

COLD STARTER

- Imam Bayildi (D) (N) (V)** **85**
Roasted eggplant, caramelized onion, pine nuts, feta cheese
- Beef Carpaccio (D)** **120**
Truffle and mustard dressing, arugula leaves and parmesan
- Artichoke Dolma (N) (V)** **140**
Stuffed artichoke with herbed rice, almond, lemon oil
- Burrata (D) (V)** **90** 150gr **170** 300gr
Burrata DOP with organic tomatoes, basil leaves and balsamic dressing
- Grilled Octopus Salad (G)** **165**
Pickled cherry tomato and fennel salad with salsa verde
- Catalan Style Lobster 800g (SH)** **180-340** ½
With cherry tomato, arugula leaves, Tropea onion

HOT STARTER

- Seafood Soup (G) (D) (SH)** **90**
Lobster bisque with cherry tomatoes with seasonal seafood
- Truffle Borek (G) (D) (V)** **95**
Cheese pie with truffle and honey, fresh truffle shaves
- Deep Fried Calamari (G) (D)** **95**
Served with tartare sauce, chili and lemon wedge
- Veal Liver (G) (D)** **100**
Pan fried Italian veal liver with caramelized onion
- Sauteed Mussels (G) (D) (SH)** **110**
With cherry tomato broth, black pepper and toasted bread
- Garlic Chili Prawn (G) (D) (SH)** **120**
Charcoal grilled prawn with garlic butter, chives

SNACK

- Guacamole (G) (V)** **85**
Avocado dip with fresh herbs, lime and corn tortilla
- Truffle Hot Dog (G)** **90**
Grilled chicken sausage, truffle mayonnaise and fresh truffle
- Tzatziki & Tyrokafteri (G) (D) (V)** **95**
With toasted pita bread
- Bao Bun (G) (D)** **110**
Braised short ribs with teriyaki sauce and pickled onion

RAW SEAFOOD

Add on caviar 10g 120AED

Caviar

Served with blinis, crispy bread and traditional condiments

Russian Oscietra 30gr - **490** 50gr - **760**

- Oyster No 4 (SH)** **38** per pieces
Gillardeau oysters served with lemon wedge and mignonette
- Salmon Tacos (G)** **95**
Cured salmon with avocado, herbs and salmon roe
- Tuna Tartare (G)** **110**
Yellowfin tuna with avocado and toasted bread
- Sea Bass Ceviche** **115**
With tiger's milk, crispy corn and fresh herbs
- Sea Bass Carpaccio (G)** **120**
Mix lettuce, green chili, cilantro, citrus and truffle vinaigrette

SALAD

- Caesar Salad (G) (V)** **70**
With chicken or prawn 115 AED
- Cauliflower Salad (D) (N) (V)** **75**
Comte cheese, pistachio, orange segments and pomegranate
- Beetroot & Kale Salad (N) (V)** **75**
Goat cheese, hazelnut and balsamic dressing
- Greek Salad (D) (V)** **86**
Organic tomato, cucumber, kalamata olives and feta cheese
- Watermelon & Feta Cheese (D) (N) (V)** **98**
Toasted almond, chili flakes and basil leaves
- Duck Salad (G) (N)** **105**
Fresh herbs, watermelon, cashew nuts and sesame dressing
- Amalfi Salad** **110**
Grilled prawns, tomatoes, cucumber, onion and lemon oil

(A) Alcohol, (G) Gluten, (D) Dairy, (N) Nuts, (SH) Shellfish, (V) Vegetarian

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.

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PASTA

Penne Arrabbiata (G) (D) (V) Penne pasta with spicy tomato sauce	110
Casarecce Bolognese (G) (D) Home-made Casarecce pasta with Bolognese sauce	120
Agnolotti (G) (D) With spinach and ricotta and sage butter	125
Maltagliati Veal Ragout (G) (D) Home-made pasta with veal ragout sauce and parmesan	130
Spaghetti with Mussels (G) (SH) Fresh chili, garlic and cherry tomatoes	140
Seafood Orzo (G) (SH) Orzo with cherry tomato sauce and sauteed seafood	150
Garganelli Truffle (G) (D) (V) Home-made pasta with truffle butter and fresh truffle shaves	170
Linguine Lobster (G) (D) (SH) With cherry tomato sauce, lobster bisque and grilled lobster	240

