

## NIBBLES, STARTERS & SALADS

### OYSTERS & CAVIAR

<b>Gillardeau Oysters n°2</b> (per piece) (S)	50
Shallot confit in xeres vinegar	
<b>Oscietra Caviar</b> (50g/125g)	1,200 / 2,400
Selection of condiments	



### STARTERS

#### COLD

<b>Feta &amp; Olives</b> (D,N)	70
Sundried tomatoes, walnuts, spicy virgin olive oil	
<b>Artichoke Two Ways</b> (VE,G)	65
Marinated artichoke hearts, crispy artichokes, lemon oil dressing	
<b>BDP Cheese &amp; Cold Cuts Platter</b> (D,G,N) ✨	260
Chef's selection, truffled honey	

<b>Authentic Avocado Mash</b> (VE,N)	60
Red peppers, lime, crispy tortilla	

<b>Herbed Labneh Dip</b> (D,G,N) ⚓	70
Olives, thyme, olive oil, crispy vegetables	

<b>Black Angus Beef Carpaccio</b> (G,D)	160
Old fashion sauce Manchego cheese, rocket, croutons	

<b>Crab &amp; Caviar Pani Puri</b> (G,S) ⚓	125
Apple tartare, kimchi mayonnaise	

#### HOT

<b>Steamed Edamame</b> (VE)	45
Maldon sea salt	

<b>Chef's Mini Burgers</b> (G,D)	105
Beef patty, tomato, lettuce, cheese, smoked mayonnaise, pretzel bun	

<b>Crispy Calamari</b> (G,S)	70
Ginger saffron mayonnaise	

<b>Char Grilled Baby Calamari</b> (S)	90
Harissa infused with olive oil, cherry tomato confit, rosemary	

<b>Open Brisket Tacos</b> (G,N) ⚓	85
Avocado, smoked mayonnaise	

<b>Mini Wagyu Beef Skewers</b> (G,N)	145
Asian glazed, pickled vegetables	

<b>Chicken Caesar Croquettes</b> (D,G) ⚓	75
Baby gem, caesar dressing	

### TARTINES

<b>Red Mullet Bottarga</b> (G)	180
Wild thyme, garlic, virgin olive oil, sourdough tartine	

<b>Burrata &amp; Truffle</b> (D,G,V)	100
Wild mushrooms, fresh black truffle, sourdough tartine	

<b>Feta &amp; Piquillo</b> (D,G,V)	85
Kalamata olives, wild oregano, glazed balsamic, pinsa bread	

### SALADS

<b>Rainbow Beetroot</b> (D,V,N)	85
Goat cheese, orange, pistachios, basil	

<b>Green Lentil</b> (V,D)	75
Rainbow cherry tomatoes, pomegranate, yoghurt sumac dressing	

<b>Burrata</b> (125g) (D,G,N)	105
Roasted cherry tomatoes, green peas, crispy cured beef, aged balsamic dressing	

<b>Salade Niçoise</b>	90
Confit tuna, tomatoes, onion, anchovies, quail egg, lemon vinaigrette	

### RAW BAR

<b>Thinly Sliced Yellowtail</b>	90
Burnt orange, passion fruit sauce	

<b>Sea Bream Ceviche</b>	95
Ají Limo, cucumber, celery, burnt pineapple	

<b>Salmon Carpaccio</b> (N,G)	85
Nikkei marination, mango yuzu purée, pickled vegetables	

⚓ Chef's Special ✨ Sharing

Should you have any allergies or dietary requirements, please ask your waiter for assistance  
(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (VE) Vegan (N) Nuts (A) Alcohol  
Prices are in AED, VAT inclusive.

## MAINS

### RISOTTO & PASTA

<b>Seafood Paella</b> (S) ✨ Spanish rice, jumbo shrimps, baby calamari, mussels, saffron bisque, dried chorizo	405
<b>Truffle Risotto</b> (D,V) ⚓ Carnaroli rice, Parmesan cheese, wild mushrooms, fresh black truffle	115
<b>Pesto Linguini</b> (D,G,V,N) Fresh basil, Stracciatella cheese, pine nuts	115
<b>Spinach Ricotta Ravioli</b> (D,G,V,N) Sundried tomatoes, tomato sauce, torrefied pumpkin seeds	95

### FROM THE SEA

<b>Grilled Octopus</b> (S) ⚓ Dried chorizo, tomato tartare, smoky bell pepper coulis	230
<b>Smoked Jumbo Shrimps</b> (S,G) Virgin olive oil infused spice mix, lemon zest	310
<b>Sea Bass Butterfly</b> (N) Green & yellow zucchini tartare, lemon oil	195
<b>Pan-Fried Salmon</b> (D,G) Corn purée, lemongrass beurre-blanc	185

### FROM THE FARM

<b>Chicken Paillard</b> (D,G) French fries, mixed leaves, lemon butter sauce	145
<b>Slow Cooked Short Ribs</b> (300g) (D,G,N) Mashed potato	275
<b>Black Angus Beef Tenderloin</b> (250g) (D,G) Potato gratin, choice of sauce	305
<b>Black Angus Tomahawk</b> (1.5 kg) (D,G) ✨ Pink garlic, choice of sauce	1,450

### PLANT-BASED

<b>Smoked Eggplant Croquettes</b> (G,VE) Tahina Dressing	55
<b>Slow-Roasted Cauliflower</b> (VE) Tamarind, roasted onion, white bean purée	95

### SIDES

Truffle Mashed Potato (D,G,V) · 50
Mashed Potato (D,V) · 40
Mixed Greens (VE) · 45
Steamed Vegetables & Carrot Mash (V) · 70
French Fries (VE) · 40



### SAUCES

Chimichurri (VE) · 20
Mushroom (D,G) · 20
Peppercorn (D,G) · 20

### THE BAR DU PORT YACHT EXPERIENCE

We are delighted to present an exclusive selection of private boat cruises and tailored packages to enhance your visit to Bar du Port. Please ask your waiter for more details and booking inquiries.



# DESSERT

45

## ICE CREAM & SORBET

Ask your waiter for selection of the day  
(D,V)

435

## BDP DESSERT PLATTER

Chef's selection of fruit and dessert  
(D,G,V) ✪

220

## BDP FRUIT PLATTER

Chef's selection of fruits  
(D,G,V) ✪

80

## CHOCOLATE MOUSSE

Feuilletine crumble, red fruit coulis  
(D,G,V)

75

## LEMON TART

Cured lemon, white chocolate cream  
(D,G,V)

80

## TIRAMISU

Savoiardi Biscuit dipped in illy espresso, layered  
with creamy mascarpone cheese, crispy coffee tuile  
(D,G,V)

75

## ORANGE CAKE

Burnt meringue, orange syrup  
(D,G,V)



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Prices are in GBP, excluding VAT 14% & service charge 12%.