



## Snacks & Starters

<b>Smoked Salmon Dip</b> (S, G, D, R)	65
House-smoked salmon, dill cream cheese, baby capers, cucumber, lemon, rye crostini	
<b>Seafood Fritto Misto</b> (D, G, S)	78
Battered shrimp and calamari, Bang Bang sauce, cassava chips, lemon, parsley	
<b>Baja Fish Taco</b> (G, D, S)	78
Curtido, chipotle aioli, salsa verde, mango pico de gallo	
<b>Confit Cheek Croquettes</b> (D, G)	65
24-hour slow-cooked shredded beef cheeks, chimichurri, smoked paprika, Dijon aioli	
<b>Crispy Calamari</b> (S, G)	67
Garlic aioli, lemon, pickles, herb dust	
<b>Crispy Chicken Wings</b> (G, D)	67
Ranch sauce – choice of BBQ sauce or buffalo hot glaze	
<b>Barbecue Beef Sliders</b> (G, D)	65
Wagyu beef patties, BBQ sauce, cheddar cheese, cabbage slaw	
<b>Nachos Grande</b> (D, V)	55
Crispy tortilla, Monterey Jack cheese, melted cheddar, sour cream, guacamole, pico de gallo, jalapeño	
Add Pulled beef	30
Add pulled Chicken	20

## Fresh Tossed Salads

<b>Caesar Salad</b> (G, D, S)	60
Lettuce, aged Parmigiano anchovy dressing, herb croutons, boiled egg, sundried tomato	
Add Pulled Chicken or House Cured Smoked Salmon or Grilled Prawns	20
<b>Fig &amp; Goat Cheese Salad</b> (D, N, V)	58
Mixed green lettuce, fresh figs, goat cheese, candied hazelnuts, dates and hazelnut dressing	
<b>Roasted Beetroot &amp; Quinoa Salad</b> (N, VG)	55
Homemade aged balsamic lemon vinaigrette, mixed leaves, feta cheese, pomegranate, walnuts	
<b>Burrata Salad</b> (D)	78
Tyriona Farm's heirloom cherry tomatoes, creamy burrata cheese, balsamic reduction, pomegranate	

## Poke Bowls (S, D, R)

Choice of:	
Vegetarian (V, D)	70
Add Fresh Salmon (R, S)	75
Add Fresh Tuna (R, S)	80
Organic Quinoa, cucumbers, mango, edamame, avocado, sesame vinaigrette & spicy Aioli	

## Burgers & Sandwiches

(All Served with French Fries)

<b>Classic Wagyu Beef Burger</b> (G, D)	90
Beef patty, cheddar cheese, grilled onion, house burger sauce, pickles, vegetables	
<b>Double Mushroom Burger</b> (G, D)	115
Two smashed beef patties, smoky house sauce, onion jam, cheese, creamy mushroom sauce, grilled mushrooms	
<b>Vegan 'Switch-  Burger</b> (G, VG)	75
UAE-produced pea protein burger, crushed avocado, caramelised onions, lettuce, beetroot, pickles, tomato jam	
<b>Crispy Chicken Sandwich</b> (G, D)	74
Cornflake-breaded chicken, chipotle aioli, Soft Brioche bun, cabbage and apple slaw	
<b>Grilled Panini</b> (G, D, V)	55
Ciabatta bread, buffalo mozzarella, tomato, rocket leaves, pistou sauce	
<b>New York Steak Sandwich</b> (G, D)	110
Grilled New York steak, ciabatta bread, rocket leaves, adobo mayo chilli, chimichurri, provolone cheese, caramelised onion	

## Pizza

Fermented homemade dough.

<b>Inferno</b> (G, D)	80
Basil, beef pepperoni, cherry tomatoes, chilli flakes, mozzarella	

**switch** :Local, sustainable and delicious plant-based meat alternatives.

D - Dairy | G - Gluten | N - Nuts | S - Seafood | V - Vegetarian | VG - Vegan | R - Raw (Raw, Cured, and Ready-to-Eat Food)

Do let us know of any food or beverage allergies and it would be our pleasure to adjust the menu accordingly. Consumption of raw or undercooked meat, seafood, or poultry products such as eggs may increase your risk of food related illness.

