LION

IN THE SUN

IL SABATO

LION Mediterranean Brunch

Every Saturday · 12:30 PM – 4:00 PM

Gather around the table for a Saturday of Mediterranean flavours, music and good company

Ci vediamo a tavola!

THE PACKAGES

FRESCO — AED 450

Soft drinks, crafted mocktails, juices & coffee

Because a great Saturday doesn't need alcohol to be memorable

ALLEGRO — AED 550

House wines & signature cocktails
Soft drinks, crafted mocktails, juices & coffee

The right glass for the right moment

BRILLANTE — AED 650

Prosecco
House wines & signature cocktails
Soft drinks, crafted mocktails, juices & coffee

Because some Saturdays deserve a little extra sparkle

LITTLE ONES — AED 190

For children aged 4 to 12

Mini Milanese with French Fries

or

Pasta al Pomodoro

Vanilla Ice Cream

IL MENÙ DEL SABATO

A Mediterranean memorable
afternoon above the city

TO START

Quinoa Salad (MUST, SULP)
Quinoa with macadamia nuts and dried cranberries

Burrata (D)
Burrata with cherry tomatoes

Wagyu Beef Tacos (G, S, SES)
Hand-cut Wagyu beef with sweet chilli and soy sauce, served in a crispy corn shell

Rock Shrimps Tempura (CRU, E, G, MUST, SES)
Spicy yuzu mayo

Endives With Our Secret Dressing (E, MUST, SULP, TN)
With raisins and caramelised pecan nuts

MAIN COURSE

Choose one paella for the table

Seafood Paella (CRU, F, MOLL)
Spanish Bomba rice with saffron, shellfish broth, lobster, langoustine and monkfish

Chicken Paella (CEL)
Spanish Bomba rice, saffron, tender corn-fed chicken and seasonal Mediterranean vegetables

Vegetarian Paella (CEL, V)
Spanish Bomba rice, saffron and a selection of seasonal Mediterranean vegetables

TO FINISH

Mango Cheesecake (D, E, G, TN)

Tiramisù (D, E, G)

The menu evolves with the seasons, following the ingredients and flavours of the Mediterranean

(CEL) Celery, (CRU) Crustaceans, (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (LUP) Lupin, (MOLL) Molluscs, (MUST) Mustard, (PN) Peanuts, (S) Soya, (SES) Sesame, (SULP) Sulphites, (TN) Tree Nuts

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