

EQUILIBRIUM - PALATE STARTER

COLD

Beetroot - Feta Cheese, Berries, Aged Balsamic, Hazelnut (n) (d)	58
Chlorophyll - Edamame, Seaweed, Green Vegetables (g)	68
Red Shrimp - Pineapple Gazpacho, Endive, Coriander (s) (g)	175
Salmon Carpaccio - Pine Oil, Caviar Cream (d) (g) (sf)	90
Tuna Carpaccio - Black chilli, Pickled Wakame (g) (sf)	99
Beef Tartare - Preserved Lime, Shiitake, Jalapeño, Caviar (g) (s)	255

HOT

Sourdough & House Dips - Harissa, Green Olive Tapenade (g) (s) (d)	49
Beef Skewers - Habanero Chilli, Mustard Mayo (e)	95
Chicken Wings - Soy, Chipotle (g)	60
Bone Marrow - Curry Leaves, Soy Glaze (g)	98
Scallops - Foie Gras, Corn Puree, Coffee powder (s)	175
Meat Kebab - Smoked Yogurt, Sweet Chilli (d)	192
Chicken Skewers - Asian Marination, Grilled Onion, Tzatziki Sauce (g) (d)	88
Wagyu Skewers - Rosemary, Chilli-onion Jam, Shrimp paste (s) (g)	398
Glazed Pepe - Lamb Ribs, Coriander Glaze, Smoked Mint Yogurt, Olive Oil Sand (d) (g) (n)	80
Flamelicked Tilefish - Wasabi Butter, Dashi Foam, Caviar (sf) (g)	175



BOTANIC KINGDOM – VEGETABLES

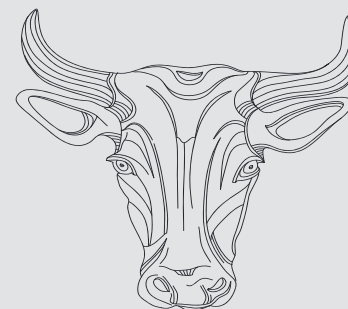
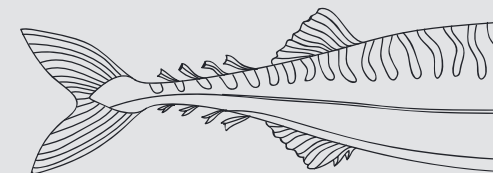
Leeks - Grapefruit, Yam, Dill (d) (g)	55
Asparagus - Horseradish, Scallion Cream (d)	65
Potato Gratin - Parmigiano Reggiano (d) (e)	75
Banana Shallots - Corn Kernels, Oregano	64
Zucchini - Tahini, Pine-nuts, Tomato Butter (d) (n)	60
Eggplant - Garlic, Tomato Romesco (d)	68
Potato Aligot - Gruyère Cheese (d)	68
Cauliflower Steak - Olive Tapenade, Preserved Lemon, Turmeric (s) (g) (n)	64
Broken Potatoes - Buttermilk Sauce, Herb Chimichurri (d)	45



THE OCEAN - SEAFOOD

Atlantic Seabass - Garlic, Kashmiri Chilli (d)	120/230
Fremantle Octopus - Artichoke Puree, Gremolata (d)	120
Jumbo Prawns - Cajun Spice, Brown Butter (s) (d)	232
French Turbot - Sambal Belacan or Citrus Vinaigrette (s) (d)	180
Yellowfin Tuna - Vegetables Provençal, Salsa Verde (s)	180
Gulf White Clams - Black Pepper, Oyster Sauce (s) (g)	110
*Crimson Sea Bream (Madai) - Tamarind, Baby onions, Chilli (s)	370
*New England Lobster - Burnt Butter, Aleppo Chilli (s) (d)	610

*Premium items - Please check availability with our staff



When man harnessed fire, it was for warmth. It brought people together and fostered community. Driven by primal cooking, 11 Woodfire channels the bounty of nature to create a harmonious balance of fire and technique.

HEARTLAND – MEATS

Lamb Chops - Pimento Chilli Rub, Garlic	247
Fire Pot Lamb Shank - Couscous, Golden Raisins, Cumin (g) (d)	315
Boneless Chicken Thigh - Asian Spices, Fried Shallots, Adobo (g)	115
Crispy Duck Leg - Cucumber, Hoisin, Sumac (g)	136
Black Angus T-bone 800g (g) (d) (s)	630
Black Angus Bone-in Rib Eye 800g (g) (d) (s)	560
Australian Wagyu Striploin MBS 9+ 300g	780
Wagyu Burger - Gouda, Mushroom Duxelles, Sriracha (g) (sf) (d)	95
Lomo al Trapo - Mayura Wagyu Tenderloin MBS 9+, Black Garlic Aioli, Crispy Onion	550
Wagyu Tomahawk - Purebred MBS 9+ King River	850
Smoked Rabbit - Grilled Rainbow Carrots, Mashed Potatoes, Black Chilli (d) (n)	275
Roasted Pumpkin Chicken - Amba Cream, Spicy Saffron Honey	125



(g) gluten | (d) dairy | (sf) seafood | (s) shellfish | (n) nuts

*Our produce and ingredients are carefully selected globally and locally from premium and responsible vendors

ALL PRICES ARE IN AED, INCLUSIVE OF 5% VAT

