

# MARINA SOCIAL

## SNACKS

- Wood-fired garlic flatbread, piperade, hummus, confit garlic (g) (v) 45
- Goat's cheese 'churros' truffle honey, goat's cheese salt (g) (d) (v) 40
- English breakfast 'tea & toast' smoked bone-marrow, brown sauce (g) (d) 40
- 'Social slider' taleggio cheese, truffle aioli, caramelised onions (g) (d) 40

## STARTERS

- Salad of snow peas, whipped ricotta, radishes & mint (d) (v) 75
- Marina Social 'tomato & burrata' aged balsamic vinegar, tomato salt (d) (v) 95
- Confit duck & foie gras terrine, 'apple crumble', sourdough brioche (g) (n) (d) 95
- Steak tartare, focaccia toast, egg yolk jam, rocket & Parmesan aioli (g) (d) 95
- Hokkaido scallop ceviche, cucumber, Granny Smith, jalapeno, trout roe 110
- Alaskan king crab tart, avocado puree, pink grapefruit, radish, dill (g) 105

## SOURDOUGH PIZZA

- Cherry tomatoes, buffalo mozzarella, capers, basil, Pecorino (g) (d) (v) 90
- Roast mushroom, buffalo mozzarella, cep & truffle purée, taleggio (g) (d) (v) 95
- BBQ beef short-rib, ricotta, smoked peppers, courgette & coriander (g) (d) 90

### WELLINGTON MONDAYS

*Mondays from 6:00 PM*

Beef Wellington (for 2) with Café de Paris butter, dauphinoise potatoes and a carafe of grapes  
AED 399 per couple

### LADIES NIGHT

*Tuesdays from 6:00 PM*

Two-course or three-course meal & 3 complimentary drinks  
AED 200 - 2 course menu  
AED 250 - 3-course menu

### THE NEW SOCIAL

*Wednesdays from 6:00 PM*

A choice of sharing plates & social sweets  
2hr beverage package  
AED 399 per couple

### STEAK NIGHT

*Thursdays from 6:00 PM*

Your choice of prime-cut steak specials, served with peppercorn & Bearnaise

### SOCIAL ROAST

*Fridays & Saturdays from 1:00 PM*

USDA beef sirloin - Leg of lamb  
- Corn-fed chicken (g) (n) (d)  
1 Meat AED 135  
2 Meats AED 155  
3 Meat AED 175  
Cauliflower Roast (v) 95

### SOCIAL CLUB

*Fridays & Saturdays from 1:00 PM*

3-course sharing menu with  
3hr beverage package  
House AED 390  
Sparkling Wine AED 435

Please advise your server of any food allergies or intolerances before ordering  
(g) gluten (n) nuts (d) dairy (v) vegetarian

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

MAIN COURSES

- 15hr BBQ short-rib, creamy mash, smoked peppers, gherkin, mustard seeds (d) 175  
Corn-fed chicken breast, truffle potato puree, confit mushroom, sage & onion (d) 155  
Duck breast, confit leg & potato terrine, salt-baked celeriac, beetroot 'tart fine' (g) (d) 175  
300g "BlackOnyx" sirloin steak, triple-cooked chips, salad, peppercorn sauce (d) 240  
Beef Wellington (for 2) Café de Paris butter, dauphinoise, red wine sauce (g) (d) 450  
---  
Roast cod, Parmesan & truffle gnocchi, leeks, hazelnut & caper butter (g) (n) (d) 165  
Norwegian salmon, saffron rice, Piquillo peppers, shaved fennel, parsley oil (d) 155  
Traditional fish & chips, mushy peas, chunky tartare sauce, lemon (g) (d) 140  
---  
Mushroom risotto, cep puree, 24 months aged Parmesan, autumn truffle (d) (v) 95  
Pan-fried gnocchi, pumpkin puree, truffled vegetables, goats cheese mousse (g) (d) (v) 95  
Lobster linguini, confit cherry tomatoes, smoked peppers, basil, lobster bisque (g) (d) 220

SIDE ORDERS

- Triple-cooked chips (v) 45 - Parmesan & truffle fries (d) (v) 40  
Potato puree (d) (v) 40 - Green beans, almonds (n) (v) 40 -  
Truffle Mac n' Cheese (g) (d) (v) 40 - House salad (v) 40

"FEED ME"

Just say "feed me" & we'll serve up a selection of the chef's favorite dishes.  
*One menu to be selected by the whole table*

**MUNCHIES**

4 courses

AED 440 per person

AED 735 with wine pairing

**HUNGRY**

6 courses

AED 535 per person

AED 930 with wine pairing

Please advise your server of any food allergies or intolerances before ordering  
(g) gluten (n) nuts (d) dairy (v) vegetarian

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