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Cold Appetizers

Mutabal 50

Charcoal-roasted eggplant blended with tahini, finished with chimichurri, pomegranate seeds and served with warm Arabic flatbreads | G D SE S

Hummus 45

Silky chickpea and tahini dip with lemon zest and extra virgin olive oil, served with warm arabic flatbread | G D SE

Padron Peppers with Hummus 65

Pan-fried Padron peppers with chimichurri, chickpeas, tahini, lemon zest and mint | G SE S

Vegetable Platter 125

An assortment of the freshest Uzbek vegetables – tomatoes, cucumbers, radishes, chili peppers, baby carrots and aromatic herbs

Pickled Delicacies Platter 95

A selection of house-pickled vegetables: Guri-style cabbage, cherry tomatoes with garlic, Uzbek cucumbers, kimchi and pickled carrots | S G CR MO

Smoked Atlantic Mackerel with Potatoes 110

Lightly smoked Atlantic mackerel served with oven-baked potatoes, pickled red onions and Borodino bread | G F

Scallop Tartare with Raspberry and Avocado 140

Delicate scallops with avocado, raspberries, ponzu dressing and a hint of truffle oil | G MO S SE CR

Uzbek Tomato Carpaccio 70

Sliced Uzbek tomatoes with cilantro pesto, pomegranate reduction and toasted pine nuts | G S N

Dry-Aged Fish Appetizers

Branzino Sashimi 150

Dry-aged branzino fillet, with pickled ginger, fresh wasabi and soy sauce | G S F

Salmon Sashimi 130

Dry-aged Norwegian salmon fillet, paired with pickled ginger, fresh wasabi and premium soy sauce | G S F

Hamachi Sashimi 160

Japanese dry-aged Hamachi fillet, served with pickled ginger, fresh wasabi and yuzu ponzu sauce | G S F

Tuna Sashimi 120

Dry-aged tuna fillet, served with pickled ginger, fresh wasabi and soy sauce | G S F

Scallop Sashimi 155

Fresh scallops, paired with pickled ginger, fresh wasabi and soy sauce | MO G S

Salmon Tataki With Avocado 110

Lightly seared dry-aged salmon fillet with avocado, sesame seeds, yuzu sauce, kimchi dressing and spring onions | F S G SE MO CR

Chef's Signature Dry-Aged Salmon 110

Specially cured salmon with a touch of truffle oil, paired with lightly smoked sour cream and Arabic mini flatbreads | G F S D

Tuna Carpaccio with Fresh Truffle 95

Dry-aged tuna with freshly shaved truffle and extra virgin olive oil | F

Salmon Mango Carpaccio 110

Dry-aged Norwegian salmon fillet, enhanced with mango chutney and fresh coriander | F G

Branzino Ceviche with Tom Yum Sauce 145

Branzino fillet with Tom Yum sauce, crispy corn, sweet potato, shallots and coriander | G S F MO CR D

Tuna Ceviche with Watermelon Sauce 95

Dry-aged tuna fillet with avocado, edamame, tomatoes, shallots and refreshing watermelon sauce | G S F

Hamachi Ceviche with Mango Sauce 165

Japanese dry-aged Hamachi fillet with edamame, red onion, sweet potato and mango sauce | SU F S G M

Salmon Ceviche with Citrus Sauce 110

Dry-aged Norwegian salmon fillet with avocado, crispy corn, shallots and citrus sauce | M F

Salads

Health & Wealth Salad 85

A vibrant mix of greens, avocado, fresh zucchini, cucumber, asparagus, spinach, edamame beans, broccolini, dressed with nut sauce | S SE E

Georgian Salad with Avocado 70

Mix of fresh greens, Uzbek cucumbers and tomatoes, avocado, red onion, chili pepper, walnuts | VEG N

Roast Beef Salad 140

Tender roast beef, pickled peppers, asparagus, grilled avocado and corn, salad leaves, finished with nut sauce | S SE E M CR MO

