

S O C I A L

# GRAPHOS

K I T C H E N

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## OUR STORY

For us, cooking isn't something that happens a few times a day to keep us fed. It's an experience we keep going all day and all night, always shifting and changing in new and exciting ways. Stay a while and you'll see exactly what we mean.

Your life is made up of moments. It's up to you how you spend them and stitch them together. Whether you're looking for a fresh and exciting brunch to lift up a morning, or your

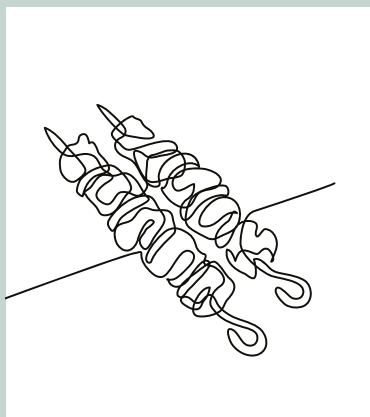
evening needs a little spice to bring a group get-together alive - we've got the crafted recipes and premium ingredients that can turn a bite to eat into a food story to be remembered.

Memories with your loved ones are important, so at Graphos we encourage you to make them last. Take a snapshot of your most treasured moment and preserve those memories by combining them with stories and flavours that will stay with you forever.

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# FLAVOURS OF THE EAST

## SOUP & APPETISERS



<b>YELLOW LENTIL SOUP</b>	<b>45</b>
Served with saj croutons & lemon	
<b>INDO CHICKEN SATAY</b>	<b>60</b>
Served with peanut sauce & papaya atchara	
<b>MALAY BEEF SATAY</b>	<b>65</b>
Served with peanut sauce & papaya atchara	

## SALAD

<b>COLD MEZZE SET</b>	<b>80</b>
Hummus, moutabel, muhammarra, tabouleh & pita bread	
<b>Individual Bowls</b>	<b>20</b>
<b>ASIAN SEAWEED SALAD</b>	<b>75</b>
Wakame, mixed greens, edamame, sweet corn, beansprouts, cabbage, carrots, fried vermicelli, pickled ginger & yuzu soy dressing	

## MANAKISH

<b>ZA'ATAR &amp; AKAWI CHEESE</b>	<b>45</b>
Saj bread with shredded Akawi cheese and Za'atar	
<b>CREAM CHEESE &amp; HONEY</b>	<b>45</b>
Saj bread with cream cheese and honey	
<b>BABY SPINACH &amp; CHEESE</b>	<b>55</b>
Saj bread with baby spinach and mixed cheese	

## SUSHI

<b>CALIFORNIA ROLL</b>	<b>65</b>
Crab sticks, cucumber, avocado, tobiko, tossed sesame seed, pickled ginger, soy sauce, wasabi	
<b>FUTOMAKI</b>	<b>75</b>
Spicy tuna, prawn tempura, BBQ eel, avocado, teriyaki sauce, togarashi mayo, tobiko, pickled ginger, soy sauce, wasabi	
<b>GRAPHOS VOLCANO ROLL</b>	<b>75</b>
Salmon, avocado, cucumber, paprika mayo, tobiko, tempura batter fried, katsuobushi, pickle ginger, soy sauce, wasabi	
<b>VEGAN SUSHI</b>	<b>55</b>
Avocado, cured water melon, daikon, cucumber, carrots, pickled ginger, soy sauce, wasabi	

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## DIMSUM

<b>CHICKEN SIOMAI (4 pcs)</b>	<b>45</b>
Served with Chinese soy sauce, chili, coriander dip	
<b>PRAWN HARGAO (4 pcs)</b>	<b>55</b>
Served with Chinese soy sauce, chili, coriander dip	
<b>5-SPICE BEEF BAO (2 pcs)</b>	<b>65</b>
Soy braised short ribs, cabbage slaw, kimchi, sriracha mayo & lime wedges	

