

Starters

FRIED OLIVES

For 1 Person

To Share

Stuffed with goat's cheese, aioli and roasted pepper dip

FRIED POT STICKERS

Asian style seafood wrappers, pan fried until crispy with spicy soya dipping sauce

MARTINIS CHICKEN WRAP

Bedouin shrak, chicken cooked with sumac and onions, labneh with mint

MARTINIS LAMB WRAP

Bedouin shrak, slow cooked lamb, preserved lemon and eggplant

SALMON BRUSCHETTA

House cured salmon, deep fried capers and house labneh with chili or za'ater

CRISPY FRIED SHANGHAI NOODLES

Crispy fried egg noodles with your choice of beef chicken or mixed vegetables and our Signature sauce

SHRIMP CEVICHE

Green apple, jalapeño, coriander and coconut milk

SEAFOOD MAYONNAISE

Seafood medley in a spiced mayonnaise, red snapper crisps and salmon crackling

SHRIMP AND SALMON SPRING ROLLS

Crispy spring rolls filled with shrimp and salmon, served with coriander salad and crispy fried shallots



Grills

GOURMET BURGER

220g certified Black Angus pure beef burger, Kaiser roll, hickory smoked house barbeque sauce, blue cheese, sun dried tomatoes, beef bacon and black olives, with curly steak house fries and salsa

PAN SEARED SALMON

Potato puree, grilled zucchini and warm infused black olives, capers, baby tomatoes and roasted garlic with extra virgin olive oil

EL GAUCHO STRIPLOIN

280g center cut New York style certified Black Angus grilled and sliced. Topped with South American chimichurri, green beans and baked potato

AUSTRALIAN VEAL CUTLETS

350g pan seared veal cutlets, truffled potatoes, mushroom ragout and baby carrots

MARTINI GOURMET TENDERLOIN

180g certified Black Angus beef tenderloin, baby vegetables, cauliflower puree, confit potato and rose petal sauce

GRILLED JUMBO SHRIMP

300gr jumbo shrimp grilled to perfection and served in or out the shell with your choice of lemon and herbs or spicy peri peri, steamed basmati rice and grilled vegetables



Chefs Signature Dish



Local Speciality



Healthy Option

Skewers

CHICKEN WITH TOUM

3 Bamboo chicken skewers grilled over an open flame with house made garlic paste and pickled chilis

BAHARAT BEEF WITH CHERMOULA

3 Bamboo beef tenderlion skewers grilled with our chef's signature spice rub and cream chermoula dip

PRAWNS WITH HARISSA

6 Prawns on bamboo skewers flash fried with garlic, lemon and fresh herbs served with our North African red chili dip

MIXED SKEWER PLATTER

Selection of 3 chicken, 3 beef and 4 prawns on Bamboo skewers served with dips and sauces

All skewers served with grilled Lebanese bread



Sweet Bites

PANNA COTTA

Hazelnut panna cotta, salted caramel macaroon, vanilla crisp

BROWNIE

Triple chip rich, moist and chewy flourless chocolate and pecan brownie topped with dulce de leche ganache and fresh fruit

BAKLAWA

Filo pastry filled with walnut ice cream, roasted pistachio and orange syrup

CRÈME BRÛLÉE

Date and Turkish coffee Crème brûlée with almond biscotti

CHEESE SELECTION

Selection of 5 imported cheeses, grapes, fig preserve, dried fruit and baguette

CHEESE AND CRUDITÉS PLATTER

Selection of 3 imported cheeses and freshly cut carrot, cucumber and celery, grapes, fig preserve, dried fruit and baguette

SELECTION OF FRESHLY SLICED FRUIT

Mango sorbet, almond tuille



Chefs Signature Dish



Local Speciality



Healthy Option