Garden Salad 70

Uzbek tomatoes and cucumbers, radish, spring onions, soft-boiled egg | E D

Crispy Aubergine with Goat Cheese Cream 90

Golden-fried eggplant, cherry tomatoes, creamy goat cheese, pine nuts, coriander dressing | M D

Smoked Salmon Salad 110

Mix of fresh greens, delicately smoked salmon, mustard dressing, red onion | F M

Octopus Salad 140

Grilled octopus, roasted potatoes, honey-mustard dressing, olives, mixed greens, red onion | MO M

Achichuk 50

Traditional Uzbek salad with tomatoes, onions and fresh basil | VEG

Watermelon with Cheese 80

Marinated watermelon, feta cheese, fresh basil | D N

Chicken Salad 80

Sous-vide chicken fillet, celery, green grapes, yogurt, lemon zest, pecans, spring onions, coriander, dressed with olive oil | CE D N

Seafood & Caviar Selection

Magadan Shrimps 290

Deep-sea shrimp with rich mentaiko sauce and a hint of fresh lemon | CR MO

Oyster Gillardeau 55

French oyster Gillardeau, delicately dressed with raspberry vinegar and shallots | MO

	GRAMS	AED
• Caviar Gorbusha Red	125	339
• Caviar Premium Osetra	50	990
• Caviar Persian Black	50	1090

* served with pancakes and sour cream | F G D E

Dough as Art

Tandoor Bread 15

Traditional Uzbek tandoor flatbread, freshly baked in a tandoor oven | G D SE

Tandoor Chicken Samsa 35

Puff pastry filled with juicy chicken thigh and onions, baked in a tandoor, served with tomato adjika sauce | G D E SE

Tandoor Lamb Samsa 40

Puff pastry with tender lamb and onion filling, baked in a tandoor, accompanied by tomato adjika sauce | G D E SE

Urama Samsa 50

Puff pastry filled with lamb, red pepper, onions, tomatoes, and fresh cilantro, served with garlic sauce, tomato adjika and hot lamb broth | G D E SE CE

Mini Beef Samsa 55

Puff pastry stuffed with beef and onions, served with tomato adjika | G D E SE

Lamb Cheburek 60

Crispy, golden dough filled with juicy lamb and onions, served with tomato adjika sauce | G D E

Cheese Qutab 50

Delicate dough stuffed with creamy cheese, tomatoes and fresh cilantro, served with garlic sauce | G D E

Truffle & Potato Qutab 40

Delicate dough filled with creamy potatoes, mushrooms, and a hint of truffle oil, served with sour cream | G D E

Lamb Qutab 50

Pan-fried dough stuffed with tender lamb and onions, served with rich tomato adjika sauce | G D E

Lamb Manti 70

Traditional Uzbek steamed dumplings, generously filled with lamb and onions, served with sour cream | G D E

Soups

Okroshka 65

Traditional chilled soup with tender beef, boiled egg, fresh green onions, potatoes, cucumber, radish, laban, mustard, yogurt, and a hint of creamy horseradish | D M E

Shurpa 70

Classic Uzbek soup with tender lamb rib, potatoes, carrots, and bell pepper | CE

Tom Yum Kha 120

Spicy Thai-inspired soup with seafood, creamy coconut milk, zucchini, mushrooms, green onions, cilantro and chili pepper | F CR MO CE

Borsch 70

Traditional beetroot soup with beef, served with sour cream | D CE

Ukha Del Mar 120

Delicate fish soup with aromatic poultry broth, Chilean sea bass, Branzino fillet, potatoes, tomatoes, green onions and dill | F CE

Lagman 75

Traditional Uyghur hand-pulled noodle soup with tender beef, bell pepper, celery and spicy lazjan | CE S G E

Mains

Osh Prazdnichny 90

Festive Uzbek pilaf with tender lamb shoulder, Uzbek carrot, chickpeas, red raisins, quail egg and a hint of chili
| E SU

Osh Choyhana 90

Traditional Uzbek pilaf with lamb shoulder, yellow Uzbek carrot, barberry, garlic and a touch of chili | SU

Veal Chop with Brussels Sprouts 250

Juicy veal chop with tender Brussels sprouts, black chanterelle mushrooms, creamy green pepper sauce and smoked sour cream | D

