



SCAN FOR MENU
& MORE

Café del Noar
ABU DHABI

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STARTERS & TAPAS

HOMEMADE BREADBASKET 🥖🥗	30
Marinated olives, aioli dip.	
WAGYU BEEF SKEWERS 🍖🥗	75
Salsa de soja, spiral potato.	
GRILLED TIGER PRAWNS 🍤	95
Avocado mousse, lemon caviar pearls, smoked paprika, micro cress.	
FRIED CALAMARI 🍤🥗	65
Creamy whipped remoulade dip, gratinated parmesan.	
BLACK ANGUS BEEF CARPACCIO 🥩	110
Baby arugula, shaved parmesan, caperberries, olive oil.	
TUNA CARPACCIO 🐟	130
Yellow fin tuna belly, citrus ginger, Padrón peppers vinaigrette.	
CLASSIC COLD ANDALUSIAN GAZPACHO 🥗🥗🍷	45
Tomato, garlic, olive oil.	

SALADS

OPEN SALAD BUFFET (with Main Course)	65
Indulge in a feast of freshness with our daily selection of salads.	99
GOAT CHEESE & BEETROOT SALAD 🥗🥗	75
Baby spinach, goat cheese, beetroot, walnuts, blood oranges, house vinaigrette.	
QUINOA & KALE SALAD 🍷	65
Steamed kale and quinoa, marinated grilled zucchini, baby carrots, black beans, micro greens, tomato salsa.	

MIXED STARTER PLATTER 🍖🥗	Small	135
Fried calamari, wagyu skewers, grilled prawns, beef & chicken sliders, sweet potato chips, capsicum feta dip.	Medium	185
GAMBAS (PRAWNS) PIL PIL 🍤🍷		75
Chili garlic prawns infused in hot olive oil, crusty baguette.		
GRILLED OCTOPUS 🐙		95
Roasted purple potatoes, chickpea purée.		
PATATAS BRAVAS 🍷		35
Spicy Spanish fried potatoes.		
SEABASS CEVICHE 🐟		75
Mango, avocado, cucumber, tomato, red onion, citrus juice.		
SMOKED EGGPLANT 🍷🥗		65
Eggplant on a bed of tahina sauce and pine nuts.		
OYSTERS FINE DE CLAIRE NO.3 🍽️ (priced per piece)		20
Mignonette style.	Half Dozen (6)	95
	One Dozen (12)	190

SIDE DISHES

CREAMY MASHED POTATO 🥔	35
Optional: (Add truffle oil or Parmesan)	+5
HOME-MADE FRIES 🍷	35
Optional: (Add truffle oil or Parmesan)	+5
SWEET POTATO FRIES 🍷	35
GRILLED MELANGE OF VEGETABLES 🍷	35
SHRIMP RICE 🍽️	40
BLACK RICE	30

MAINS

BLACK ANGUS USDA TENDERLOIN STEAK 250G	295
Mushroom duxelle foam, black garlic dust red wine jus.	
ROASTED FREE-RANGE BREAST OF CHICKEN 🍗	105
Black rice, bok-choy, sage beurre blanc sauce.	
BUTTER GARLIC ENTRECOTE 300gms 🍗	285
Premium USDA Black Angus cut of Ribeye steak, creamy parmesan risotto, root vegetables.	
BEYOND BURGER 🍷	95
Plant-based burger, sweet potato chips, side salad.	

TRUFFLES WAGYU BEEF BURGER 🍖🥗	175
Gruyere cheese, beef prosciutto, truffle & mushroom sauce, brioche bun, homemade fries.	
TO SHARE	
FOR TWO - PRICED PER PERSON	
SALT-BAKED SEA BASS	145
Tomato vinaigrette, homemade fries.	
PAELLA VALENCIANA	95
Chicken, bomba rice, saffron broth, vegetables.	

CAFE DEL MAR FISH MARKET

HEAD TO OUR FRESH FISH MARKET TO SELECT YOUR FAVOURITE CATCH

Grilled - Butter pan fried - Baked - Thermidor - Poached - Fried

SAUCES : Citrus Beurre Blanc | Dill Mustard | Creamy Garlic | Chimichurri

PASTA & RISOTTO

LOBSTER RISOTTO 🍤🍽️	135
Butter poached lobster, root vegetables, wild mushrooms cream sauce.	
CHICKEN ALFREDO 🍖🥗	95
Tagliatelle pasta, mushroom, broccoli, bell peppers, shaved parmesan, butter sauce.	

SIGNATURE SEAFOOD PASTA 🍽️🍷	125
Linguine pasta, shrimps, mussels, baby squid, clams, garlic sauce.	
TRUFFLE PARMESAN RISOTTO 🍗	120
Fresh shaved black truffle, caramelized & herb-roasted carrots, parmesan cream sauce.	

DESSERTS

MOLTEN CHOCOLATE FONDANT 🍫🥗	55
Vanilla ice cream, home-made crumble, chocolate syrup.	
CREME CATALAN 🍷	45
Custard flavored citrus, cinnamon, caramelized sugar.	
GOLDEN MOON 🍫🥗	60
Classic chocolate dom, mascarpone frosting, coffee sauce, chocolate soil crumble.	50
CLASSIC CHEESECAKE 🍫🥗	
Graham cracker crust, whipped ganache, mix berries compote.	

HOME-MADE APPLE CRUMBLE 🍫🥗	50
Classic apple crumble, vanilla ice cream, butterscotch sauce.	
FRESH FRUIT SELECTION 🍷	75
(serving for two)	
SELECTION OF ICE CREAM & SORBET	
Ice cream flavors to choose : 🍗	Per Scoop 15
Vanilla, Chocolate, Strawberry	
Sorbet flavors to choose :	Per Scoop 12
Citrus, Orange, Berry	

CELEBRATE IN LUXURY

VINTAGE CAVIAR 30G.	450
CLASSIC OSCIÈTRE CAVIAR 50G.	950
OSCIETRA CAVIAR 100G.	1800
CONDIMENTS	
Creme fraiche, hard-cooked eggs, mini potatoes, chives, blinis, toast baguette.	

