# FOOD

For heartier options, savour our flavourful seafood and chicken chorizo paellas, or

Welcome to Tap & Grill at Jumeirah Golf Estates.

Discover our new menu, a fusion of Spanish and Levantine cuisine, perfect for sharing. Enjoy vibrant mezzeh spreads, cold tapas like ceviche and carpaccio, and hot dishes with a Spanish twist, including gambas al ajillo, octopus gallega, and patatas bravas.

try our signature mixed grill and seafood platters, all made for sharing.

#### THE ULTIMATE WEEKEND EXPERIENCE: FROM SUNRISE TO SUNDOWN

#### TAP & BBQ EVERY FRIDAY | 6PM - 9PM AED 200 PER PERSON | AED 100 KIDS 6 - 12 YEARS OLD

Experience a Mediterranean-inspired evening at Tap & BBQ Fridays. Enjoy a delicious BBQ spread featuring perfectly grilled meats, seafood, and vegetables with rich Mediterranean flavours, complemented by a selection of tapas and mezze.

Set against the backdrop of live entertainment, it's the ideal way to unwind and kick off your weekend in a relaxed, vibrant atmosphere. Perfect for gathering with friends and family.

#### TAP & RISE SATURDAY & SUNDAY | 9AM - 11AM AED 85 PER PERSON | AED 45 KIDS 6 - 12 YEARS OLD

Kick off your day with our delightful breakfast buffet, offering Mediterranean favorites with a modern twist. Whether you're after something hearty or light, it's the perfect way to start your weekend.

Enjoy fresh-baked breads, manakish, and pastries, along with a selection of Spanish and Middle Eastern cheeses. Savour assorted cold cuts and hot dishes like Spanish chorizo and traditional Arabic sausage.

Don't miss our live stations serving up eggs, waffles, and pancakes, plus a refreshing selection of fresh fruits, teas, coffees, and juices to complete your morning feast.

#### **TAP & TASTE BRUNCHES**

EVERY SATURDAY & SUNDAY | 12PM - 4PM AED 145 FOOD ONLY | AED 80 KIDS 6 - 12 YEARS OLD

Step into our lively weekend brunch where the best of Spain and the Levant come together. Savour bold, shareable plates of tapas and mezze as you explore a vibrant salad station, hot and cold selections, and a delicious range of grilled and roasted delights.

Indulge in Spanish paella, a tempting pasta station, and end on a sweet note with an array of desserts. A relaxed, family-friendly atmosphere with kids' activities and dog-friendly seating makes this the perfect spot for a weekend gathering.

#### **TAP & DUSK SOIRÉE**

EVERY SATURDAY | 6PM - 9PM AED 220 FOOD ONLY | AED 110 KIDS 6 - 12 YEARS OLD

As the evening unfolds, dive into our Tap & Dusk Soirée-a celebration of flavours where tapas and mezze take center stage in a lively, relaxed atmosphere. On alternating weeks, enjoy a Levantine-inspired buffet with live stations showcasing vibrant cold mezze, hot selections, and grilled meats, or a Spanish-themed evening featuring tapas, a raw bar, and spit-roasted delights.

Indulge in everything from Spanish paella to Levantine BBQ, with seafood, meats, and irresistible desserts to complete the experience. With live entertainment and a dog-friendly setting, it's the perfect way to savour your Saturday night with friends and family.



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### COLD TAPAS

All our starters are served in shareable mini portions		T&G MEZZEH G, D, V, SE, CE
<b>STEAK TARTARE</b> G, M, D, E, R, <i>Alcohol</i> Gherkin, caper, shallot, parsley, toasted bread, tartare dressing	55	Hummus, moutabel, truffle labneh, olives, vegetable crudités with freshly baked pita bread
SALMON, TUNA OR SEABASS CEVICHE S, R Lemon, coriander, chilli, sweet potato	50	<b>TOMATO MOZZARELLA</b> D, N, V Marinated tomato, mini mozzarella, basil pesto, aged balsamic, arugula
SEARED TUNA S, N, R, G Parsley, lemon, olive oil, eggplant caponata	45	<b>CHICKEN FATTOUSH</b> G, D Lebanese green salad served with succulent chicken kebabs
WAGYU COPPA D, G, SP Gnocco fritto, baby wild rocket, extra virgin olive oil, parmesan powder	55	
<b>BEEF CARPACCIO</b> D, R Baby wild rocket, parmesan cheese, capers, balsamic olive oil	55	
<b>ZUCCHINI &amp; STRACCIATELLA</b> D, G, V, N Marinated zucchini, basil, olive oil	50	

N - Nuts | V - Vegetarian | GF - Gluten Free | G - Gluten | D - Dairy | E - Eggs | SP - Sulphates | SO - Soy Beans

S - Fish and or Shellfish | P - Peanut | SE - Sesame | M - Mustard | CE - Celery | A - Alcohol | R - Raw

إن اسـتهلاك منتجات الحيوانات و المأكولات البحرية الغير مطبوخة ، و الدواجن النيئة مثل البيض قد يزيد من خطر الإصابة بالأمراض التي تنتقل عن طريق الطعام 50

45

Consumption of raw or uncooked animal, seafood or poultry products such as eggs may increase your risk of food borne illness

All prices are in AED and inclusive of 10% service charge, 7% Municipality fees and 5% VAT