Veal Shank with Buckwheat 145

Slow-braised veal in a rich sauce, accompanied by buckwheat with sautéed mushrooms | CR MO D S G SE

Beef Stroganoff 175

Beef tenderloin with oyster mushrooms, champignons, porcini, sour cream sauce, pickled cucumber and mashed potatoes | D G

Lamb Shank with Roasted Vegetables 190

Slow-braised lamb with bell pepper, broccoli, asparagus, red onion, mini zucchini and grilled eggplant | G CE

Branzino with Tomato Ragu and Green Pepper Cream Sauce 180

Dry-aged Branzino fillet with pickled green pepper sauce, rich tomato ragu and grilled zucchini | F D

Sea Bream with Grilled Artichokes 130

Dry-aged Dorado fillet with savory fish sauce and tender grilled artichokes | F CE D CR MO

Salmon with Guacamole and Quinoa 150

Dry-aged salmon fillet with creamy avocado sauce, quinoa and tomato salsa | E F

Scallops with Blood Orange Sauce 165

Pan-seared scallops with zesty blood orange sauce | MO D

Prawns with Chimichurri 110

Pan-fried Tiger prawns, served with green sauce of fresh herbs, garlic and olive oil | CR S G

Chilean Sea Bass with Vegetables 260

Marinated Chilean sea bass with steamed baby corn, mini zucchini, mini patissons, asparagus and broccoli | S SE F D G

Tuna Tataki with Wasabi Mashed Potatoes 130

Marinated tuna fillet with bok choy and creamy wasabi mashed potatoes | S SE G CR MO D F M

Lagman with Seafood 150

Hand-pulled noodles with seafood in creamy kimchi sauce, garnished with green onions, cilantro, pepper and garlic | F CR MO D G E SE

Dyl Dyl Lagman 90

Hand-pulled noodles with tender veal in shizo sauce, bell pepper, garlic, green onions, celery and cilantro | G CE E S CR MO SE

Grill

Beef Shashlik 145

Marinated beef tenderloin, served with tandoori flatbread, pickled onions, pickled cucumbers and kaila sauce
| G D M SE

Lamb Shashlik 155

Marinated lamb tenderloin, served with tandoori flatbread, pickled onions, pickled cucumbers and kaila sauce
| G D M SE

Chicken Shashlik 90

Marinated chicken thighs, served with tandoori flatbread, pickled onions, pickled cucumbers and kaila sauce
| G D M SE E

Chicken Cheddar 130

Minced chicken thighs topped with rich cheddar cheese sauce, served with tandoori flatbread, pickled onions, pickled cucumbers and kaila sauce | G D M SE

Caucasus Lamb Chop 220

Marinated lamb rack, served with paratha bread, pickled onions, vinegar, pickled cucumbers and kaila sauce | G D M SE

Napoleon Beef Shashlik 150

Layers of grilled beef tenderloin and lamb kofta, served with tandoori flatbread, pickled onions, pickled cucumbers and kaila sauce | G D M SE

Chicken Tabaka 170

Marinated boneless chicken served with cucumber and tomato salad, radish, garlic sauce, tandoori flatbread, pickled onions and kaila sauce | D G SE

Dry-Aged Branzino with Green Salsa 185

Grilled dry-aged Branzino fillet, served with zesty green salsa and a wedge of fresh lemon | F

Grilled Octopus 220

Tender octopus, served with green salsa and fresh lemon | M O

Sides

Mashed Potatoes with Truffle 50

Creamy mashed potatoes enriched with truffle oil | D

Broccolini 45

Grilled broccolini with a delicate sesame sauce | G S SE

Cherry Potatoes 40

Pan-fried with garlic and shallots | D

Padron Peppers 50

Roasted over charcoal, served with chimichurri sauce | S G SE

Hollandaise Asparagus 45

Grilled asparagus, finished with a rich balsamic Hollandaise sauce | E D

Grilled Vegetables 50

Charcoal-grilled red onion, zucchini, bell pepper, broccolini, asparagus, mini zucchini and young green onions | VEG