## TEMPURA

<b>PRAWN TEMPURA</b>	<b>75</b>
With dashi sauce, fresh radish & ginger	
<b>VEGETABLE TEMPURA</b>	<b>55</b>
Eggplant, carrot, zucchini & okra served with dashi sauce, fresh radish & ginger	

## MAINS

<b>MONGOLIAN BEEF</b>	<b>110</b>
Stir fried beef strips in Szechuan chili oyster sauce, steamed Jasmine rice, spring onion	
<b>SIZZLING SWEET &amp; SOUR PRAWNS</b>	<b>95</b>
Stir fried prawns with bell pepper, pineapple, steamed Jasmine rice	
<b>VEGETABLE PAD THAI</b>	<b>70</b>
Glass noodles, tamarind sauce, egg, beansprouts, tofu, chili flakes, nuts, lime wedges	
Add chicken	20
Add prawns	30
<b>NASI GORENG</b>	<b>85</b>
Indonesian fried rice with fried chicken, fried egg, prawn crackers	
<b>PUMPKIN &amp; TOFU RENDANG</b>	<b>75</b>
Coconut braised pumpkin, tofu, vegan sambal, steamed Jasmine rice	
<b>ARABIC MIXED GRILL</b>	<b>175</b>
Shish tawook, lamb chops, lamb kofta, served with Arabic bread, biwas salad, tahina sauce & grilled vegetables	

### NASI GORENG

A favourite. Nasi goreng is a popular Indonesian dish that translates to "fried rice" in English. It is typically made by stir-frying pre-cooked Jasmine rice with a variety of ingredients such as shrimp, chicken, vegetables, and spices, including kecap manis (sweet soy sauce), chili, and garlic.

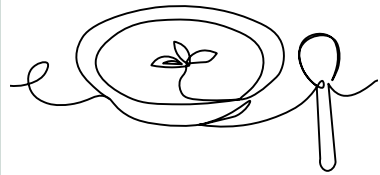
## TASTE OF THE EAST

<b>APPETIZER PLATTER (for 2)</b>	<b>135</b>	<b>MAIN COURSE PLATTER (for 2)</b>	<b>190</b>
Indo chicken satay (2 pcs), futomaki, 5-spice beef bao (2 pcs)		Vegetable pad thai, Mongolian beef, sweet & sour prawns	

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# FLAVOURS OF THE WEST

## SOUP & APPETISERS



### **GREEN MINESTRONE 45**

Spinach broth, basil, zucchini, Parmesan cheese, garlic bread

### **KEFTEDAKIA 65**

Smoked beef meatballs, parsley salad, olive tzatziki, pita bread

### **GAMBAS AL AJILLO 75**

Sautéed shrimps in garlic and smoked paprika oil, side salad, lemon wedge

## SALAD

### **GRAPHOS CAESAR 60**

Baby gem lettuce, caper Caesar dressing, brioche croutons, crispy beef bacon

Add chicken 20

Add prawns 30

### **GREEN SALAD 60**

Boston lettuce, bean sprouts, cucumber, radish, alfalfa sprouts, grapes, pumpkin seeds

### **FLAMED AVOCADO SALAD 70**

Baby rocket, baby spinach, frisée, avocado, bean sprouts, grapefruit, chia seeds, cherry tomatoes, pita bread

## PASTA

### **RIGATONI AL SEGRETO 80**

San Marzano tomato sauce, sun-dried tomatoes, mozzarella, Parmesan cheese

### **PENNE CARBONARA 85**

Beef speck, egg yolks, butter, Parmesan cheese

### **SPAGHETTI BOLOGNESE 85**

Beef bolognese, basil, Parmesan cheese

## MAINS

<b>GRAPHOS BURGER</b>	<b>95</b>	<b>GRILLED CORN-FED HALF CHICKEN</b>	<b>145</b>
Angus beef patty, smoked cheese, beef bacon served with thick cut fries, coleslaw		Served with confit garlic, beef jus, side dish of your choice	
<b>BRAISED BEEF CHEEK</b>	<b>160</b>	<b>SEABASS FILLET</b>	<b>120</b>
Truffle mashed potato, wild mushrooms, dried onions, beef jus		Cherry tomatoes, olive salpicón, eggplant ragout, chives, lemon wedge	
<b>BLACK ANGUS RIBEYE (300gm)</b>	<b>240</b>	<b>PAELLA MARINARA (for 2)</b>	<b>195</b>
Served with confit garlic, beef jus, side dish of your choice		Bomba rice, shrimps, clams, mussels dust with smoked paprika, lemon wedge	

