

BAR BITES

Parmesan & Truffle Chips, green pepper mayo 

Wasabi Prawns 

Chicken Tikka Empanadas, tandoori mayo

Crispy Calamari, aioli

Chicken Wings - BBQ with ranch dip / Buffalo with blue cheese dip 

Tartlets - leek & onion  / turkey ham & cheese



SHARING PLATTERS

Cured Meats & Cheese board, pickled onions & cornichons

Buffalo Wings,  Parmesan & Truffle Chips, Crispy Calamari

Half Meter Veal Sausage 

Cottage Cheese Empanadas, Leek & Onion tartlets, Parmesan & Truffle Chips 

Nachos, jalapenos, salsa, guacamole, sour cream  
add beef chilli aed 16



BEST PAIRED WITH

42

Stella Artois

63

Kirin Ichiban

48

De Koninck

53

Dos Equis

53

BrewDog Punk IPA

48/53

Magners Cider

95

Brooklyn Lager

95

Heineken

90

Hofbräu Weissbier

90

Corona Extra

63

Anchor Steam



VEGETARIAN

NUTS

SPICY















HEALTHY

GLUTEN FREE

CONTAINS ALCOHOL



SALADS AND STARTERS

Roasted Squash, quinoa and rocket salad, crumbled feta, apricot, apple cider vinaigrette    	63
<i>add chicken aed 16</i>	
Asian Duck Salad, pomelo, pomegranate, crispy onion, hoisin dressing	90
Burrata, heirloom tomato and fennel salad with basil pesto    	84
Compressed Watermelon & Beetroot Salad, goat cheese mousse, port wine reduction    	63
The Tap House Ceaser Salad 	63
<i>add grilled chicken aed 16 / prawn aed 21</i>	
Asian Soft Shell Crab Bao	74
Beef Carpaccio, shallot vinaigrette, wild rocket 	74
Crispy Prawn Dumplings, Tom Yum spiced cream	74



BEST PAIRED WITH

Hoegaarden

Magners Cider

Stella Artois

SOUPS

Broccoli Crème, warm goat cheese, toasted almonds   	42
Butternut Squash, crumbled feta, pine nuts    	42
Bread Basket	16



BURGERS & MELTS

(served with salad & fries)



BEST PAIRED WITH

The Tap House Wagyu Burger

(served with house slaw & fries)

Classic

Mushroom & Swiss

add veal bacon aed 16 / fried egg aed 11

double up your burger for aed 30

90

Brooklyn lager

95

Brooklyn lager

Heisenburger 2.0

Chicken burger patty, crisp fried chicken, The Tap House signature cheese sauce, queso triangles, iceberg lettuce, tomato, aioli, onion rings

100

BrewDog Punk IPA

The Tap House Croque Monsieur

Pulled chicken, turkey ham, emmenthal cheese, bechamel

Make it a Croque Madame, add fried egg aed 11

79

Open Caprese



Buffalo mozzarella, tomato, basil pesto

69

Pølsevogn Hot Dog

Crispy fried onions, gherkins

60

Leffe Blonde

Vegan Hot Dog



Vegan Dog with soy mayo, ketchup and mustard

63

Lobster Roll

Lobster, celery, lettuce, white onions, Japanese mayo, chives

147

Hoegaarden

New York Steak Melt

Seared striploin, lean cut bacon, onion jam, mature cheddar, dijon, gherkins, olive ciabatta

90

London Pride



VEGETARIAN



NUTS



SPICY



HEALTHY



GLUTEN FREE



CONTAINS ALCOHOL


GRILLS

Black Angus Striploin  


Black Angus Tenderloin  

All steaks are served with your choice of sauce, confit cherry tomatoes and salad

Sauces: bearnaise, peppercorn, red wine jus , mushroom sauce, blue cheese & vodka 

Grilled Lamb Chops, mash, carrots, jus 

Tiger Prawns, lemon butter garlic sauce

9 HRS slow cooked orange glazed back ribs, roasted new potatoes 



153

163

147

147

147



BEST PAIRED WITH

London pride

Kwak

Estrella Damm

La Chouffe Blonde

Guinness Stout

SIDES

Belgian fries

32

Onion rings

27

Sweet potato mash

27

Creamed spinach

27

Mixed salad

27

Potato gratin

37

Grilled asparagus


37



Steamed baby vegetables


37





MAIN COURSES

Grilled Salmon, sweet potato mash, samphire, chorizo sauce 

Pan Seared Sea Bass, tomato chutney, fennel salad  


Fish & Chips, mushy peas, homemade tartar sauce 

Moules Frites   




Seafood Linguine, *aglio olio*, *pepperoncini*, bisque  





Confit Duck Parmentier 


Corn Fed Chicken Breast, braised leeks & carrots, mushrooms, potato fondant, red wine jus 

Chicken Tikka Masala, pappadum, mango chutney 
choice of paratha / green pea pilaf



Gnocchi with slow cooked lamb ragu 

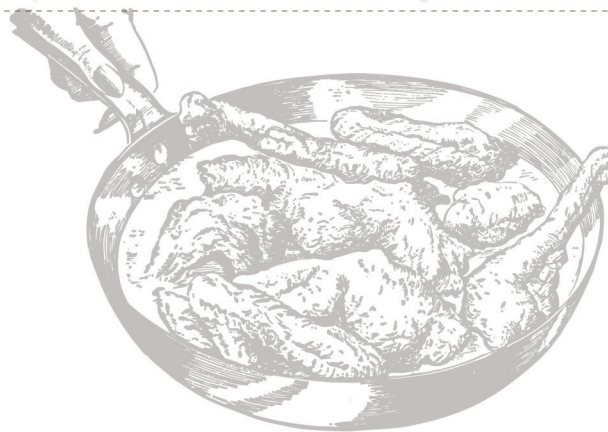
Thai Red Curry with duck & lychees, jasmine rice   

Thai Green Curry with vegetables, jasmine rice    

Winter Vegetable Vol au Vent, garden salad 

Truffled Mushroom Fettucine 

Penne Arrabiatta  
add chicken aed 16 / prawns aed 21



116

116

100

121

100

116

100

100

94

100

79

79

95

84



BEST PAIRED WITH

Hoegaarden

Heineken

Liberty Ale

Chimay Blue

Le Chuffe Blonde

Brew Dog Punk IPA

Kirin Ichiban

DESSERTS



Belgian Waffle with nutella, salted caramel ice cream, burnt marshmallows	48
Burnt Lemon Tart	37
Sticky Toffee Pudding	37
Warm gooey pudding, powdered pistachio, vanilla ice cream	
Cheeton Mess	58
Meringue, raspberry cheesecake and fresh berries	
Banoffee Jar	48
Caramelised banana toffee, Oreo crumble, chocolate mousse, whipped cream	
Selection of sorbets and ice creams	32

