

A photograph of a light blue bowl filled with a fresh salad. The salad consists of cubed avocados, shredded green lettuce, sliced cherry tomatoes, and finely chopped nuts. The bowl is set on a light-colored surface next to a folded white cloth.

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BBQ MENU

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Table Nibbles

AED 40 per bowl

Miso, ginger and soy glazed almonds.

Marinated green olives, orange, sage, thyme.

Truffle popcorn, parmesan, chives.

Crudités with whipped ricotta, lemon myrtle, thyme.

Crab guacamole, rice cracker, squid ink, turmeric, king crab.

Classic BBQ Menu

AED 160 per person

18 Hour smoked brisket, Texas dry rub, smoked BBQ sauce.

Jumbo prawns, confit garlic, chili lime butter.

Olive fed chicken thighs, 48-hour citrus marination, Asian soy glaze.

British minted lamb burger, goats cheese mayonnaise, almond pesto, mache salad.

Fire roasted heirloom tomato salad, truffle honey yogurt, Burrata, picked dill (v)

Baby red potato salad, capers, spring onion, whole mustard yogurt dressing (v)

Mixed greens, avocado, cucumber, edamame, pistachio, mint, parsley (vegan)

Smokey bbq sauce (v)

Served with preserved lemon hummus (vegan).

Artisan bread and butter (v).

Additional items

Grilled salmon with white miso and sesame butter | AED35 per portion

Gourmet cheeseburger, comte, pickles, gem, brioche bun | AED35 per portion

British lamb skewer, 24 hour marination, mint chimichurri, feta, chervil | AED55 per portion

24 hour braised wagyu short rib, home dry rub, smoked BBQ jus | AED55 per portion

Hokkaido scallop, chilli lime butter, pickled tarragon, shiso | AED55 per portion

Wild seabass, tikka marination, preserved lemon juice, coriander | AED60 per portion

Sides

AED 15 per portion

Char grilled asparagus, parmesan, balsamic glaze, toasted almonds (v).

Pearl barley stuffed mushroom, labneh, smoked paprika (v).

Blackened corn, machengo, lime (v).

Zucchini, garlic, chilli, lemon zest, feta, mint (v).

Grilled eggplant, butter milk cream, zaatar, sumac, pomegranate seeds (v).

Grilled halloumi, salsa verde, toasted pine seeds (v).

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Salads

AED 15 per portion

Roasted pear, pickled baby beets, braised lentil and rocket salad, hazelnut dressing (vegan).

Mixed green leaves, hazelnut dukkha, Lebanese cucumber, mustard and coriander seed dressing (vegan).

Torn falafel salad, fried cauliflower, pine nuts, sumac, tahini dressing (v).

Watermelon, feta, cucumber and mint salad (v).

Chickpea & corn, chilli, garlic, coriander, chicken jus dressing.

Green papaya, thai herbs, mango gel, Nam jin dressing.

Dessert

AED 50 per portion

Warm chocolate brownie, coffee cream, orange blossom caramel, candy walnut.

Baked white chocolate and raspberry cheesecake (v).

Chocolate salted caramel tart, peanut butter sorbet, cocoa nibs (v).

Middle eastern sundae, pistachio sponge, coconut and cherry sorbet, lavender and almond shortbread (v).

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TERMS & CONDITIONS

Prices are for food only. Additional charges for staff and beverages. Equipment hire also available.

(v) - vegetarian , (vegan) - vegan.

All prices exclusive of 5% VAT, to be added to final bill.

Minimum number of guests is 20.

A non-refundable deposit of 50% is required for all functions.

Confirmation of numbers is required 4 days prior to the event.

Cancellation of the event within 4 days will incur a 50% cancellation fee.

Cancellation of the event within 48 hours will incur a 100% cancellation fee.