

Entrees

Tapas Platter

180

A sharing selection with Shatta marinated green olives, pickled Rioja green chillies, Manchego cheese with crackers, 12 month dried beef cecina, salami, mixed grapes, rock melon, home-made rosemary focaccia, seared octopus and Catalonian Romesco sauce.

Baby Squid

50

Spanish baby squid coated and flash fried in a crisp batter. Served with fresh lemon and home-made tartar sauce.

Red Mullet

60

Fresh Mediterranean red mullet shallow fried with home-made tartar sauce. Dressed with lemon and lime zest.

Angulas

75

Fried baby Spanish eel lightly battered with fermented garlic aioli, fennel seeds and cumin.

Beef Cecina

90

Smoked and 12-month dried beef with tomato focaccia and a rich Spanish tomato salsa.

Sea Bass Ceviche

75

Greek seabass with Peruvian leche de tigre, pickled red onion, sweet potato, coriander oil sprinkled with chulpe nuts.

Scallop Ceviche

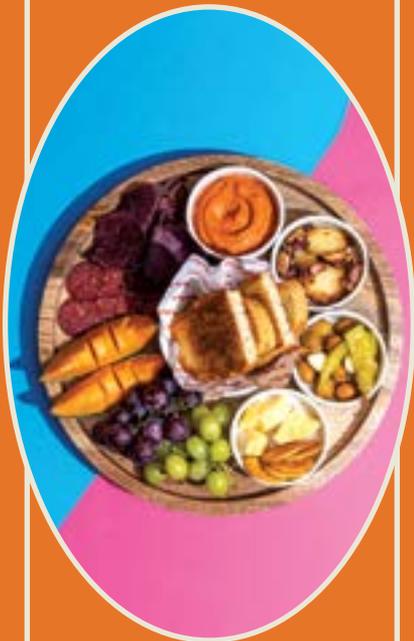
135

Sliced Hokkaido scallops served with pressed cucumber, fresh jalapeno slices, in a basil oil and cucumber dressing.

Beef Anticucho

57

Skewered beef tenderloin chunks marinated with Peruvian aji panca served with home-made sweet potato, beetroot and baby potato chips and huancaína sauce.



Salads

Watermelon & Halloumi

60

Seedless watermelon and marinated grilled halloumi with fresh zaatar, mint, rocca, black olives, radish, roasted white sesame and focaccia croutons dressed with sumac.

Burrata

75

Creamy Italian burrata with white balsamic marinated heirlooms tomato, drizzled with balsamic dressing, olive oil, honey, and Japanese togarashi.

Cucumber & Iceberg

45

Crunchy cucumber, iceberg lettuce and ponzu seaweed finished with a sesame dressing.

All prices listed above are in AED.

Main

Tenderloin

200g chargrilled American Black Angus tenderloin with fresh mushrooms, truffle cream and thyme jus. Served with chunky home-made truffle fries.

190

Tomahawk

Josper grilled 1.2kg Australian Tomahawk, dressed in black butter and a sweet peppercorn jus. Served with baby roast potatoes.

480

Dover Sole

715g grilled whole skinless Dover sole with capers, clarified butter and lemon, served with green farmed Tasmanian asparagus.

480

Local Fresh Josper-Grilled Chicken

Marinated local half chicken, flavoured with orange, honey, thyme, and oregano, served with grilled vegetables topped with feta and a choice of salad or home-made fries.

65

Lobster Linguine

Norwegian lobster cooked with linguine pasta in a rich Italian tomato sauce, lobster bisque, fresh basil dressed with lemon and lime.

210

Paella Gamba

Spanish bomba rice with prawns, cooked with sofrito, lime, lemon and Spanish aioli and topped with fresh herbs.

120

Paella Negra

Spanish bomba rice with calamari and cuttlefish, cooked with sofrito, squid ink, Spanish aioli, lemon and lime.

105

Paella De Marisco

Spanish bomba rice with prawns, calamari, mussels, clams and cuttlefish all cooked with sofrito, lime and lemon.

120

Gambas Al Ajillo

Whole prawns cooked in olive oil, butter, blanched garlic and dressed with parsley.

105



Sandwiches

Lobster Toast

Toasted home-made brioche with clarified butter filled with sliced lobster, tartar sauce and served with beetroot, sweet and baby potato chips.

115

Chicken Tortilla Toast

Toasted fresh tortilla filled with diced chicken breast, jalapenos, onions, tomatoes, and coriander served with sour cream and pickles.

50

Steak Sandwich

Home-made focaccia filled with American striploin steak, stracciatella, heirloom tomatoes, baby rocca and mustard.

90

Brie Burger

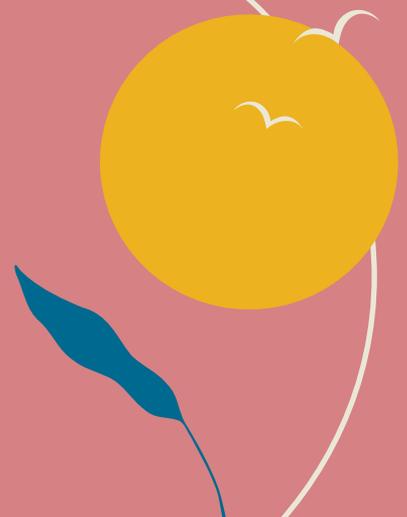
American Angus beef in a toasted home-made potato bun with roasted sweet white onions, sherry vinegar, grilled chutney tomatoes, rich brie, and truffle mayo.

75

Truffle Sliders

A selection of three mini burgers filled with Angus beef, pickled cucumber, tomato, American and yellow cheddar cheeses, truffle mayo and truffle paste.

75



Pizza

Queen Margherita

Classic Margherita, with tomato sauce, fresh mozzarella, oregano, fresh basil and parmigiano reggiano.

60

Pepperoni

Classic tomato sauce, fresh mozzarella, pepperoni and parmigiano reggiano.

75

Marinara Con Burrata

Classic marinara with burrata cheese, garlic parsley oil and parmigiano reggiano.

85

Avocado Vegan

Pesto based pizza with an assortment of seasonal vegetables, rocket salad, guacamole, topped with toasted pine nuts and chilli flakes.

78

Gardeniera

Tomato sauce, fresh mozzarella, roast garlic, fresh cherry tomatoes, seasonal roasted vegetables, oregano and parmigiano reggiano.

65

Funghi Tartufo

Oven roasted mushrooms, pecorino cheese, shaved truffle, fresh mozzarella and truffle salsa.

95

Scampi Scandal

Shrimps marinated in lemon and garlic, spinach, fresh mozzarella, cherry tomatoes and pecorino cheese.

80



Sides

Sumac seasoned
Grilled Vegetables

25

Home-made Truffle Fries

35

Tahini dressed Side Salad

25

Desserts

Pavlova

Peach ice cream with marshmallow and chocolate cream, fresh peaches and blueberries, topped with a peach meringue.

50

Chocolat Fondant

Traditional chocolate sponge dessert with a soft chocolate centre accompanied by a home-made ruby vanilla bar.

60

Ice Lollies

A collection of three signature recipe lollies featuring peach, blueberry and mango flavours.

45

Sorbet Platter

A variety of home crafted sorbets served on ice featuring orange, lemon, mango and melon.

55

Fruits Platter

A selection of seasonally chosen fruits.

75

Cheesecake

Peaches & Cream's own recipe New York style vanilla cheesecake with raspberry and mango compote.

50



Kids

Kids Tomato Pomodoro Pasta 35

Kids Mac & Cheese 35

Kids Burger 35



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