URBAN
BAR & EATERY

BAR GRAZING & SMALL PLATES

Punchy pub bites crafted for sharing and pairing

SMOKED BEEF SHORT RIB CROQUETTES (D,G) — 55
12-hour braised beef, aged cheddar, smoked paprika aioli

CRISPY SALT AND PEPPER SQUID (D,G,S) — 55
Flash-fried tender squid, spring onion, chili crisp, lime-garlic emulsion

TAVERN CHICKEN WINGS (D,G) — 50
Smoked BBQ glaze or spicy habanero buffalo, blue cheese ranch, celery.

HOT MEZZE BOARD (D,G,N) — 65
Crispy beef kibbeh, cheese rakakat, spinach fatayer, falafel, tahina dip

COLD MEZZE GRAZING DIP PLATTER (G,N,SE,V) — 55
Smoky baba ghanoush, silky hummus, muhammara, warm pita shards

ANGUS CHEDDAR SLIDERS (D,G) — 65
Mini Angus patties, molten cheddar sauce, Hickory relish, soft brioche

URBAN ROMAINE CAESAR (D,G,E,SUL) — 55
Romaine hearts, crispy Turkey bacon, sourdough croutons, shaved parmesan, house dressing.
Add: Chicken or Prawns (S) — 25/30

ARABIC SPICED RED LENTIL SOUP (G, V) — 45
Cumin-scented red lentils, za'atar croutons, fresh lemon cheek

GASTROPUB COMFORT AND HEARTY MAINS

Elevated pub house staples and rich flavors

ALE-BATTERED BRITISH FISH & CHIPS (D,G,S) — 70
Crispy battered Atlantic cod, triple-cooked, thick chips, crushed minted peas, tartar sauce

PAN-ROASTED SEA BASS & CRUSHED POTATOES (D,S) — 100
Crisp-skinned fillet, crushed za'atar baby potatoes, charred asparagus, lemon-caper butter

RIGATONI SPICY ARRABIATA (D,G,V) — 75
Slow-braised plum tomato, calabrian chili, cream reduction, torn fresh burrata

WILD MUSHROOM & TRUFFLE TAGLIATELLE (D,G,V) — 70
Sautéed wild mushrooms, black truffle butter, aged parmesan, fresh thyme

CHILI GARLIC TIGER PRAWN LINGUINE (D,G,S) — 95
Seared prawns, extra virgin olive oil, garlic confit, chili flakes, parsley

OLD DELHI BUTTER CHICKEN (D,N) — 90
Tandoori chicken, creamy tomato-cashew gravy, butter naan, basmati rice, chutney

AROMATIC BIRYANI (V*, D,G) — 85
(Choice of *Vegetables or Chicken) (V,D,G)
Spiced basmati rice, slow-cooked chicken or garden vegetables, crisp onions, mint raita, papadum.

CRAFT BURGERS & SANDWICHES

Served with skin-on rosemary fries or house slaw

THE URBAN BURGER (D,G) — 80
180g Angus beef, smoked scamorza, onion jam, beef bacon, secret relish, brioche bun (Upgrade Double Patty +20)

CRISPY CHICKEN SANDWICH (D,G) — 70
Spicy-crusted chicken thigh, crunchy kohlrabi apple slaw, dill pickles, tangy sauce, potato bun.

SWITCH™ PLANT-BASED TRUFFLE BURGER (VG,G) — 80
Local pea-protein patty, smashed avocado, field mushroom, vegan truffle aioli, pretzel bun.

STONE-BAKED PIZZAS AND FLATBREADS

Handcrafted 12-inch sourdough crust

PIZZA MARGHERITA (D, G, V) — 65
San Marzano sauce, fior di latte mozzarella, fresh basil, extra virgin olive oil

SPICY BEEF PEPPERONI AND HOT HONEY (D, G) — 75
Beef pepperoni, mozzarella, crushed red chili, wild oregano, habanero-infused honey drizzle

QUATTRO FORMAGGI (D, G, V) — 75
Mix of our Italian cheeses, oregano, honey

CHARCOAL GRILL AND SKEWERS

Charred over open coals. Served with garlic toum, zhug chimichurri & choice of side: French Fries | Fattoush Salad | Caesar Saladd | Zaatar Baby Potato

CHARCOAL CHICKEN SHISH TAWOOK (D,G) — 75
Yogurt & garlic-marinated chicken breast, flame-grilled, sumac onions.

CHICKEN TIKKA (D) — 75
Garlic-marinated chicken thigh, flame-grilled, mint chutney

SPICED LAMB KOFTA SKEWERS (D,G) — 80
Hand-minced lamb, Arabic spices, charred peppers, flatbread.

HARISSA ANGUS BEEF TENDERLOIN SKEWERS (G) — 100
Beef medallions, smoky harissa glaze, blistered cherry tomatoes.

GRAND CHARCOAL MIXED GRILL PLATTER (D,G) — 190
Choice of any 3 skewers above, grilled chili, sumac onions, dips, pita, 2 sides. Ideal for 2.

AUSTRALIAN ANGUS RIBEYE STEAK (220g) (D) — 175
Grain-fed Angus ribeye, roasted bone garlic, peppercorn jus, skin-on fries.

PUDS AND WEET TREATS

Casual sweet finishes

WARM STICKY TOFFEE DATE PUDDING (G,D,N,V) — 45
Moist Khalsa date sponge, salted butterscotch sauce, vanilla bean gelato

CRÈME BRÛLÉE (D) — 40
Vanilla bean custard, caramelized demerara sugar

WARM KUNAFA (D, G, N) — 45
Saffron syrup, ice cream vanilla, pistachios

DARK CHOCOLATE DATE CAKE (D,G,N) — 45
Vanilla ice cream, date syrup

SEASONAL FRUIT PLATTER (VG) — 40
Market selected fresh fruit platter

CHOICE OF ICE CREAM (D) — 35
Vanilla, chocolate, strawberry

URBAN KIDS CORNER

Age 12 years and Under

CRISPY CHICKEN TENDERS (D,G) — 40
Skinny fries or steamed rice, honey mustard dip

MINI MARGHERITA PIZZA (V,D,G) — 45
Stone-baked, mild tomato sauce, mozzarella.

CHEDDAR MAC AND CHEESE (V,D,G) — 45
Elbow pasta, silky cheddar cream, crispy crumb.

KIDS GELATO SCOOP (D) — 40
Vanilla, chocolate, or strawberry with sprinkles

(D) - Dairy, (N) - Nuts, (SF) - Seafood, (G) - Gluten, (V) - Vegetarian, (VG) - Vegan,(R) - Raw, (E) - Egg, (SUL) - Sulphite, (SE) - Sesame, (C) - Celery, (M) - Mustard, (SB) - Soybean, (L) - Lupin

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

Kindly inform us of any food or beverage allergies, and we will be delighted to adjust the menu to your needs.