All prices are in AED and include 5% VAT, 7% Municipality fees, and 10% service charge.

**Margherita** (G, D, V) 75  
Marinara sauce, mozzarella cheese, fresh basil

**Truffle & Burrata** (G, D, V) 85  
Fresh burrata, black truffle paste, cherry tomatoes, rocket leaves

**Quattro Formaggi** (G, D, V) 87  
A mix of Italian cheeses, oregano, honey

## Pastas Made with Love

**Seafood Linguine** (G, S) 92  
Clams, prawns, calamari, cherry tomatoes, basil, roasted bell peppers

**Classic Lasagna al Forno** (G, D) 92  
Oven-baked layered beef ragù, lasagna pasta sheets, creamy béchamel, tomato reduction, parmesan cheese

**Mushroom Carbonara Penne** (G, D, V) 80  
Porcini mushroom cream sauce, parmesan cheese, olive oil

**Bolognese 'Switch - 🌱** (VG) 80  
Plant-based slow-cooked ragù, stewed tomatoes, spaghetti

**Tagliatelle Pasta with Beef Ragù** (G, D) 90  
Beef brisket ragù, parmesan cheese, tagliatelle pasta, herb pangrattato

## Main Plates

**Battered Fish & Chips** (S, D, G) 98  
Atlantic cod, mushy peas, thick chips, saffron tartare

**Lamb Kofta Platter** (D, N, G) 110  
Grilled lamb koftas, hummus, garlic toum, flatbread

**Roasted Baby Chicken** (D) 118  
Marinated in lemon and garlic, Greek salad, tzatziki

**Charcoal Aussie Lamb Chops** 135  
Roasted aubergine, chimichurri, rocca and sumac salad

**Seared Seabream** (S) 125  
House salad, grilled lemon, sauce vierge

**Grilled Black Angus Rib-Eye Steak** (D) 190  
Steak fries, house salad, peppercorn sauce

**Salmon Steak** (D, S) 120  
Baked salmon, steamed broccolini, mashed gremolata, red pepper coulis

**The Ultimate Curry** (D, G, N) 98  
Charcoal-grilled chicken tikka, butter chicken, jeera rice, raita, naan

**Grilled Tiger Prawns** (S, D) 95  
Lemon, house salad, chimichurri

**Kebab Platter 'Switch - 🌱** (VG) 95  
Kafta, kebabs, garlic sauce, sumac, grilled tomato, fries

## Sides 35

**French Fries** (V)

**Double Cream Mashed Potatoes** (D, V)

**Assorted Seasonal Grilled Vegetables** (VG)

**Steamed Basmati Rice** (V)

**Roasted Mushrooms** (V)

## Dessert

**Crème Brûlée** (D) 45  
Classic crème brûlée, fresh berries

**Coconut Cheesecake** (G, D) 45  
Coconut cream cheesecake, with mango-passion fruit sauce, coconut jelly, toasted coconut, and berries

**Brookie** (G, D, N) 45  
Chocolate fudge brownies with chocolate chip cookies, hazelnut sable sticks, topped with vanilla ice cream and 72% dark chocolate sauce

**Peach and Raspberry Trifle** (G, D, N) 40  
Peach compote, raspberry namelaka, vanilla financier, almond, Raspberry compote and Almond Raspberry Candy

**Ice Cream** (D) 35  
Vanilla | Chocolate | Strawberry

**switch** :Local, sustainable and delicious plant-based meat alternatives.

D - Dairy | G - Gluten | N - Nuts | S - Seafood | V - Vegetarian | VG - Vegan | R - Raw (Raw, Cured, and Ready-to-Eat Food)

Do let us know of any food or beverage allergies and it would be our pleasure to adjust the menu accordingly. Consumption of raw or undercooked meat, seafood, or poultry products such as eggs may increase your risk of food related illness.

All prices are in AED and include 5% VAT, 7% Municipality fees, and 10% service charge.