## TASTE OF THE WEST

<b>APPETIZER PLATTER (for 2)</b>	<b>140</b>
Keftedakia, gambas al ajillo, flamed avocado salad	
<b>MAIN COURSE PLATTER (for 2)</b>	<b>210</b>
Grilled lamb chops (2 pcs) with truffle mashed potato, grilled vegetables, sea bass fillet, rigatoni al segreto	

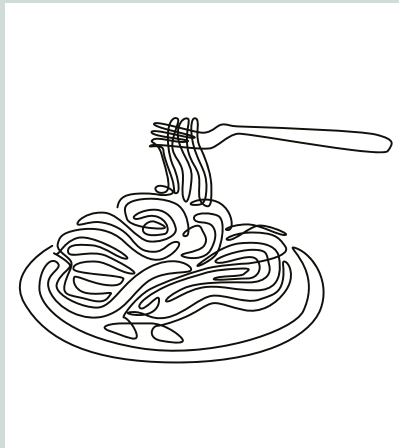


## SIDES

<b>LOADED SWEET POTATO FRIES</b>	<b>35</b>	<b>STEAMED VEGETABLES</b>	<b>25</b>
With sour cream, chives, smoked paprika		With olive oil, lemon, chives	
<b>CRISPY THICK CUT FRIES</b>	<b>35</b>	<b>FRESH GREEN SALAD</b>	<b>25</b>
Sprinkled with sea salt & white pepper		Mixed lettuce, cucumber, cherry tomatoes, lemon dressing	
<b>TRUFFLE MASHED POTATO</b>	<b>40</b>	<b>STEAMED JASMINE RICE</b>	<b>25</b>
With black truffle essence			
<b>ROASTED HERBS BABY POTATO</b>	<b>35</b>		
Roasted baby potato with thyme & garlic			

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# KIDS MENU



<b>VEGETABLES CRUDITÉS</b>	<b>40</b>
Freshly cut celery, cucumber, cherry tomatoes, hummus dip	
<b>GRILLED CHICKEN BREAST</b>	<b>55</b>
Sous vide chicken, mashed potato, steamed broccoli	
<b>SPAGHETTI BOLOGNESE</b>	<b>55</b>
Beef bolognese, basil, Parmesan cheese	
<b>ASIAN TOFU</b>	<b>55</b>
Stir fried tofu with broccoli, carrot, snow peas served with Jasmine rice	
<b>MINI BURGER</b>	<b>55</b>
Beef patty, lettuce, tomato, cheese on soft brioche bun, fries	
<b>STEAMED SALMON</b>	<b>65</b>
Mini salmon fillet, mashed potato, steamed broccoli	

# SWEETS

<b>CLASSIC TIRAMISU</b>	<b>55</b>
Coffee flavoured lady fingers, mascarpone mousse, coffee sauce, dark cocoa powder	
<b>STICKY TOFFEE PUDDING</b>	<b>55</b>
Toffee glaze, date cake, vanilla ice cream	
<b>BURNT LEMON TART</b>	<b>45</b>
Lemon custard & yoghurt ice cream	
<b>TEXTURE OF BERRIES</b>	<b>55</b>
Poached rhubarb & lemon mint sorbet	
<b>ICE CREAM &amp; SORBET (per scoop)</b>	<b>18</b>
Vanilla, chocolate, strawberry mango, passion fruit	

## BURNT LEMON TART

Burnt Lemon Tart is a dessert that features a crispy and caramelized crust filled with a tangy and creamy lemon filling. Offers a delicious combination of sweet and sour flavors with a crunchy and creamy texture.