PIZZA

Quattro Formaggi (G) (D) (V) Buffalo mozzarella, gorgonzola, brie and parmesan cheese	115
Spianata (G) (D) Buffalo mozzarella, San Marzano tomatoes sauce, spicy salami	120
Burrata & Pomodori (G) (D) (V) Buffalo mozzarella, semi dried tomatoes and fresh basil	125
Bresaola (G) (D) Burrata DOP, Bresaola, arugula, parmesan, semi dried tomatoes	130
Truffle (G) (D) (V) Buffalo mozzarella, mascarpone, parmesan, fresh black truffle	170

SIDE ORDERS

Mediterranean Salad (V)	45
Mashed Potato (D) (V) Add black truffle 35	45
Grilled Asparagus (V)	50
Sweet Potato Fries (V)	45
Arugula and Cherry Tomato Salad (V)	45
Charred Broccolini (V)	50
French Fries (V)	45
Truffle & Parmesan Fries (D) (V)	60

MAIN COURSE

Roasted Chicken (G) (D) Corn fed baby chicken with toasted bread and chicken jus and fresh truffle	165
Salmon Papillote (D) Foil wrapped salmon fillet with tomatoes, lemon and onion	170
Wagyu Short Ribs (G) (D) Braised short ribs, mashed potato and own juice	180
Lamb Chops (G) (D) Kalamata olives marinated lamb chops with toasted bread grilled padron peppers and tomato	195
Veal Milanese (G) (D) With arugula cheery salad with onion and parmesan, lemon wedge	220

STEAK (SHARING STYLE)

Served with grilled padron pepper, cherry tomatoes and fresh herbs paste

Wagyu Beef Tenderloin MB6/7 Starting from 200g, served with padron pepper, cherry tomatoes and fresh herbs	100g / 160
Wagyu Beef Rib eye MB 6/7 Starting from 300g, served with padron pepper, cherry tomatoes and fresh herbs	100g / 160

SEAFOOD (SHARING STYLE)

Tiger Prawn (Grade US) 200g per piece Grilled (G) Chimichurri sauce (G) (D)	95
Sea Bream 800g Grilled / Oven Baked Lemon butter sauce with capers and cherry tomato (D)	220
Seabass 1000g Grilled / Salt Crust Lemon butter sauce (D)	360
Lobster 800g Grilled (G) Chimichurri sauce (G) (D)	360
Dover Sole 800g Meuniere (G) (D)	380
Grilled Seafood Platter (G) Grilled seabass, prawn, lobster with pickled cherry tomatoes and charred broccolini	420

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The background is a light beige, textured surface. A vertical line runs down the right side of the page. On the left side, there are several large, light-colored palm fronds. On the right side, there are smaller, dark blue line-art illustrations of palm fronds and leafy branches. The word "eva" is centered in a dark blue, rounded, lowercase font.

eva

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eva

BEACH RESTAURANT

Brunch

DRINKS MENU

Non-Alco Brunch Package

Chef's Signature Set Food Menu

Savor the finest flavors with our curated brunch menu.

Enjoy 2 Brunch Signature Mocktails

Soft Drinks

Pepsi, Diet Pepsi, 7 Up, Diet 7 Up, Ginger Ale, Tonic, Soda

Juices

Pineapple, Apple, Orange, Cranberry, Mango

Still and Sparkling Water

AED 325 per Person

Alco Brunch Package

Chef's Signature Set Food Menu

Savor the finest flavors with our curated brunch menu.

Enjoy 2 Brunch Signature Mocktails Sip on 5 Brunch Signature Cocktails

House Bottle Beer

House Wine

White, Red, Rose

House Spirit Selection

Vodka, Gin, Rum, Whisky

Soft Drinks

Pepsi, Diet Pepsi, 7 Up, Diet 7 Up, Ginger Ale, Tonic, Soda

Juices

Pineapple, Apple, Orange, Cranberry, Mango

Still and Sparkling Water

AED 450 per Person

Sangria

A fruity fusion of wine, brandy, apple juice, lemon, syrup, and a medley of fruits, elegantly served in a wine glass. Cheers to flavor!