## HOT TAPAS

All our starters are served in shareable mini portions	
<b>BLUE DUTCH MUSSELS</b> S, D, CE, <i>Alcohol</i> Steamed in a lemon garlic butter emulsion	45
FRIED RED MULLET G, D, S, SE, N Tahina, pomegranate, sumac, lemon	50
CRISPY CALAMARI G, E, S, SO, M Lemon wedges, garlic aioli	40
<b>GAMBAS AL AJILLO</b> S, G, <i>Alcohol</i> Spanish chilli garlic shrimp with toasted bread	60
<b>OCTOPUS GALLEGA</b> S, CE Thin slices of poached octopus, served over warm potato, lemon, paprika and EVOO	60
COD & CRAB FRITTERS S, G, D, E, SO, M, Alcohol Saffron rouille	45

CHICKEN LOLLIPOP G, D Salsa brava, spring onion	45
<b>LEVANTINE SAUSAGE MIX</b> G, D, E, N, SO, SP Fresh locally produced makanek, merguez, soujok, served with pita bread	50
PADRÓN PEPPERS V Smoked sea salt	40
<b>CHEESE ROLL</b> G, D, E, V Rakakat cheese stuffed filo pastry	40
PATATAS BRAVAS D, E, V, SO, M Crispy fried potato, bravas sauce, garlic aioli	40



#### PAELLAS

Recommended for two. A minimum preparation time of 30 minutes is required

SEAFOOD S, CE	160
Tiger shrimp, mussels, calamari, clams, scallop, saffron, parsley, olive oil	

CHICKEN & CHORIZO SP, G, CE 140

Valencian rice, corn-fed baby chicken, beef chorizo, parsley, olive oil, saffron, smoked paprika

#### T&G PLATTERS

Recommended for two

MIXED GRILL D, G, N, E
Harissa lamb chops, Iranian beef kebab, beef Kashkaval,

chicken shish tawouk

SEAFOOD MIX GRILL S, D, N 210

Peri peri fish skewer, chermoula king prawn, lobster tail, calamari, sayadieh rice



All grill dishes are served with your choice of one sauce and one side

#### LAND

GRAIN FED AUSTRALIAN TENDERLOIN MB2+ 220 gm D	185
AUSTRALIAN STRIP LOIN MB2+ 300 gm D	160
BLACK ANGUS RIB EYE MB 2+ 300 gm D	185
WAGYU TENDERLOIN MB 4-5 - 180 gm D	260
WAGYU RIB EYE MB 4-5 - 300 gm D	275
LAMB CUTLET D	165
CORNFED BABY CHICKEN D	125
<b>ANGUS BEEF BURGER</b> G, D, E, M, SP, SE, SO Angus beef patty, fried egg, beef bacon, gherkin, lettuce, tomato, cheese	85

SEA

KING PRAWN S, D	130
SALMON FILLET S, D	120
HAMMOUR FILLET S, D	110
CANADIAN LOBSTER S, D	245
SEABASS FILLET S, D	140

Beurre Blanc Sauce D | Vierge Sauce | Caper Butter Sauce D

 $N-Nuts \mid V-Vegetarian \mid GF-Gluten \mid G-Gluten \mid D-Dairy \mid E-Eggs \mid SP-Sulphates \mid SO-Soy \; Beans \mid GF-Gluten \mid GF$ 

S - Fish and or Shellfish | P - Peanut | SE - Sesame | M - Mustard | CE - Celery | A - Alcohol

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### SIDES

SAUTEED VEGETABLES V, D	30
CREAMY MASHED POTATO V, D	30
PARMESAN FRIES V, D	30
SAUTÉED WILD MUSHROOMS V, D	30
SAUTÉED ASPARAGUS V, D	30
CREAMED SPINACH V, D	30
MIXED GREEN SALAD M	30
MAC & CHEESE V, G, D	30

#### FOR SHARING

TOMAHAWK STEAK 1.2 - 1.4 KG D	595
T-BONE STEAK - 1 KG D	445
<b>MAGRET DUCK BREAST</b> G, D, E, CE, <i>Alcohol</i> Parsnip purée, confit leg croquettes, sautéed mushroom, raspberry jus	195

#### SAUCES

PEPPER CE

MUSHROOM CE, D

RED WINE JUS CE, Alcohol

 $\textbf{BEARNAISE} \; \textbf{E, D}$ 

CAFÉ DE PARIS BUTTER D, M, S, Alcohol

 $N-Nuts \mid V-Vegetarian \mid GF-Gluten \mid Free \mid G-Gluten \mid D-Dairy \mid E-Eggs \mid SP-Sulphates \mid SO-Soy \; Beans \mid GF-Gluten \mid GF-Glut$ 

S - Fish and or Shellfish | P - Peanut | SE - Sesame | M - Mustard | CE - Celery | A - Alcohol

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### **VEGETARIANS**

<b>PASTA ALLA SORRENTINA</b> D, G Paccheri pasta, fresh cherry tomato sauce, smoked mozzarella, basil	90
MUSHROOM RISOTTO D, CE Wild mushroom, parmesan	95
<b>BEYOND BURGER</b> G, D Plant-based burger, lettuce, tomato, cheese, pickle, sautéed mushroom	75



### **DESSERTS**

TRES LECHES D, G, E Vanilla sponge cake infused with a trio of milk	45	<b>BAKED CINNAMON APPLE TART</b> D, G, E, N Vanilla custard ice cream	45
<b>T&amp;G BLACK FOREST</b> D, G, E Vanilla cream, chocolate mousse, cherries	45	FRUIT PLATTER Mixed fruits	45
<b>WARM CHOCOLATE PEANUT BROWNIE</b> G, E, N, D Vanilla ice cream, chocolate mousse	45	<b>CHOCOLATE FONDUE</b> D, E Hot chocolate ganache, fruits, marshmallows	45
PISTACHIO BAKED CHEESECAKE N, D, E Orange compote	45		