

SLAY

B A R + K I T C H E N

Soups

Lentil Soup (V) • 52

zesty mixed lentil soup with mediterranean flavours

Roasted Tomato Soup • 57

creamy charred tomato & bell pepper with parmesan croutons

Lemongrass & Kaffir Lime Soup • 62

refreshing lemongrass, kaffir lime & light gingery broth with chicken

Seafood Soup • 97

flavourfull and aromatic broth made of mixed seafood

Salads

Apple Radicchio Salad (V) • 67

apple, radicchio, arugula, goat cheese, hazelnut oil vinaigrette and toasted hazelnuts

Watermelon Feta Salad • 67

refreshing salad with watermelon greek feta & fresh mint

Avocado Mango Salad (V) • 72

avocado, mango, arugula, thai style herbaceous dressing & toasted cashews

Chicken Caesar Salad • 72

baby gem lettuce, chicken, parmesan and sourdough croutons

Vietnamese Chicken Salad 🌶️ • 77

poached chicken, napa cabbage, veggies, nuoc cham dressing, crispy wonton skin and peanuts

Dumpling Bowl 🌶️ • 57

pan-fried dumplings with cherry tomatoes, cucumbers, arugula and bomb dressing
Chicken • 67, **Prawns** • 82

Small Plates

Paani Puri (V) 🌶️ • 32

crispy puffed puris served with chilled jalapeño-lime paani and tamarind chutney

Nachos (V) • 32

tortilla chips topped with tomato salsa

Edamame (V) • 37

succulent edamame wok tossed seasoned & served with **Togarashi** • 47

Hummus (V) • 42

classic hummus served with pita

Makhni Mushroom Tacos (V) 🌶️ • 47

chilli cheese stuffed naans topped with makhni mushrooms, pickled onions, greens, toum and chutney

Hoisin Mushroom Bao (V) • 52

steamed bao stuffed with crispy fried oyster mushrooms, hoisin glaze, pickled veggies and fresh herbs

Hummus Garden (V) 🌶️ • 55

hummus topped with roasted veggies, quinoa and peri peri seeds

Padron Peppers (V) • 32

blistered padron peppers finished with maldon Salt & lemon zest

Loaded Nachos (V) • 57

tortilla chips topped with beans, sour cream, cheese, salsa, and guacamole

Malai Soya Chaap (V) • 67

marinated soya chaap in a unique blend of yoghurt cream & cheese and cooked in clay oven

Truffle Avocado Tortilla (V) • 97

crisp tortilla topped with avocado, parmesan cream and truffle paste

Fried Chicken Tenders • 65

golden crispy fried chicken served with lime aioli

Korean Fried Chicken • 72

crispy fried chicken tossed in a gochujang glaze

Chilli Chicken 🌶️ • 72

chicken, bell peppers and onions in a soya garlic sauce

Guacamole (V) • 65

smashed avocado seasoned to perfection, served with tortilla chips

Brie Phyllo Pie (V) 🌶️ • 67

baked brie, truffle paté, crispy phyllo pastry and hot honey

Curry Leaf Soya Chaap (V) • 67

curry leaf soya chaap charred to perfection in the tandoor

Stuffed Paneer Tikka (V) • 72

paneer tikka stuffed with cheese and cooked in clay oven & served with laccha onion

Mushroom Galouti (V) • 75

spiced mushroom kebabs on a crispy paratha

Burrata (V) • 107

creamy burrata with basil pesto, candy tomatoes and olives

Chicken Tikka Naan Bombs 🌶️ • 77

chicken tikka and cheese stuffed in naans, served with mint chutney

Miso Chicken Tikka • 82

miso-marinated Chicken tikka served with a wasabi aioli

Butter Garlic Prawns • 87

grilled prawns tossed in buttery aglio olio sauce

Malai Chicken Tikka • 95

marinated chicken in a unique blend of yoghurt cream & cheese and cooked in clay oven

Lamb Birria Tacos 🌶️ • 99

lamb tacos served with smoky birria Sauce

Ghost Pepper Chicken 🌶️🌶️🌶️ • 102

bhoot jolokia chicken wings served with a garlic aioli and chutney

Burgers & Sandos

Fried Chicken Croissant • 67

croissant stuffed with crispy fried chicken, labneh arugula & hot honey

Fried Chicken Burger • 72

brioche bun with a juicy chicken strips topped with caramelized onions and jalapeños

Chicken Parmesan Burger 🌶️ • 92

brioche bun with a crispy smoked chicken patty, marinara sauce & parmesan

Lemongrass Tofu Banh Mi 🌶️ • 82

a crusty baguette stuffed with lemongrass-marinated chicken or tofu, pickled veggies and herbs

BBQ Jackfruit Burger • 87

brioche bun with pulled bbq Jackfruit, greens, Rainbow slaw & toum , change to :pulled bbq chicken

