

MENU

SOUP

LENTIL SOUP - 35AED (A) (V)

Braised red lentils flavored with cumin served with croutons and lemon

SOUP OF THE DAY - 35AED

Kindly ask the server for availability

SALADS

VERTIGO CAESAR SALAD - 49AED (A) (V)

Romaine lettuce, beef bacon, parmesan and croutons:

Chicken - **55AED** | Shrimps - **59AED**

BEEF GLASS NOODLES SALAD - 30AED (A) (V)

Grilled beef, lemongrass dressed glass noodles, green beans, cilantro, tomatoes, onions and sprinkle of chili

KALE CITRUS SALAD - 42AED (A) (V) (S)

Kale leaves with orange, grapefruit, pomelo segments and raspberry vinaigrette

CAPRESE SALAD - 45AED (A) (V) (S)

Buffalo mozzarella, tomato and avocado served with balsamic reduction

(H) Balanced Diet

(V) Vegetarian

(S) Spicy

Allergen (A): Crustaceans / Dairy product / Egg product / Gluten contained/ Nut contained
Peanut contained / Soybeans / Sesame seed / Fish

Note: All bread may contain dairy, egg, gluten, nut & sesame seed
Please notify to the waiter if you have any food allergy

HERE, OUR FOOD HAS A local ACCENT

We favor local produce Our Tomato, Cucumber, Capsicum, Coriander, Parsley, Turnips, Eggplant, Marrow, Labneh and Dates are all locally grown and produced.



All prices are in AED inclusive of 7% Municipality fee, 10% Service Charge and 5% VAT.

NIBBLES

NACHOS - 42AED

Tortilla chips served with cream cheese sauce, melted cheddar cheese, guacamole, tomato salsa and jalapeno

BUFFALO CHICKEN WINGS - 42AED

Wings seasoned with Chef's special buffalo sauce and fried until crisp, served with blue cheese dip

CHICKEN OR LAMB OR BEEF SATAY - 42AED

Char-grilled marinated satay served with a creamy peanut sauce

LOADED FRENCH FRIES - 22AED

Smothered French fries gratinated with mozzarella and cheddar cheese loaded with beef bacon

VERTIGO DYNO SHRIMPS - 42AED

Tempura fried shrimps glazed with spicy mayo served on mesclun greens

MOZZARELLA CHEESE STICKS - 23AED

Served with pineapple sweet chili dip

JALAPENOS - 23AED

Cheese stuffed jalapeno with garlic mayo dip

MEZZE PLATTERS - 45AED

Spinach fatayer, cheese sambousek, meat kibbeh, hummus and moutabel served with Arabic khabz (bread)

VEGETABLE TEMPURA - 25AED


Deep fried tempura battered vegetables served with chili cream cheese dip


CHICKEN TIKKA LOLLIPOPS - 42AED

Tikka masala marinated chicken served coriander and mint chutney


MIXED SNACK PLATTER - 40AED

Stuffed jalapenos
Mozzarella sticks
Chicken wings
Calamari rings

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LIGHT MEALS

CLUB SANDWICH - 45AED ^(A)

White or brown toast, turkey bacon, chicken, fried egg, tomato, lettuce, emmental cheese and French fries

HOMEMADE PIZZA - 55AED ^(A)

With your choice of toppings;

Pepperoni | Chicken

Mushroom | Shrimps

Mixed peppers | 4 cheese

Mixed seafood | Vegetables

CHOOSE YOUR BURGER - 55AED ^(A)

Served with mayonnaise, tomato, lettuce, pickles, onion rings and French fries

Chicken | Beef | Vegetables

Free add on; fried egg, beef bacon, cheese

SHAWARMA WRAP - 45AED ^(A)

Arabic marinated chicken, tahini, onions, pickles wrapped in khazb served with French fries or salad

CHICKEN QUESADILLA - 42AED ^(A)

Toasted flour tortilla with melted cheddar filled with seasoned cajun chicken, onions, tomato salsa, sour cream, guacamole and French fries

LAMB CURRY - 69AED ^(A) ^(V)

