



# *Surf* CLUB

A Little Indulgence.

Wanderers are the essence of free-spirited exploration and adventure. A wanderer is a person who embodies the spirit of roaming or travelling in search of new experiences, wanderers are international, exposed, cultured, always willing to try new things.

# FOR THE TABLE

Pitas and Dips   D, G, N	95
<i>A selection of Mediterranean-inspired dips served with warm pita bread</i>	
<i>Basil - Houmous   Creamy spicy feta   Sundried tomatoes</i>	
Pimientos de Padrón	65
<i>Charcoal grilled, sprinkled with Maldon salt</i>	
Croquetas   D, G	65
<i>Truffle, smoked turkey ham, Manchego with paprika aioli</i>	
Patatas Bravas   D, G	55
<i>Crispy potatoes served with our authentic home-made bravas sauce and a sprinkle of paprika</i>	
Steamed Edamame	55
<i>Sprinkled with Maldon salt</i>	

## FLATBREADS

Margherita   D, G	95
<i>Classic tomato, Mozzarella di Bufala and basil</i>	
Bresaola   D, G, N	135
<i>Air-dried beef, Mozzarella di Bufala, arugula, basil pesto</i>	
Truffle   D, G	185
<i>Shaved fresh truffle, Provolone, Mozzarella di Bufala and Burrata Pugliese</i>	

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# STARTERS

Salmon Tataki   G	110
<i>Slices of fresh Norwegian salmon served with a ponzu sauce</i>	
Salmon Crispy Rice   D	105
<i>Tender fresh salmon topped with spicy Japanese mayonnaise, on a bed of crispy rice</i>	
Octopus Carpaccio	100
<i>Thinly sliced octopus served with lemon zest and jalapeño</i>	
Firecracker Prawns   G, S	95
<i>Tender-coated prawns with Romesco sauce</i>	
Breaded Sole   G	95
<i>Sole, served with jalapeño tartar sauce</i>	
Patagonian Calamari	90
<i>Grilled calamari with green chilli, fresh parsley, coriander and a drizzle of olive oil</i>	
Crispy Squid   G	90
<i>Crispy Patagonian calamari served with tartar sauce</i>	
Beef Tataki   G	135
<i>Slices of tender Black Angus beef served with a ponzu sauce</i>	
Honey-Glazed Short Ribs	125
<i>12-hour slow-braised short ribs with honey</i>	
Baked Feta   D	80
<i>Served with honeycomb and roasted cherry tomatoes</i>	
Summer Tart   D, G	75
<i>Creamy Stracciatella, sliced peaches, and cherry tomatoes served in a flaky pastry tart served with onion jam</i>	
Tomato Carpaccio   D	75
<i>Slices of heirloom tomatoes, sweet nectarine, creamy feta, Kalamata olives and apple balsamic purée</i>	
Gazpacho   G	65
<i>Traditional cold Spanish soup made with fresh tomatoes and cucumbers</i>	

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# RAW BAR

## Oysters

Fine de Claire | s

6 pcs | 12 pcs

160 | 310

*French oysters, renowned for their exquisite blend of salty and nutty flavours  
Served with traditional condiments*

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Royal Oscietra Caviar | D, G

495

*Royal Oscietra Caviar (30gr), served with mini-blinis and condiments*

Yellowfin Tuna Tartare | G

140

*Fresh Yellowfin tuna, smashed avocado and a drizzle of lemon dressing  
Served with crispy sourdough*

Sea Bass Ceviche

120

*Slices of fresh sea bass marinated in lime juice, with a jalapeño coriander dressing*

Seafood Tower | s

750

*An exquisite selection from the ocean*

*½ Canadian Lobster*

*12 Red Prawns*

*6 Yellowfin Tuna Sashimi*

*12 Fine de Claire Oysters*

*½ King Crab*

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# SALADS

<b>Burrata</b>   D, N	105
<i>Burrata Pugliese served on a bed of heirloom tomatoes and arugula drizzled with a basil balsamic reduction</i>	
<b>Shrimp and Avocado</b>   S	105
<i>Grilled shrimps and avocado served on a medley of mixed leaves with orange dressing</i>	
<b>Watermelon and Feta</b>   D, N	95
<i>Fresh watermelon, Greek feta and fresh spinach drizzled with pesto sauce</i>	
<b>Farro</b>   D, G, N	95
<i>Whole wheat grain from Tuscany, creamy crumbled goat's cheese, figs, Italian chicory and pistachios served with a fig vinaigrette</i>	
<b>Greek</b>   D	85
<i>Diced cherry tomatoes, cucumber, red onion and Kalamata olives topped with Greek feta</i>	
<b>Caesar</b>   D, G	70
<i>Romaine lettuce and crunchy croutons tossed in our home-made Caesar dressing</i>	
<i>Add Chicken + 25   Add Prawns + 35</i>	

