



Gastropub

JB's was designed for the **gastronaut**
 The **evolving** gastronaut
 The one who appreciates **authentic** pub fare as much as **contemporary** ones.
 The one who's **travelled** and sees JB's as a part of his **road map**.

Opening Hours

Sunday to Wednesday: 12:00 pm - 2:00 am

Thursday and Friday: 12:00 pm - 3:00 am

Saturday: 12:00 pm - 2:00 am

Menu and prices are subject to change (Updated July 2018)
 All prices are in UAE Dirhams and inclusive of all governmental fees, service charge
 and applicable value added tax (VAT).
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be a part of our story



good food • good drinks • good fun

• LET'S GET STARTED •

SMALL PLATES

- Lamb Meatballs & Merguez Sausage** in rich tomato sauce with feta 72
- Grilled Octopus** roast peppers, capers, garlic, white wine, potato, lemon (a) 80
- Pan-Seared Foie Gras** mango chutney, apple, crispy bread thins 99
- Spinach & Halloumi Croquetas** yoghurt, tahini, spicy tomato (v) 58
- Messy Prawns** chorizo, garlic, smoked paprika, grilled toast (p) 80
- Scotch Egg** signature recipe of pork and herbs with a runny egg yolk (p) 58
- Pork Grinds** crispy pork bites, chilli lime salt, bacon sticks (p) 68
- Our House Wings** choice of bbq or hot sauce 53
- Jar of Hummus** red pepper hummus, vegetable crudités, pita crisps (v) 42
- Burrata** heirloom tomatoes, salsa verde, balsamic glaze (v) 73

bowls of greens

- Steak Salad** beetroot, walnut, apple, horseradish, rocket leaves, balsamic glaze 74
- Goat Cheese & Quinoa** butternut squash, toasted pine nuts & micro greens (v) 58
- Salad of Kale & Spinach** with dates, cashews, feta cheese, pomegranate dressing (v) 52
- Hot Smoked Salmon** baby gem, asparagus, pickled onion, quail egg, citrus mustard dressing 68
- Fork & Knife Caesar** josper-roasted chicken, crispy veal bacon, gem lettuce, anchovies, croutons, parmesan 58

sausage by the metre

your choice of half metre or 1 metre length..... 132/75 - OR - choose any two flavours to make a metre

Spicy Chicken Chorizo Lamb Merguez Veal Bratwurst

served with caramelized onions & condiments

• in the pot •

Steamed Mediterranean Mussels
served with garlic bread

tomato, garlic, lemon & red chilli 94
white wine, shallots, garlic, herbs & cream (a) 110

boards - & - platters

Cheese Board choice of 4 imported cheeses with fruits, chutney & crackers 120

Meat Board choice of 3 cured meats, slice of today's terrine, pickles, mustards, chutney (p) 126

Pork Board prosciutto, smoked ham, spanish chorizo, crispy pork bites, scotch egg (p) 157

JB's Board choice of 3 meats & 3 cheeses, today's terrine, fruit, nuts, onion marmalade (p) 168

individual portions of cheese (100g) 53 - OR - cured meats (100g) 68

the checklist

Braised Beef Short Rib horseradish mash, grilled broccoli, carrots, shaved horseradish, beef & red wine jus (a) 162

Grilled Atlantic Salmon new potatoes, crushed olives, tomatoes, basil, extra virgin olive oil & celeriac purée 144

Grilled Bangers & Mash olde English sausage, mashed potato, carrots & onion gravy (p) 78

Fried Fish n Chips stella artois beer-battered cod with hand-cut chips, mushy peas & tartar sauce (a) 99

Smoked BBQ Pork Ribs 12-hour smoked half rack or full rack served with house fries, spicy beans & coleslaw (p) 146/84

Roasted King Prawns [the josper - charcoal oven] lemon-chilli marinade, sautéed potatoes, grilled asparagus & tossed greens 144

Roasted Pork Belly slow-roasted & served with herb potato cake, black pudding, caramelized apples, celeriac purée, cider jus (a) (p) 144

Roasted Baby Chicken [the josper - charcoal oven] garlic, lemon-herb rub, house fries & grilled broccoli 120

Roasted Butternut Squash Risotto white wine, toasted pine nuts, spinach & parmesan (a) (v) 89

Pork Sampler [2 sizes: 1-2 or 3-4]

slow-roasted pork belly, bbq ribs, bangers & mash, pulled pork, house fries, spicy beans, coleslaw (p) 392/204

DAILY SPECIAL ask what the kitchen is serving up today... until we're out, that is

between bread & buns

served with coleslaw & house fries... add beef chili & cheese sauce for just AED 12 per portion

JB's Signature Burger aka B.O.B. [brisket on a burger] cheese burger topped with sliced smoked brisket 95

JB's Cheeseburger angus beef, cheddar cheese, caramelized onions, tomato relish 89

Buffalo Chicken Burger corn-fed chicken smothered in hot sauce, lettuce, tomato, pickles, mustard-mayo 68

Ciabatta with 24-Hour Smoked Brisket sliced thin & piled high topped with provolone cheese 89

Warm Goat Cheese Baguette loaded with roasted vegetables, rocket & balsamic glaze (v) 73

BBQ Pulled Pork Baguette smoked ham, pulled pork, swiss cheese, mustard-mayo (p) 89

TURF TO PLATE

served with one side and one sauce of your choice

Step 1: choose your cut

House Signature Cut [420g] black angus skirt 162

Australian Wagyu Striploin [250g] grade 5+ 252

Black Angus Fillet [250g] 120-day grain-fed 199

US Rib Eye [300g] grain-fed 194

Step 2: pick a side

sides

truffle parmesan shoestrings

sweet potato fries

house fries

new potatoes

mashed potato

roasted vegetables

grilled broccoli

mixed mushrooms

corn on the cob

mixed salad

Step 3: select a sauce

sauses

brandy peppercorn (a)

beef & red wine jus (a)


port & blue cheese (a)


wild mushroom

onion gravy (p)

cider jus (a) (p)

béarnaise (v)

 add any extra side 28

 add any extra sauce 16

MAC & CHEESE 54

build your own mac & cheese

your choice of ingredients...
(price per item 12)

wild mushrooms (v)

sautéed onions (v)

smoked bacon (p)

pulled pork (p)

beef brisket

roast chicken

broccoli (v)

chorizo (p)

beef chili