

# 28<sup>c</sup>

Twenty Eight  
Degrees

## Snacks & Appetizers

Trio of Dips - Arabic cold mezze with grilled flat breads   G   D   SS   V   VG	35
Arabic hot mezze   G   E   D   N   SS	35
Fried kataifi prawns, spicy lemon tahini dip   G   D   SF   SS	38
Iranian tomato & dried yoghurt bruschetta   G   D	40
Bandora – slow roast tomato, garlic & olive oil, grilled flat breads   G   V   VG	40
Tunisian chicken, yam & coriander Bric pastries   G	30

## Salads & Soups

Spiced beetroot, feta, spinach, tomato, pinenut & quinoa salad with a pomegranate molasses dressing   V   G   D	50
Grilled chicken, freekeh, parsley, labneh & lemon salad   G   D	45
Classic Caesar salad   D   G   E   F	55
Add chicken   D   G   E   F	64
Add prawns   D   G   E   F   SF	65
Arabic chop chop salad with sumac dressing   V   D	40
Red lentil soup, fresh lemon & pita crisps   G   V   VG	28

G: GLUTEN | E: EGG | D: DAIRY | F: FISH | N: NUT | SS: SESAME | SF: SHELLFISH | V: VEGETARIAN | VG: VEGAN | SY: SOYA BEAN  
For any dietary requirements or restrictions please ask the server for chef's alternative recommendations. Gluten free is available on request.

All prices are in UAE Dirham and inclusive of 5% VAT.



## Burgers, Sandwiches, & Flatbreads

Lamb kofta smash burger: potato bun, cheese, tahini & Arabic pickles with fries   G   D   E   SS	60
Classic cheeseburger: potato bun, cheddar cheese, ketchup, pickles & fries   G   D   E   SS	80
28-degree burger: double patty, gruyere cheese, special sauce, fried onions on a potato bun with fries   G   D   E   SS	85
Lamb kofta wrap, hummus, pine nuts and parsley with fries   G   E   SS	60
Chicken shawarma, garlic toum, salad & fries   G   E	40
Stone baked flat bread with roasted tomato, mozzarella & rocket   G   D   V	45
Stone baked flat bread with beef bresaola, tomato & mozzarella   G   D	55
Stone baked flat bread with grilled chicken, caramelized onions & roasted garlic   G   D	45

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## Main Courses & Grills

Grilled hammour, sliced carrots, spinach, tahini & chili puree   D   F   SS	70
Seafood tagine, fish, mussels, squid & prawns, cous cous & yoghurt   G   E   D   F   SF	87
Fried eggplant, tomato, pine nuts & fresh herb salad   D   V   VG	45
Grilled lamb cutlets, eggplant puree & pine nuts   D   SS	155
Lamb kofta, slow braised tomatoes and labneh   G   D	90
250-gram beef rib eye, café Entrecote butter sauce, fries   E   D   F	165
Grilled chicken chaat masala kebab, mango chutney, grilled flat breads   G   D	45
Carrot, pea & halloumi biryani, papadums, mint yoghurt   G   D   V	45

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## Sides

BBQ corn on the cob   D	15
Grilled asparagus   V   VG	25
French fries	20
French fries (make them spicy!)	20
Sweet potato fries	23
Fattoush salad   G   V   VG	15
Rocket, pear & parmesan salad   V   D	40
Biryani rice   G   D   V	20

## Desserts

Date & saffron umm ali   G   E   D	30
Chocolate mousse, vanilla cream & sour cherries   E   D	35
Basque cheesecake   G   E   D	35
Fruit platter	35
Selection of ice creams (3 scoops)   E   D	25



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## SOFT DRINKS

Coca-Cola, Coca-Cola Zero, Sprite, Fanta	18
Soda Water	15
Tonic Water	15
Ginger Ale	15
Red Bull	30
Still Water – 750ml	20
Sparkling Water – 350ml	12

