



THE CHEEKY CAMEL

ESTD
2021



@thecheekycamelDXB

www.thecheekycamel.com

الحقوق محفوظة

BAR SNACKS

Choose any 3 Bar Snacks for 119

Plump Mixed Olives, Feta Cheese, Rosemary Oil (V)(D)	35
Cajun Spiced Mixed Nuts (VG)(N)	35
Pepper & Paprika Hummus, Crudités, Sunflower Seeds, Pitta Bread (VG)(N)	48
Smoked Mozzarella Ciabatta, Garlic, Truffle Oil (V)(D)	42
Chargrilled Edamame, Korean Ginger Soya Glaze (VG)	44

SMALL PLATES

3 Small plates for 189

Veggie Nachos (V)(D)*	62
Sour Cream, Pico De Gallo, Guacamole, Jalapeño, Aged Cheddar, Coriander	
Smokey Chicken Wings (D)*	62 / 78
BBQ & Honey Glazed, Spring Onion, Pineapple Salsa	
Baked Camembert Cheese (V)(A)(D)*	68
Red Wine Grapes Chutney, Vintage Balsamico, Olive Oil, French Baguette	
Three Vegan Dips (VG)(N)*	58
Hummus, Aubergine Twice, Tahina, Sesame, Pomegranate, Pitta Bread	
Gambas Al Ajillo (S)(D)	74
Prawns, Beef Chorizo, Garlic, Chilli, Cherry Tomatoes, Paprika, Sourdough	
Korean Spiced Calamari (S)(D)	74
Chipotle Mayo Dip, Lime, Dill	
Pollo Saltado*	62
Spicy Chicken Strips, Bell Peppers, Broccoli, Onions	
Wagyu Beef Sliders (D)*	75
Veal Bacon, Truffle Mayo, Onion, Monterey Jack Cheese, Brioche Bun	

RAW & ROLLS

Vegetable Futomaki (V)(N)*	68
Avocado, Cucumber, Carrot, Pickled Ginger, Wasabi, Soy, Kewpie Mayo	
Prawn Tempura Maki (S)(N)	74
Mango, Avocado, Sriracha Mayo, Dipping Sauce	
Smoked Salmon Maki Roll (N)(D)	74
Cream Cheese, Cucumber, Avocado, Mayo, Tobikko	
Salmon Ceviche (D)	82
Avocado Mousse, Pink Peppercorns And Dill Crème Fraiche, Shallots, Vanilla, Caviar, Micro Cress	

DIBBA BAY OYSTERS

Fresh Shucked Oysters (S)*	(6) 75
Mignonette Sauce, Lemon	
Oysters Rockefeller (A)(S)(D)	(6) 82
Wilted Spinach, Cheese, Caviar Velouté	

SALADS

Superfood Quinoa (VG)*	62
Organic Quinoa, Pomegranate, Blueberries, Kale, Mango, Edamame, Hass Avocado, Sumac Fennel, Citrus Dressing	
Add Prawns (S)	25
Add Chicken	20
Smoked Duck Breast Salad (N)(D)	78
Pickled Endive, Watercress, Orange Segments, Sweet & Sour Beetroot, Candied Hazelnut, Cucumber, Pomegranate, Parmesan Tuile, Orange Vinaigrette	
Burrata Cheese (V)(D)*	72
Arugula, Heirloom Tomato, Pomegranate, Balsamic Reduction, Fresh Basil	

Chef Khaled
Recommends

WOOD OVEN PIZZA

Beef Flank Steak (D)	88
Mozzarella, Harissa, Beef Chorizo, Coriander, Red Chilli, Blue Cheese Dressing	
Tandoori (D)*	77
Chicken Breast, Tomato Sauce, Mozzarella, Roasted Bell Peppers, Red Onion, Mint Chutney	
Prosciutto & Burrata (P)(D)	82
Tomato Sauce, Parma Ham, Mozzarella, Arugula, Cherry Tomatoes, Basil, Italian Burrata	
Mediterranean Vegetable (V)(D)*	72
Tomato Sauce, Mozzarella, Grilled Eggplant, Zucchini, Peppers, Mushrooms, Basil Pesto	

SIGNATURE STEAK CUTS

We butcher our beef in house daily. We source directly from farmers around the globe focusing on unrivalled quality of all natural, humanely raised beef

All Steaks are served with Chunky Chips, Onion Jam, Truffle Oil, Roast Garlic, Confit Vine Tomato and the sauce of your choice (A)(D)

250gm USDA Prime Black Angus Sirloin	220
250gm USDA Prime Black Angus Rib Eye	220
230gm Black Angus Beef Fillet	220
Sauces: Café de Paris Béarnaise Pepper Sauce	

LAND & SEA

Sous Vide Pork Belly (P)(A)(D)	109
Garlic Broccolini, Baby Bock Choy , Carrot Puree , Red Wine Braised Apple	
8oz Wagyu Beef Burger (D)*	99
Caramelized Onion,Monterey Jack Cheese, Pickles, Smokey Veal Bacon, Guacamole, Jalapeño Truffle Mayo, Coleslaw, Fries, Soft Brioche Bun	
Red Wine Braised Short Rib (A)(D)	129
Truffle Mash Potato, Baby Rainbow Carrots, Broccolini, Pearl Onions	
Grilled Lamb Chops (D)	139
French Beans, Mash Potato, Mint Sauce, Vine Tomatoes, Light Rosemary Jus	
Tiger Prawns (S)(D)	128
Red Chilli, Spring Onion, Mango Salsa, Grilled Lemon	
Cashew Crusted Salmon (N)(D)	109
Grilled Broccolini, Pomegranate Seeds, Braised Fennel, Fennel & Sumac Salad, Greek Yoghurt Dill Sauce	
Crispy Skin Chicken Breast (D)	98
Wilted Baby Spinach, Roasted Mediterranean Vegetable, Tomato Purée, Chicken Jus	

VEGETARIAN

Spicy Roasted Cauliflower (VG)(N)	78
Celeriac Purée, Capers, Pomegranate, Pickled Grapes, Sunflower Seeds, Raisins, Mint Oil	
Forest Mushroom Ravioli (V)(D)	88
Spinach, Parmesan Crisps, Rocket Salad, Mozzarella Ciabatta, Truffle Oil	

SIDES*

Sweet Potato Fries (V)	30
French Fries (V)	30
Wild Rocket & Parmesan Salad (V)(D)	30
Truffle Mash (V)(D)	30
Garden Salad (VG)	30
Spiced Garlic Broccolini (V)(D)	30

CHEESE & DESSERT

International Cheese Board (N)(D)*	68
Toasted Bread, Fig Chutney, Wholegrain Mustard, Apple, Grapes	
Dark Chocolate & Pistachio Fondant (N)(D)	52
Camelicious Saffron Ice Cream, Honeycomb Crumb	
Baked Lotus Biscoff Cheesecake (D)*	52
White Chocolate Chantilly Whipped Cream, Macerated Strawberries	
Tonka Bean Crème Brûlée (N)(D)*	52
Elderflower & Strawberry Ice Cream, Compressed Berries, Meringue	

*Dishes available after 10pm

(D) dairy | (VG) vegan | (V) vegetarian | (P) pork | (N) nuts | (S) shellfish | (A) alcohol
Please inform us of any allergies or dietary requirements prior to ordering

Prices are in UAE dirham & are inclusive of 7% municipality fee, 10% service charge and 5% VAT.