Lamb Parmesan Burger 🌶️ • 97

brioche bun with a crispy smoked lamb patty, marinara sauce & parmesan

French Fries

Classic • 42

Peri Peri 🌶️ • 57

Truffle • 87

Cheese & Jalapeño 🌶️ • 67

Dirty Fries • 77

Pizzas

Margherita (V) • 67

marinara, buffalo mozzarella, olive oil and fresh basil

Truffle Pizza (V) • 137

sourdough pizza with truffle paste, buffalo mozzarella & freshly shaved truffle

Garlic Bread (V) • 45

Primavera (V) • 77

marinara, buffalo mozzarella, summer vegetables, olive oil & fresh basil

Onion & Jalapeño Pizza (V) 🌶️ • 67

marinara, buffalo mozzarella, charred onion & jalapeño

Cheese Chilli Garlic Bread (V) 🌶️ • 57

Please inform your server incase of allergies or dietary requirements.
(V) vegetarian, all prices are in UAE Dirhams, inclusive of 7% municipality fee and 5% VAT

Pastas

Spaghetti Aglio Olio (V) • 72

spaghetti with olive oil, sliced garlic, red chilli and fresh parsley

Penne Arrabbiata (V) 🌶️ • 77

penne pasta in a spicy tomato sauce with garlic & parsley

Pappardelle 🌶️ • 87

wide ribbons of pappardelle pasta in a spicy marinara, finished with fresh herbs and a sprinkle of parmesan

Tortellini • 97

handcrafted spinach and ricotta tortellini tossed in a rich parmesan cream sauce

Beetroot Risotto (V) • 77

creamy, vibrant risotto infused with earthy beetroot & parmesan cream

Mushroom Risotto (V) • 152

creamy risotto with mixed mushrooms & freshly shaved truffles

Chicken Alfredo • 92

fettuccine with grilled chicken in a rich alfredo sauce & Parmesan

Lobster Linguine • 182

linguine with lobster in a creamy garlic white wine sauce

Large Plates

Dal Khichdi (V) • 62

a comforting one pot dish made with rice & lentils

Dal Fry (V) • 67

soaked lentil lightly tempered and served with jeera rice

Dal Makhani (V) • 72

creamy smoked lentils slow-cooked with butter, cream & aromatic spices

Paneer Tikka Masala (V) • 82

rich, spiced tomato-based main featuring grilled marinated paneer chunks

Soya Chaap Masala (V) • 82

a unique & protein rich indian curry made with soya chaap in spice rich gravy

Prawn Curry 🌶️ • 125

spicy and tangy coconut prawn curry flavoured with fried curry leaves, served with steamed rice

Miso Black Cod • 147

miso marinated atlantic black cod with charred baby leeks & shiro miso sauce

Keema Pao • 87

spiced minced lamb served with buttery pao bread

Peri Peri Chicken 🌶️ • 95

spicy peri-peri chicken served with herbed rice, and market veggies

Butter Chicken • 97

chicken in a creamy, spiced tomato gravy, served with steamed rice

Mutton Curry • 117

rich, aromatic dish featuring tender mutton slow-cooked in a spiced gravy of onions, and traditional Indian spices

Salmon with Mandarin Butter • 117

seared salmon with a zesty mandarin butter, served with pea purée and seasonal vegetables

Baby Chicken • 127

grilled baby chicken with asparagus and roasted baby potatoes

Lamb Chops • 137

tender lamb chops crusted with pistachios, and seared to perfection

Breads

Tandoori Roti • 15

Naan • 25

Paratha • 25

Bread Basket • 50

tandoori roti, laccha paratha, naan

Rice

Steam Rice • 32

steam and boiled rice

Jeera Rice • 42

aromatic basmati rice tempered cumin and coriander

Vegetable Rice (V) • 107

saffron scented spiced rice layered with veggies and fried onion

Chicken Rice • 127

saffron scented spiced rice layered with chicken & fried onion

Meat Rice • 147

saffron scented spiced rice layered with lamb and fried onion

Sides & Add Ons

Sauteed Vegetables • 25

Mash Potatoes • 25

Sauteed Mushrooms • 27

Grilled Asparagus • 37

Grilled Chicken • 27

BBQ Chicken • 32

Chipotle Chicken • 32

Peri-Peri Chicken • 32

Grilled Prawns • 37

Desserts

French Toast • 72

golden-brown french toast topped with fresh berries, a dollop of creamy mascarpone and drizzled with maple syrup

San Sebastian Cheesecake • 87

creamy, caramelized, and irresistibly indulgent - the ultimate san sebastian cheesecake.

Gajar Halwa • 67

prepared by simmering grated carrots with milk, sugar and ghee delicately flavoured with cardamom & garnished with nuts

Fruit Plate • 92

beautifully presented plate of fresh fruits bursting with flavours and color

Ice Cream • 32

(Vanilla, Chocolate & Pistachio)

Milk Cake • 82

soft and spongy milk cake infused with rich flavors, topped with cream and fresh berries

Slay Popsicle • 95

avocado honey mousse and cinnamon cake

Biscoff Kunafa Box • 102

biscoff crumb, biscoff mousse, espresso caramel, dolce chocolate box

Dessert Platter • 225

unique blend of luxury fruits from around the globe carefully selected and plated in one platter

Kulfi • 42

(Malai, Kesar Pista & Mango)