## HOT COFFEE

Single Espresso	15
Double Espresso	18
Espresso Macchiato	15
Americano	15
Cappuccino	25
Café Latte	25
Flat White	25
Hot Chocolate	25
Café Mocha	30
Spanish Latte	30

## ICED TEA

Lemon	20
Peach	20





## FRAPPES

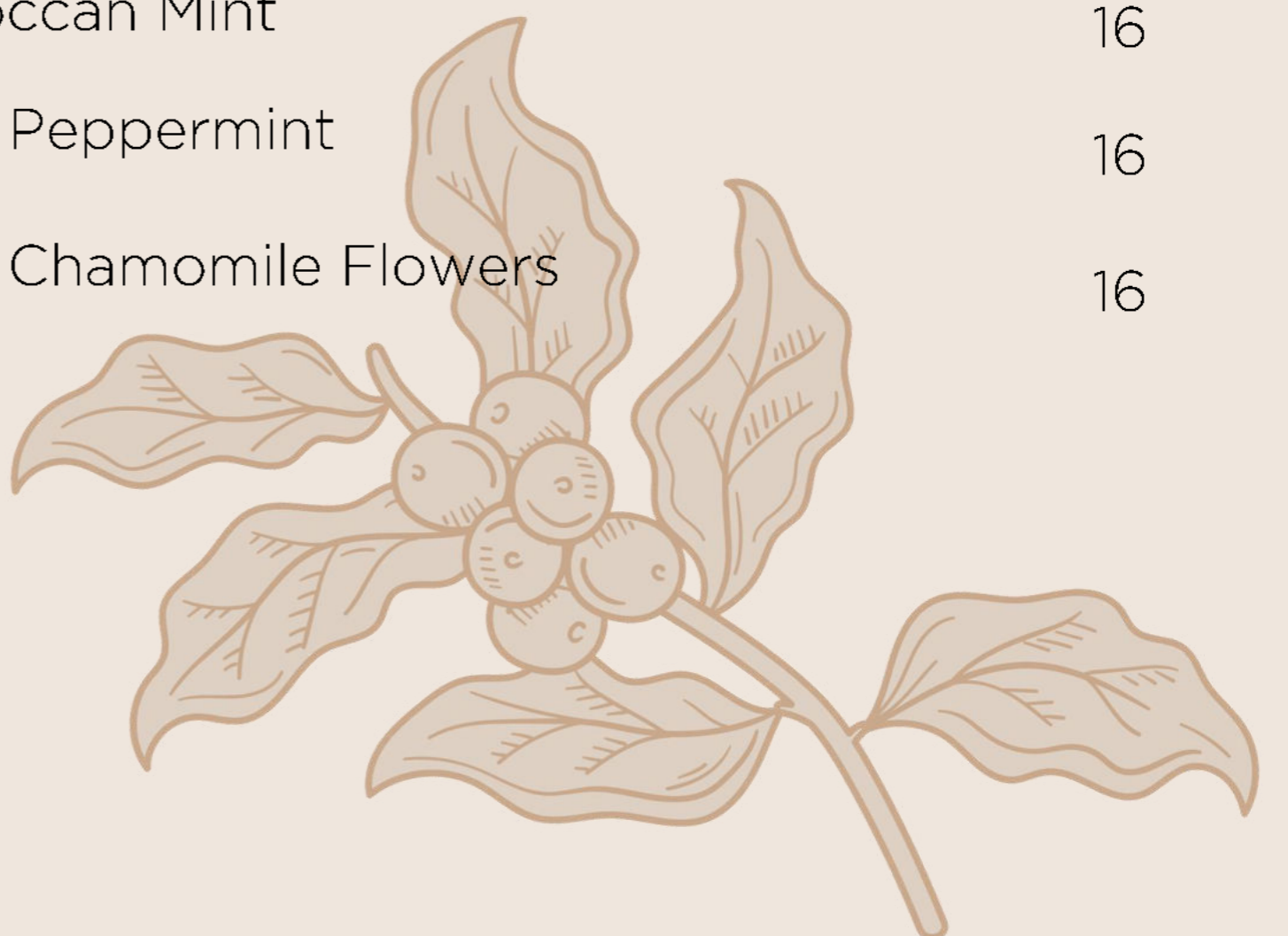
Crème Brulé Frappe	28
Coconut Frappe	28
Toffee Nut Frappe	28