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# SUSHI BAR

## Nigiri 2 pcs

Otoro	115
Akami Tuna	100
Yellowfin Tuna	75
Sea Bass	75
Salmon	65
Prawn	65

## Sashimi 3 pcs

Otoro	115
Akami Tuna	100
Yellowfin Tuna	75
Sea Bass	75
Salmon	65

## Rolls 8 pcs

Surf 'n' Turf   G, S <i>Prawn tempura, crab, Wagyu beef</i>	135
Prawn and Mango   G, S <i>Prawns, mango, jalapeño salsa</i>	125
Prawn Tempura   G, S <i>Prawns, crab, avocado, chilli mayonnaise</i>	105
Spicy Tuna <i>Yellowfin tuna, cucumber, jalapeño, chilli mayonnaise</i>	105
Salmon and Avocado   D <i>Salmon, avocado, cream cheese, wasabi</i>	105
California   D, S <i>Crab, mango, cucumber, saffron Hollandaise sauce</i>	95
Cucumber and Avocado <i>Avocado, asparagus, cucumber, crispy sweet potato, herbs mayonnaise</i>	75

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# MAINS

'Ugly' Fish   G <b>To share</b> <i>Whole crispy Scorpion fish served with a side of soft tortillas and salsa fresca</i>	695
Paella   S <b>To share</b> <i>Traditional seafood Paella, with mussels, prawns, langoustines, clams, Patagonian calamari, fish of the day and saffron-infused rice</i>	425
Miso-Glazed Salmon   G <i>Roasted Norwegian salmon, served with a selection of grilled vegetables</i>	165
Catch of the Day <i>Ask your waiter for the catch of the day, filleted and cooked to your liking, served with grilled vegetables and Provençal sauce</i>	155
Moules   S <i>Sautéed mussels, with your choice of sauce</i>  <i>Marinière   A, D   Saffron   D   Garlic-chilli</i>	125
Chicken with Foie Gras   D <b>To share</b> <i>Tender marinated whole chicken, served with seared foie gras and mushroom sauce</i>	295
Saffron Risotto   D <i>Saffron-infused rice, mixed with Mascarpone and topped with Parmesan</i>  <i>Add Langoustine   S + 40</i>	115

## FROM THE FISH DISPLAY

*Fresh Mediterranean and local seafood available at market price*



**Grilled**  
*Over natural charcoal*

**Crudo**  
*The finest way*

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# FROM THE JOSPER OVEN

*Discover the distinctive charcoal-grilled flavours of our expertly prepared selection*

Spanish Octopus	150
<i>Grilled Palamós octopus with chimichurri sauce</i>	
King Prawns   s	250
<i>Grilled U5 prawns served with a lemon-herb dressing</i>	
Japanese Wagyu	
<i>Unparalleled beef quality: tender, rich and flavourful</i>	
Tomahawk	2495
<b>To share</b>	
<i>A5 grade, Hokkaido Prefecture 1.3kg</i>	
Striploin	795
<i>A5 grade, Hokkaido Prefecture 300gr</i>	
Australian Black Angus	
<i>150-day Grain-fed</i>	
Tomahawk	845
<b>To share</b>	
<i>1.3kg</i>	
Ribeye	265
<i>300gr</i>	
Striploin	265
<i>300gr</i>	
Filet Mignon	255
<i>220gr</i>	
Australian Lamb Chops	215

## **Accompaniments**

*All our meat items are served with grilled vegetables and a side of peppercorn sauce | D*

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# PASTA

Lobster Linguine   G, S	595
<i>To share</i> Whole lobster served over linguine pasta with our house-special tomato sauce and fresh basil	
Linguine al Caviar   A, D, G	595
Linguine cooked in a rich lemon butter sauce topped with caviar	
Spaghetti al Tartufo   D, G	195
Spaghetti with fresh black truffle and parmesan	
Spaghetti alle Vongole   A, G, S	135
Spaghetti with local clams in white wine sauce	

## Pasta Your Way | D, G

Customise your pasta with daily fresh seafood from our display, served over spaghetti with a tomato or cream sauce

65 + MP

# SIDES

French Fries   G	45	Steamed Rice	45
Truffle Parmesan French Fries   D, G	65	Mixed Leaves Salad	45
Mashed Potato   D	45	Grilled Vegetables	45
Truffle Mashed Potato   D	65	Sautéed Mushrooms   D	45

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# DESSERTS

Pineapple Carpaccio   A, D, G	75
<i>Delicate slices of fresh pineapple, coconut crumble served with rum sauce and coconut ice-cream</i>	
Eton Mess   D	75
<i>Mixed berries, meringue, white chocolate, whipped cream, strawberry coulis</i>	
Profiteroles   D, G, N	75
<i>Choux pastry filled with velvety crème diplomate, coated in a praline chocolate sauce, served with vanilla ice-cream</i>	
Chocolate Fondant   D, G	75
<i>Warm chocolate fondant served with vanilla ice-cream</i>	
Ice-Cream   D	20
<b>Scoop</b> <i>Vanilla   Chocolate   Coconut</i>	
Sorbet	20
<b>Scoop</b> <i>Lime   Mango   Raspberry</i>	

Seasonal Fruit Platter	185
<i>A selection of seasonal fresh fruits</i>	

Watermelon Platter	125
<i>In season</i>	

## DESSERT WINE

Lustau 'Sofera Reserva', PX Emilio Lustau	90
Biá-Haut Banyuls, M. Chapoutier	75

## DIGESTIF

Wanderer With No Past	80
<i>Bourbon, coconut, corn and salted caramel</i>	
Irish Coffee	85
<i>Irish whiskey, Espresso, topped with cream</i>	
Espresso Martini	80
<i>Vodka, Kahlúa, and Espresso</i>	

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