

EQUILIBRIUM - PALATE STARTER

COLD

	Burnt Sourdough & Caviar - Black Garlic Butter, Bacon Jam (g) (d) (sf)	40
	Grilled Avocado - Spiced Labneh, Smoked Corn Sofrito, Kataifi (g) (d)	75
	Smoked Burrata - Grilled Grapes, Tomato Tree, Wagyu Bresaola (g) (d)	120
	Beetroot - Feta Cheese, Berries, Aged Balsamic, Hazelnut (n) (d)	58
	Chlorophyll - Edamame, Seaweed, Smoked Greens (g) (s)	68
	Ceviche Azul - Hamachi, Blue Algae Tiger Milk, Cured Ikura (sf) (g)	95
	Salmon Carpaccio - Pine Oil, Caviar Cream (d) (g) (sf)	90
	Tuna Carpaccio - Black Chilli, Pickled Wakame (g) (sf)	99
	Beef Tartare - Preserved Lime, Pickled Shiitake, Jalapeño, Caviar (g) (s)	255
	Sourdough & House Dips - Harissa, Smoked Olive Tapenade (g) (s) (d)	49

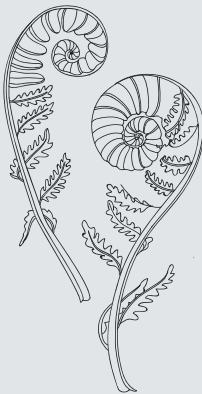
HOT

	Smoked Truffled Cacio E Pepe - Bucatini, Parmesan Foam, Truffle (g) (d) (e)	125
	Glazed Pepe - Lamb Ribs, Coriander Glaze, Smoked Dukkah (d) (g) (n)	80
	Charred Pumpkin Chicken - Amba Cream, Spicy Saffron Honey (d) (n)	125
	Beef Skewers - Habanero Chilli, Mustard Mayo (e)	95
	Chicken Skewers - Asian Marination, Grilled Onion,Tzatziki Sauce (g) (d)	88
	Bone Marrow - Curry Leaves, Pepper Glaze (g) (sf)	110
	Chicken Wings - Soy, Chipotle (g)	60
	Scallops - Foie Gras, Corn Purée, Coffee Dust (sf)	175
	Meat Kebab - Smoked Yogurt, Veal Jus (d)	192
	Wagyu Skewers - Rosemary, Chilli-Onion Jam, Shrimp Paste (s) (g)	398



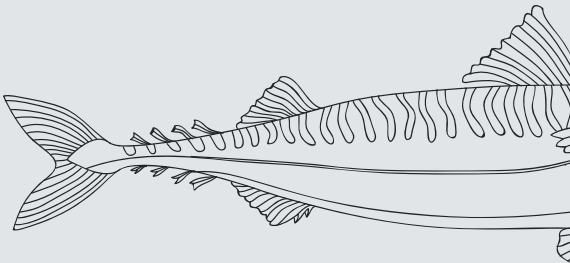
BOTANIC KINGDOM – VEGETABLES

	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, Romesco, Lemon Yogurt (d)	68
	Potato Aligot - Gruyère Cheese, Truffle Carpaccio (d)	68
	Cauliflower Steak - Olive Tapenade, Preserved Lemon (s) (g) (n)	64
	Broken Potatoes - Buttermilk Sauce, Herb Chimichurri (d) (g)	60



THE OCEAN - SEAFOOD

	Flame-licked Tilefish - Wasabi Butter, Dashi Foam, Caviar (sf) (g) (d)	175
	Atlantic Seabass - Garlic, Kashmiri Chilli, Preserved Lemon (d) (s)	120/230
	Fremantle Octopus - Artichoke Puree, Gremolata (d) (s)	120
	Jumbo Prawns - Cajun Spice, Brown Butter (d) (sf)	232
	Yellowfin Tuna - Vegetables Provençal, Salsa Verde (s) (g) (e)	180
	French Turbot - Sambal or Citrus Cream (s) (d)	180
	Crimson Sea Bream (Madai) - Tamarind, Baby Onions, Chilli (s)	370

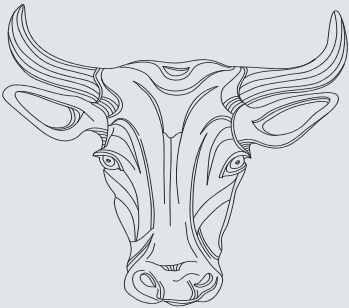


When man harnessed fire, it was for warmth.
It brought people together and fostered community.
Driven by primal cooking, 11Woodfire channels the
bounty of nature to create a harmonious balance of
fire and technique.



HEARTLAND – MEATS

	Black Ribs - Black Garlic Glaze, Gorgonzola Foam, Short Ribs (d) (g)	240
	Smoked Woodfired Chicken - Nduja Butter, Honey-Gochujang Glaze (g) (d)	135
	Smoked Rabbit - Rainbow Carrots, Mashed Potato, Black Chilli (d) (n)	275
	Lamb Chops - Pimiento Chilli Rub, Garlic	247
	Fire Pot Lamb Shank - Couscous, Golden Raisins, Mint (g) (d)	315
	Crispy Duck Leg - Cucumber, Hoisin, Sumac (g)	136
	Wagyu Burger/  Bacon Jam/Truffle (g) (sf) (d)	95/115/160
	Lomo al Trapo - Wagyu Tenderloin Mayura MBS 9+, Black Garlic Aioli	550
	Black Angus T-bone 800g (g) (d) (s)	630
	Black Angus Rib Eye Bone-in (g) (d) (s)	560
	Wagyu Striploin MBS 9+ 300g	780
	Wagyu Tomahawk - Purebred MBS 9+ King River 800g	850



(e) egg | (g) gluten | (d) dairy | (s) seafood | (sf) shellfish | (n) nuts |  new on the menu
*Our produce and ingredients are carefully selected globally and locally from premium and responsible vendors
ALL PRICES ARE IN AED, INCLUSIVE OF 5% VAT