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DRINKS MENU

# COCKTAILS

## SIGNATURE COCKTAILS

<b>FLAVOUR BLAST</b> Gin, pomegranate juice, lemon juice, elderflower syrup, mint	<b>55</b>
<b>GIN &amp; HOPPIN'</b> Gin, midori lemon, sugar, lemon juice	<b>55</b>
<b>PASSION QUEEN</b> Dark rum, vanilla syrup, sugar, lemon juice, homemade passion fruit purée	<b>55</b>
<b>EASY STREET</b> Vodka, cucumber, sugar syrup, lemon juice, ginger ale	<b>55</b>
<b>KENTUCKY MAID</b> Bourbon, homemade sweet and sour syrup, pineapple juice, lemon juice, ginger ale	<b>55</b>

## ZERO-ALCOHOL COCKTAILS

<b>SPICED KARKADEH</b> Lyre's 0% aperitif rosso, hibiscus, homemade spiced syrup	<b>40</b>
<b>COCO SUN</b> Lyre's 0% dark cane spirit, pineapple, coconut puree, lemon, grenadine	<b>40</b>

## ALL THE CLASSICS

<b>OLD FASHIONED</b> Bourbon, brown sugar, orange peel, orange bitters	<b>50</b>
<b>GIN MULE</b> Ginger spiced syrup, gin, ginger ale	<b>50</b>
<b>BLOODY MARY</b> Vodka, tomato juice, Worcestershire sauce, tabasco, salt, pepper, lemon juice	<b>50</b>
<b>MARGARITA</b> Classic, frozen or on the rocks with your choice of fruits	<b>50</b>
<b>MOJITO</b> White rum, soda, fresh lime, mint, demerera sugar	<b>50</b>

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<b>GINGER BREEZE</b> Lyre's 0% dry London spirit, homemade ginger syrup, peach, lemon, ginger ale	<b>40</b>
<b>CHAMOMILE AMARETTI</b> Lyre's 0% Amaretti, chamomile, yuzu, lemon	<b>40</b>

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## CHAMPAGNE AND SPARKLING

////////////////////////////////////	Glass	Bottle
<b>LE DOLCI COLLINE PROSECCO SPUMANTE BRUT</b>	<b>45</b>	<b>225</b>
<b>TAITTINGER BRUT RÉSERVE</b>	<b>99</b>	<b>500</b>
<b>PERRIER-JOUËT BLASON ROSÉ CHAMPAGNE</b>	<b>155</b>	<b>750</b>

## WHITE

////////////////////////////////////	Glass	Bottle
<b>HARDYS THE RIDDLE CHARDONNAY</b> Australia	<b>40</b>	<b>180</b>
<b>VINUVA ORGANIC VEGAN PINOT GRIGIO</b> Italy	<b>48</b>	<b>240</b>
<b>CHATEAU STE. MICHELLE RIESLING</b> USA	<b>58</b>	<b>280</b>
<b>DUSKY SOUNDS SAUVIGNON BLANC</b> New Zealand	<b>60</b>	<b>320</b>
<b>LA CHABLISIENNE PAS SI PETIT PETIT CHABLIS</b> France	<b>68</b>	<b>420</b>

## RED

////////////////////////////////////	Glass	Bottle
<b>HARDYS THE RIDDLE CABERNET MERLOT</b> Australia	<b>40</b>	<b>180</b>
<b>RIGAL THE ORIGINAL MALBEC</b> France	<b>48</b>	<b>240</b>
<b>LE FOU PINOT NOIR</b> France	<b>52</b>	<b>260</b>
<b>SALLIER DE LA TOUR NERO D'AVOLA</b> Italy	<b>58</b>	<b>280</b>
<b>KANONKOP KADETTE CAPE BLEND</b> South Africa	<b>62</b>	<b>340</b>

## ROSÉ

////////////////////////////////////	Glass	Bottle
<b>DOMAINES FABRE OH! GRENACHE &amp; CINSAULT</b> France	<b>48</b>	<b>220</b>
<b>DOMAINE D'ANJOU GRENACHE &amp; CINSAULT</b> France	<b>58</b>	<b>260</b>



