

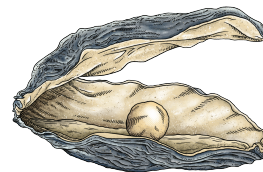
French cuisine with a global expression

NIBBLES, STARTERS & SALADS

OYSTERS & CAVIAR

Gillardeau Oysters n°2 (per piece) (S) 50
Shallot confit in xeres vinegar

Oscietra Caviar (50g/125g) 1,200 / 2,400
Selection of condiments



STARTERS

COLD

Feta & Olives (D,N) 70
Sundried tomatoes, walnuts,
spicy virgin olive oil

Artichoke Two Ways (VE,G) 65
Marinated artichoke hearts, crispy artichokes,
lemon oil dressing

BDP Cheese & Cold Cuts Platter (D,G,N) ✨ 260
Chef's selection, truffled honey

Authentic Avocado Mash (VE,N) 60
Red peppers, lime, crispy tortilla

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

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

Crab & Caviar Pani Puri (G,S) ⚓ 125
Apple tartare, kimchi mayonnaise

HOT

Steamed Edamame (VE) 45
Maldon sea salt

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

Crispy Calamari (G,S) 70
Ginger saffron mayonnaise

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

Open Brisket Tacos (G,N) ⚓ 85
Avocado, smoked mayonnaise

Mini Wagyu Beef Skewers (G,N) 145
Asian glazed, pickled vegetables

Chicken Caesar Croquettes (D,G) ⚓ 75
Baby gem, caesar dressing

TARTINES

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

Burrata & Truffle (D,G,V) 100
Wild mushrooms, fresh black truffle,
sourdough tartine

Feta & Piquillo (D,G,V) 85
Kalamata olives, wild oregano,
glazed balsamic, pinsa bread

SALADS

Rainbow Beetroot (D,V,N) 85
Goat cheese, orange, pistachios, basil

Green Lentil (V,D) 75
Rainbow cherry tomatoes, pomegranate,
yoghurt sumac dressing

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

Salade Niçoise (F) 90
Confit tuna, tomatoes, onion, anchovies,
quail egg, lemon vinaigrette

RAW BAR

Thinly Sliced Yellowtail (F) 90
Burnt orange, passion fruit sauce

Sea Bream Ceviche (F) 95
Aji Limo, cucumber, celery,
burnt pineapple

Salmon Carpaccio (N,G,F) 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 (F) Fish
Prices are in AED, VAT inclusive.

MAINS

RISOTTO & PASTA

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

FROM THE SEA

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

FROM THE FARM

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

PLANT-BASED

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

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.



Executive Chef: Hadi Saroufim

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DESSERT

55

ICE CREAM & SORBET

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

450

BDP DESSERT PLATTER

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

250

BDP FRUIT PLATTER

Chef's selection of fruits
(VE) 🍷

70

CHOCOLATE MOUSSE

Extra Virgin Olive Oil, Maldon salt flakes
(D,G,V)

80

TARTE VERTE

Mille-feuille pastry curved, pistachio cream, Raspberry coulis
(D,G,V,N) 🍷

80

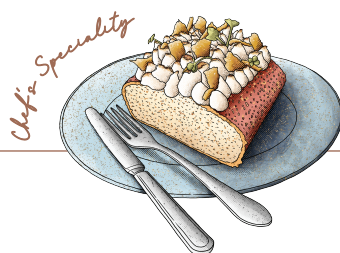
TIRAMISU BOWL

Soaked lady finger, foamy coffee cream
(D,G,V)

85

ORANGE CAKE

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



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