Salty Dog

A zesty blend of gin, grapefruit juice, and soda, served in a salt-rimmed rock glass with a slice of dry grapefruit. Delight in the citrusy bite!

Mocktails

Tropical Punch

A tantalizing blend of orange, mango, guava, juices, lime juice, and passion fruit puree, expertly crafted and served in a highball glass. A taste of the tropics!

Bubbles Brunch Package

Chef's Signature Set Food Menu

Savor the finest flavors with our curated brunch menu.

Enjoy 2 Brunch Signature Mocktails Sip on 5 Brunch Signature Cocktails

House Bottle Beer

Sparkling Wine

Brut, Rose

House Spirit Selection

Vodka, Gin, Rum, Whisky

Soft Drinks

Pepsi, Diet Pepsi, 7 Up, Diet 7 Up, Ginger Ale, Tonic, Soda

Juices

Pineapple, Apple, Orange, Cranberry, Mango

Still and Sparkling Water

AED 550 per Person

Cocktails

Koksalito

A harmonious blend of gin, Campari, and fresh orange juice, kissed with Mandarin syrup and crowned with sparkling wine. A sparkling symphony of citrus and bittersweet delight. Cheers!

Anitas

A tropical rendezvous of rum, orange juice, passion fruit puree, almond syrup, and vanilla syrup, garnished with a luscious passion fruit.

A sip of paradise!

Xantolo

A vibrant fiesta of tequila, pineapple juice, cherry syrup, lime juice, and a hint of chili heat. Served in a spiced-rimmed rock glass with an amareno cherry garnish. A spicy-sweet delight!

Revive

A rejuvenating blend of fresh green apple juice, basil, cucumber, lemon juice, sugar syrup, and soda. Served in a highball glass with basil leaves and a dried apple garnish. A sip of vitality!

eva

BEACH RESTAURANT

Brunch

FOOD MENU

Cold Starters (Sharing Style)

Oyster No 4 (SH)

Gillardeau oysters served with lemon wedge and mignonette

Salmon Tacos (G)

Cured salmon with avocado, herbs and salmon roe

Beef Carpaccio (D)

Pounded beef tenderloin with mustard dressing, arugula leaves and parmesan

Burrata (D) (V)

Burrata DOP with organic tomatoes and aged balsamic dressing

Duck Salad (G) (N)

Deep fried duck with baby spinach, lettuce and fresh herbs, cashew nuts and sesame dressing

Second Course (Sharing Style)

Truffle Pizza (G) (D) (V)

Mascarpone and parmesan cheese, fresh black truffle

Main Course (Sharing Style)

Wagyu Short Ribs (G) (D)

Braised short ribs with own juice

Wild Mushroom Risotto (D) (V)

Carnaroli rice with wild mushrooms and parmesan

Dessert

Premium Fruit Platter (V)

Sliced fresh fruits and wild berries

Passion Fruit Cheesecake (G) (D) (N) (V)

Philadelphia cheesecake with passion fruit compote

Pistachio Ice Cream (D) (N) (V)

Homemade pistachio ice cream with roasted pistachio

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Desserts

Chocolate Souffle (G) (D) (V) Baked chocolate cake with vanilla ice cream and wild berries compote	70
Passion Fruit Cheesecake (G) (D) (N) (V) Philadelphia cheesecake with passion fruit compote	70
Tiramisu (G) (D) (V) Home-made old school Tiramisu	65
Pavlova (G) (D) (V) Baked merengue with strawberry sorbet, coconut sponge and vanilla chantilly	65
Fruit Platter (V) Sliced fresh fruits and wild berries	180
Watermelon Platter (V) Sliced seedless watermelon	120

Ice Cream & Sorbet

Pistachio Ice Cream (D) (N) (V) Homemade 250g pistachio ice cream with roasted pistachio	60
Frozen Greek Yoghurt (D) (N) (V) Greek yoghurt ice cream with honey and candied walnut	55
Lemon Sorbet (D) (V) Homemade lemon sorbet with wild berries	50

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