# SPIRITS

## VODKA

	Glass	Bottle
ABSOLUT BLUE	38	480
STOLICHNAYA PREMIUM	38	480
HAKU	48	980
SACRED ORGANIC	54	1100

## GIN

	Glass	Bottle
BEEFEATER	38	480
BOMBAY SAPPHIRE	38	480
MONKEY 47	48	880
GUNPOWDER IRISH	58	980

## RUM

	Glass	Bottle
BACARDI CARTA BLANCA	38	480
HAVANA CLUB AÑEJO 3 AÑOS	38	480
HAVANA CLUB AÑEJO 7 AÑOS	42	580
DIPLOMATICO RESERVE	44	680

## TEQUILA

	Glass	Bottle
JOSE CUERVO ESPECIAL SILVER	38	480
PATRON ANEJO	68	1450
CLASE AZUL REPOSADO	125	2875

## APERITIF, DIGESTIF

	30ml
RICARD	38
GIFFARD LIMONCELLO	38
AMARETTO DISARONNO	38
MARTINI ROSSO	38
MARTINII BIANCO	38
JÄGERMEISTER	38

## BOURBON

	Glass	Bottle
JIM BEAM	40	480
MAKER'S MARK	44	680
BULLEIT	48	780
MAKER'S MARK 46	58	1100

## WHISKY

	Glass	Bottle
JAMESON	38	480
JOHNNY WALKER RED LABEL	38	480
CHIVAS REGAL 12 YEARS OLD	44	980
JOHNNY WALKER DOUBLE BLACK	48	980
CHIVAS REGAL MIZUNARA	58	1250
HIBIKI HARMONY	88	2200
JACK DANIEL'S SINATRA SELECT	120	3300
JOHNNY WALKER BLUE LABEL	148	3300

## SINGLE MALT

	Glass	Bottle
GLENFIDDICH 12	48	780
GLENLIVET FOUNDER'S RESERVE	50	1100
HIGHLAND PARK 12	68	1450
BRUICHLADDICH PORT CHARLOTTE	78	1700

## COGNAC

	Glass	Bottle
MARTELL VSOP	48	980
HENNESSY VS	48	980
REMY VSOP	58	1250
HENNESSY XO	148	3300
REMY XO	148	3300

## LIQUEURS

	Glass	Bottle
KAHLÚA	38	480
BAILEYS	42	580
ABSINTHE 69	48	980

# BEER

## BOTTLED

CORONA	44
BUDWEISER	44
STELLA ARTOIS	44
HEINEKEN	44
STRONGBOW	44
PERONI	44

## DRAUGHT

PERONI	48
ZERO-ALCOHOL	30

# COFFEE & TEA

## COFFEE

ESPRESSO	22
CAPPUCCINO	28
CAFFÈ LATTE	28
AMERICANO	28
TURKISH COFFEE	28
FLAT WHITE	28

## ICED COFFEE 35

Your choice of coffee  
with homemade caramel  
or vanilla syrup

## TEA

CHAMOMILE	24
EARL GREY	24
ENGLISH BREAKFAST	24
MOROCCAN MINT	24
JASMINE	24
PEPPERMINT	24
PURE GREEN	24
DARJEELING	24

## 5 SPICE ICED TEA 35

Homemade 5 spice syrup with  
your choice of green or  
black tea, fresh orange juice

## THAI TEA 35

Red tea infused with citrus  
fruits, fresh mint, ginger

# FRESH JUICES

## FRESH JUICES 30

Check with your server for today's option

# SOFT DRINKS

COCA-COLA	25
DIET COKE	25
COKE ZERO	25
FANTA	25
SPRITE	25
GINGER ALE	25
TONIC WATER	25
SODA WATER	25
RED BULL	35

# MINERAL WATER

	Small	Large
AL AIN STILL	20	32
AL AIN SPARKLING	20	32
ACQUA PANNA STILL	25	40
SAN PELLEGRINO SPARKLING	25	40

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