Braised lamb in aromatic gravy served with rice, papadum and chutney

FISH AND CHIPS - 52AED ^(A)


Deep fried battered Dory fish with mushy peas, wasabi mayo and French fries

FRIED CALAMARI - 52AED ^(A)


Tempura battered deep fried calamari served with raspberry vinaigrette dressed mixed lettuce and cayenne mayo

CHARGRILLED RIB EYE - 110AED ^(A)

Served with buttered broccoli, green beans, French fries with your choice of peppers, mushrooms or blue cheese sauce

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ALCOHOLIC BEVERAGES

APERITIFS

Martini Rosso Vermouth	32
Martini Bianco Vermouth	32
Martini Extra Dry Vermouth	32
Bitter Campari	32
Ricard	32

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Gordon's	30
Bombay Sapphire	32

VODKA & RUM

Havana Club	34
Bacardi Superior	42
Smirnoff Red	32
Absolut Blue	41

TEQUILA

Conquistador Gold	41
Tequila White Tenampa	39

LIQUEURS

Pimm's	37
Taylor's Fine Ruby	37
Malibu	37
Amaretto	37
Sambuca Isolabella	37
Bols Cherry Brandy	32
Bols Curacao Blue	32
Bols Mint Green	32
Bols Crème Banana	32
Grand Marnier	37
Southern Comfort	37
Khalua	37
Galliano	37
Cointreau	44
Bailey's Original	41

WHISKY

John Jameson	42
Dewar's White Label	42
Famous Grouse	42
J. Walker Black Label	45
J. Walker Red Label	42
Jack Daniels	48
Chivas Regal 12 YO	48

COGNAC

Hennessy VS	48
Hennessy VSOP	94

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DRAUGHT BEERS

Heineken	42
Heineken Extra cold	42
Budweiser	42
Stella	45
Guinness	48

BOTTLED BEERS

Heineken	38
Budweiser	38
Strongbow Cider	40
Amstel Light	38
Corona Extra	42

LIGHT REFRESHMENT

Smirnoff Breezer Ice	40
Bacardi Breezer Lime	40

COCKTAILS

Tropical blue	44
Cosmopolitan	44
Singapore sling	44
Gin fizz	44
Maitai	44
Pinacolada	44
Mojito	44
Daiquiri	44
Margarita	48
Kamikaze	44
B52	52

SIGNATURE COCKTAILS

Pimm's girl	47
Wonderful world	47
Bullfrog	55
Long island iced tea	58
Pinacool	28
Florida	28
Hawaiian	28
Perfect	28
Fruit Smoothie	28

CHAMPAGNE

Moët & Chandon	Bottle 950
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HOUSE WINE

Frontera Merlot Red	41
Frontera Chardonnay White	41

RED WINE

Jindalee Cabernet Sauvignon, Australia	204
Cuvée Sabourin Shiraz, France	184
Casillero del Diablo Reserva Pinot Noir, Chile	236
Château de Marsan, Bordeaux Supérieur, France	288
Zonin Regions Bardolino DOC, Italy	204
Footprint Merlot, Pinotage, South Africa	194

WHITE WINE

Jindalee Sauvignon Blanc, Australia	204
Sunrise Sauvignon Blanc Central Valley, Chile	204
Château de Marsan, Bordeaux Blanc France	288
Schenk Frascati Classico Superior DOC, Italy	204
Stormhoek Chenin Blanc, South Africa	204
The Long Walk Chardonnay, South Africa	184

ROSE WINE

Cuvée Sabourin Rosé, France	184
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NON-ALCOHOLIC BEVERAGES

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FRESH JUICES	28
CHILLED JUICES	19

SOFT DRINKS & WATER

Evian 1L	17
Perrier 33cl	17
Perrier 75cl	32
San Pellegrino 50cl	19
San Pellegrino 1.5L	34
Mineral Water 50cl	11
Mineral Water 1.5L	19
Red Bull	32

HOT BEVERAGES

American coffee	19
Espresso	19
Decaffeinate	19
Cappuccino	21
Café latte	21
Hot chocolate	21
Tea Selection	21