

## SNACKS

- Goat's cheese 'churros' truffle honey, goat's cheese salt (v) (g) 40
- Wood-fired garlic flatbread, hummus, baba ganoush, pistachio & feta dip (v) (g) (n) 35
- 'English Breakfast tea & toast' mushroom, bone marrow, gentleman's relish (g) 35/ person
- 'Social Dog' duck & foie gras sausage, caramelized onions, apple & celery (g) 40
- Baked potato crackers, smoked sour cream, chive (v) 30

## STARTERS

- Salad of snow peas, whipped ricotta, mint & radish (v) 75
- Italian beef tomato, burrata, 25 years aged balsamic, tomato salt (v) 95
- Wagyu steak tartare, smoked egg yolk, hazelnuts, parsley, radish (n) (g) 90
- Coronation chicken terrine, mango chutney, raisin puree, lavosh (g) 85
- Carpaccio of Yellowfin tuna, kohlrabi, lime & coriander emulsion (g) 85
- Norwegian king crab tart, pink grapefruit, avocado puree, lemon gel (g) 115

## SOURDOUGH PIZZA

- Heritage tomato, Mozzarella, charred onions, basil, salted ricotta (v) (g) 85
- Reblochon cheese, Wagyu cecina, caramelised onions, rocket (g) 90
- Pulled lamb, goats cheese, smoked aubergine, anchovy, red onion (g) 90

## "FEED ME"

Just say "feed me" & we'll serve up a selection of the Chefs' favorite dishes.

One menu to be selected by the whole table

### MUNCHIES

4 courses  
440 per person  
735 with wine pairing

### HUNGRY

6 courses  
535 per person  
930 with wine pairing

### FAMISHED

8 courses  
635 per person  
1125 with wine pairing

## MEAT & GRILL

- Lamb rump, garlic puree, herb-crusted carrot, hot-pot (g) 170
- Milk-fed veal, brassicas, almond, charcuterie sauce (n) 170
- Corn-fed chicken, wild garlic puree, asparagus, kohlrabi, morel sauce (g) 155
- 300g 'Jacks Creek' Black Angus sirloin, triple-cooked chips, peppercorn sauce, aioli 210

## SEAFOOD

- Atlantic cod, seaweed dumplings, brown shrimps, cucumber, lemon (g) 160
- Norwegian salmon, butternut squash & chick pea tagine, saffron yoghurt 155
- Fish & chips, mushy peas, tartare sauce, caramelized lemon (g) 130

## PASTA & VEGETERIAN

- Tortellini of lobster & scallop, courgette & basil purée, lobster bisque (g) 130
- Ravioli of BBQ beef short-rib, miso, onions, sourdough consommé (g) 115
- 'KFC', mixed salad, confit lemon, sesame, charred lime (v) (g) 85
- Wild garlic risotto, asparagus, confit egg yolk, salted ricotta (v) 95

## SIDES

- Triple cooked chips (v) 45
- New potatoes, wild garlic butter (v) 35
- Parmesan & truffle French fries (v) 40
- Broccoli, sunflower seeds (v) 35
- Snow peas, toasted almonds (v) (n) 35
- House salad 35 (v)

## IFTAR MENU

AVAILABLE MAY 5<sup>th</sup> - JUNE 4<sup>th</sup>

2 COURSES 165  
3 COURSES 195

AVAILABLE EVERY DAY 19:00 – 21:00\*

## SOCIAL CLUB

AED 390 – 3 COURSE SET MENU  
INCLUSIVE OF UNLIMITED HOUSE  
BEVERAGE FOR 3 HOURS  
MONDAY & TUESDAY  
19:00 - 22:00

## LADIES NIGHT

3 COMPLIMENTARY DRINKS  
50% OFF SELECTED BAR FOOD  
(IN THE SOCIAL ROOM)  
2 COURSES 200 - 3 COURSES 250  
(IN THE RESTAURANT)  
WEDNESDAY 8:00 PM - 11:00 PM

## FRIDAY BRUNCH

AED 290 SOFT  
AED 435 HOUSE  
AED 485 BUBBLY  
AED 745 CHAMPAGNE  
FRIDAY 13:00 - 16:00

## SOCIAL ROAST

WAGYU BEEF (g) CHICKEN (g) (n) LAMB (g)  
SERVED WITH ALL THE TRIMMINGS

1 MEAT AED 125  
2 MEAT AED 150  
3 MEAT AED 175  
CAULIFLOWER (v) (g) 105

SATURDAY 13:00 - 22:45  
SUNDAY 18:00 - 22:45

\*TIMES MAY VARY DEPENDING ON OFFICIAL IFTAR TIMINGS

+971 4 446 6664 | reservations@marinasocialdubai.com | marinasocialdubai.com | /MarinaSocialDubai | /MarinaSocialDxb

(n) nuts (g) gluten (v) vegetarian (a) alcohol

All prices are in AED and inclusive of a 5% VAT, 7% municipality fee & 10% service charge