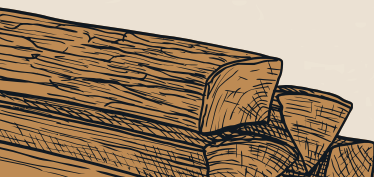


DUBAI  
RESTAURANT  
WEEK

2026



THE  
BLACKSMITH  
BAR AND EATERY



## STARTERS

(Choose one)

### Smoked Brisket Stuffed Doughnuts (d)(g)

Pulled beef brisket filling, coleslaw, parmesan-dusted

### Chili Garlic Prawns (d)(sf)

Whole peeled tiger prawns, garlic, chili, olive oil, lime, parsley

### The Blacksmith Wedge Caesar (d)(e)(g)(v)

Aged parmesan, herb croutons

**Non-vegetarian option:** with crispy bacon



## MAINS

(Choose one)

### Australian Black Angus Steak Frites (d)(su)

Green peppercorn sauce, dressed greens

### 4-hr Smoked Half Baby Chicken (d)

Chimichurri, coal baked baby potatoes, buttermilk

### Jopser Grilled Sea Bass (sf)(d)

Garlic & herb butter

### Grilled Cauliflower Steak (vg)(n)

Burnt leeks, pickled onions, almond & golden rasin

## DESSERT

(Choose one)

### Sticky Toffee Pudding (d)(g)(n)

Toffee sauce, vanilla ice-cream

### Burnt Basque Cheesecake (d)(g)(n)

Mixed berries

### Cinnamon Apple Crumble (d)(g)(n)

Cinnamon apple stew, spice crumble, dulce de leche ice cream

(c) - Celery | (d) - Dairy | (e) - Egg | (g) - Gluten | (l) - Lupins | (m) - Mustard  
(n) - Nuts | (r) - Raw Ready To Eat | (sb) - Soyabean | (se) - Sesame | (sf) - Seafood  
(su) - Sulphites/Sulphur Dioxide | (v) - Vegetarian | (vg) - Vegan

Do let us know of any food or beverage allergies and it would be our pleasure to adjust the menu accordingly.

3 Courses | ₪ 250 per person, including a bottle of water

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