cheese & amarena  
wild dark cherries
- Tiramisu (n)** 35  
pistachio biscotti
- Chia Seed Bread & Butter Pudding** 32  
with salted caramel ice cream

LOVE  
at first  
BITE



Working  
FROM  
Nine TO Wine

 @cafemdx

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