Lazar Rice 35

Steamed Uzbek rice | VEG

Grilled Sweet Corn 55

Grilled dry-aged Branzino fillet, served with zesty green salsa and a wedge of fresh lemon | G D E S

Buckwheat 35

Tender boiled buckwheat | VEG

Sharing

Whole Octopus

540

Oven-baked octopus, served with marinated tomatoes, roasted potatoes, seasonal vegetables, fresh lemon, and smoked demi-glace sauce with wine vinegar and shallots | MO CE

Whole Veal Shank with Vegetables

565

Slow-baked veal shank, accompanied by stewed mini zucchini, red onion, bell pepper, zucchini, asparagus, broccoli | CE

Kazan Volcano

520

Slow-cooked lamb shoulder with onions, Uzbek tomatoes, garlic, served with flatbread and pickled onions | CE G D

SIGNATURE DRY AGED FISH TECHNOLOGY

FISH WEIGHT RANGES FROM 1.5 TO 3 KG | ALL PRICES ARE PER 100GM | F

... Branzino

65

Charcoal-grilled / Asian-style / Steamed

... Salmon

60

Charcoal-grilled / Asian-style / Steamed

... Hamachi

70

Charcoal-grilled / Asian-style

(WHOLE OR FILLET)

SAUCE OF YOUR CHOICE

... Mediterranean Sauce

95

| G D F CE

... Tomato Cream Sauce

125

| D F CE

SIDE OF YOUR CHOICE

... Artichokes and Spinach

175

... Provençal Vegetables

95

| CE D

Desserts

Condensed Milk Waffle Rolls 65

Crispy waffle rolls filled with rich caramelized condensed milk and crunchy walnuts | G D N E

Napoleon 70

Layers of golden puff pastry with silky vanilla custard, topped with fresh berries and berry sauce | G D E S

Pearl Del Mar 65

Delicate coconut mousse with a tropical fruit heart, layered on soft coconut sponge | G D E S N

Honey Cake 65

Layers of honey sponge with sour cream filling, walnuts, and a scoop of homemade condensed milk ice cream | G D E N P

Truffle Collection 50

Selection of handcrafted truffles in lemon, dark chocolate, pistachio and coffee flavors | D G S N

Uzbek Tomato 65

Vanilla cheesecake mousse with a tomato-strawberry center, served on chocolate crumble | G D E N S

Apple Tarte Tatin 65

Caramelized apples on almond dough, served warm with vegan vanilla ice cream and caramel sauce | VEG N S

Not a Plov 70

Silky rice pudding topped with almond, hazelnut & pecan crocant, served with hazelnut ice cream | D N G E

Fruit Platter 185

Chef's selection of seasonal fruits and berries

Homemade Ice Cream & Sorbet

Vanilla Ice Cream 25

Served with homemade merengue | D E

Chocolate Ice Cream 25

Served with waffle roll | D E G S

Pistachio Ice Cream 25

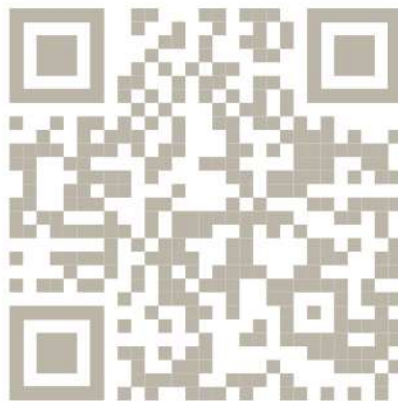
Served with roasted pistachio | D E N

Coconut Sorbet 25

Served with coconut slices

Mango Sorbet 25

Served with fresh mango



SCAN FOR MENU

MO - Molluscs | E - Eggs | F - Fish | S - Soya | D - Dairy | G - Gluten | CR - Crustaceans | M - Mustard | N - Nuts | SE - Sesame | CE - Celery | SU - Sulphites | P - Peanuts

All prices are in AED, inclusive of 5% V.A.T., 7% municipality fee & 10% service charge.