## TEA SELECTION –ORGANIC

Organic Majestic Earl Grey	20
Organic English Breakfast	20
Organic Chamomile Cooler	20
Organic Ginger Breeze	20
Rooibos Vanilla Earl Grey	20
Organic Moroccan Mint	20
Organic Jasmine Mao Jian	20

## TEA SELECTION – DILMAH

Earl Grey	16
English Breakfast	16
Green Tea	16
Moroccan Mint	16
Pure Peppermint	16
Pure Chamomile Flowers	16





## FRESH JUICES

Orange Juice	22
Green Apple Juice	25
Lemon & Mint Juice	22
Watermelon Juice	22
Pineapple Juice	25

## QUENCHING COOLER

HAWAIIAN COOLER Pineapple Juice / Sprite / Mint	28
RASPBERRY SODA Raspberry Puree / Ginger Ale / Mint	28
ORANGE SPRITZER Fresh Orange Juice / Sprite / Mint	28





# ALCOHOL BEVERAGES

## CLASSIC FLAIRS

Dry Martini Gin or Vodka, Dry Vermouth	40
Long Island Iced Tea Vodka, Gin, Tequila, Rum, Cointreau, Lemon Juice, Simple Syrup, Cola	50
G & T Gin, Tonic Water	40
Mojito Classic, Strawberry, Passionfruit Rum, Fresh Mint, Lime, Sugar, Soda Water	40
Margarita Classic, Strawberry, Passionfruit Tequila, Orange Liqueur, Lime, simple syrup	40
Pina Colada Light Rum, Coconut Cream, Pineapple Juice	40

## GRAPES BOTTEL / GLASS

### Red

#### France

Plaimont Colombelle Rouge - Btl Tannat Merlot	190
Plaimont Colombelle Rouge - Gl Tannat Merlot	42

#### Italy

Terre Allegre Sangiovese	150
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#### Australia

Hardy's The Riddle - Btl Cabernet Merlot	170
Hardy's The Riddle - Gl Cabernet Merlot	40

#### Argentina

Bodega Norton Coleccion Merlot	250
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## White

### Argentina

Argento - Btl Pinot Grigio	200
Argento - Gl Pinot Grigio	45

### Australia

Hardy's The Riddle Chardonnay	40 170
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## Sparkling Wine

Da Luca Prosecco	200
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## Rose

### France

Barton & Guestier Tempranillo, Cinsault, Grenache, Bobal	190
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## HOPS

Heineken	38
Corona	38
Peroni	38
Hoegaarden	38
Beer Bucket - Heineken	135
Beer Bucket - Corona	135
Beer Bucket - Peroni	135
Beer Bucket - Hoegaarden	135





# STRAIGHT DRINKS

Gin - Bombay Sapphire	30
Gin - Hendricks	35
Rum - Bacardi Superior	30
Vodka - Absolute Blue	30
Vodka - Grey goose	35
Tequila - Patron Silver	40
Tequila - Jose Cuervo Silver   Gold	30

## Single Malt

Glenfiddich 12 Yrs	38
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## Blended Whisky

Chivas 18 Yrs	50
Chivas 18 Yrs (Bottle)	1300
Johnnie Walker Black Label	40
Johnnie Walker Black Label (Bottle)	750

## Bourbon Whiskey

Jack Daniels	40
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## Cognac

Hennessy VS	45
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## Vermouth

Martini Extra Dry	30
Martini Rosso	30

## Vermouth

Kahlua	28
Baileys Original	28
Cointreau	28
Drambuie	28
Sambuca	28
Malibu	28

