



Food Menu

Safina restaurant, meaning ship in Arabic, brings you the freshest seafood from around the globe inspired by flavours of the Mediterranean. Introducing a family style dining menu perfect for sharing multiple dishes.

Tapas

Marinated Olives and Pickles (L, V) Lemon Herbs Olive Oil	30
Hummus with Roasted Red Peppers (V, SS, N) Sumac Pomegranate Pine Nuts Garlic Parsley	35
Pimientos de Padron (V,SS) Padron Peppers Olive Oil Tahini Lemon	40
Roasted Asparagus (V, M, N) Grain Mustard Toasted Macadamia	40
Roasted Portobello Mushroom (V, D) Greek Feta Cheese Chives White Balsamic	40

Appetizers

Crispy Avocado (V, G, D, E) Avocado Homemade Potato Chips Yum-Yum Sauce	65
Tempura Bao (D, G, SD) Steam Chinese Bun Yellow Takuan Crunchy Vegetable Sriracha Dip ADD Crispy Chicken (L) ADD Crispy Prawns (S)	65 75
Octopus A La Plancha (D, G, S, GF) La Ratte Potato Crispy Garlic Salsa Verde Piquillo Pepper	95
Prawns Tempura (G, S, E, M) Crispy Crackers Wasabi Mayo Aji Amarillo Dip	95
Oysters (S, L) Half dozen Dozen Lemon Red Vinegar with shallot	125 245
King Crab (S, D, G, E) Sourdough Toasted Smoked Paprika Mayonnaise Quail Egg	85
Hamachi Ceviche (S) Spicy Hamachi Fish Avocado Gold Leaf Tomato Caviar Baby Green	95
Selection of International Cheese and Charcuterie Plater (D, G, N) Selection of Mons Cheese and Cold Cuts Crackers Dry Fruits Grapes	130

Salads

Wakame Salad (GF, V, SS) Snow Peas Edamame Quinoa Cucumber Sesame and Rice Vinegar Dressing	60
Classic Caesar Salad (S, D, E, G) Baby Gem Focaccia Crouton Anchovies Crispy Bacon Creamy Caesar Dressing ADD Grilled Chicken Breast (L) ADD Grilled Prawns (S)	70 20 30
Mediterranean Greek Salad (D, V, L) Cherry Tomato Cucumber Kalamata Olive Feta Cheese Baby Gem Lemon Olive Oil	80
Quinoa Delight (V, N) Avocado Toasted Pumpkin Seeds Apple Sweet Potato Honey Yuzu Dressing ADD Prawns (S)	75 30
Burrata (D, N, V, G) Heirloom Tomato Mix Berry Basil Pesto Taggiasca Olives Crispy Crostini	85
Salmon Poke Bowl (S, SS, E) Balik Salmon Cherry Tomato Pickle Ginger Avocado Edamame Quail Egg Barley Pearls Beans Sprout Asian Dressing	95
Prawn and Melon Salad (S, E, M) Tiger Prawn Crispy Baby Fennel Spicy Mayo Micro Green	95
Flatbread	
Truffle (D, G, V) Fontina Cheese Truffle Chives Baby Friss	90
Burratina (D, G, V) Burrata Tomato Olives Fresh Basil	70
Cecina de Leon (D, G) Dry Beef Rocket Salad Artchoke	80
Smoked Salmon (D, G, S) Capers Avocado Artichoke Philadelphia Cheese	95

Our vegetable and microgreens are sourced locally farmed and fresh.
Local (L)/ Farmed (F) Sustainable

Signature Dish (SD) / Nuts (N) / Seafood (S) / Egg (E) / Dairy (D) / Gluten (G) / Celery (C) 🌱 Sustainable / Mustard (M) / Sulphur dioxide (SP) / Soybeans (SB) / Sesame seed (SS) Vegetarian (V) Vegan (VE) / Gluten free (GF)

Soup

Mushroom Velouté (D, G, V, L) 60
Wild Mushroom | Cream Cheese | Olive Oil

Lamb Harira Soup (G, D, C) 65
Chickpeas | Lamb | Vermicelli | Lemon and Dates

Mediterranean Seafood Soup (S, G, D) 80
Prawns | Mussels | Clams | Calamari | Scallop | Cooked in rich bisque

Pasta & Risotto

Orecchiette Tomato (D, G, V, N) 90
Burrata | Basil Pesto | Deterino Sauce

Penne Alfredo (D, G) 99
Seasonal Mushroom | Chicken | Cream Cheese Sauce

Spaghetti Bolognese (D, G) 105
Ragu Alla Bolognese | Parmesan Cheese

Sea Food Linguine (D, G, S) 130
Prawns | Mussels | Clams | Baby Squid | Lobster | Roasted Tomato Bisque

Acquerello Mushrooms Risotto (D, V) 95
Seasonal Mushroom | Parmesan Fondue

Seafood Risotto (D, S) 130
Lobster | Prawn | Scallop | Fennel | Calamari | Seafood Bisque

From The Grill

All meat accompanied by your choice of one side dish and one sauce)

Cornfed Chicken with bone (L, D) 135
Angus Beef Tenderloin 250 gm 205
Australian Lamb Rack 300 gm 185
Angus Ribeye 250 gm 220
Wagyu Striploin 250 gm 250

SIDE DISHES 35

Sweet Potato Fries (V) | French Fries(V) | Mashed Potato (V)
Asparagus (V) | Sautéed Vegetables (V)

SAUCE

Veal Jus | Mushroom Sauce (V, D) | Chimichurri | Peppercorn Sauce (D, G)

Seafood

Fish and Chips (D, G, S, M) 95
Crispy Potato | Green Pea Mash | Tartare Sauce

Norwegian Salmon (G, D, S) 180
Fregola Sarda | Chard Broccolini | Provençal Dressing

Steam Black Cod (N, S, SS) 165
Black Bean | Oyster Sauce | Bok Choy | Shitake Mushroom | Togarashi

Catch of the Day (G, D, S) 165
Whole Baked Fish | Mix Sea Food | Chimichurri | Rocket Leave

Grilled Tiger Prawns (S) 195
Chimichurri | Roasted Mediterranean Vegetable | Lemon Wedges

Lobster Thermidor (D, S) 229
Atlantic Lobster | Creamy White Sauce | Mushroom | Parmesan Cheese

Seafood Platter (S, D, L, F, G) 305
Grilled Atlantic Lobster | Tiger Prawns | Salmon | Seabass
Calamari | Scallops | Gratin Oyster | Chimichurri Sauce | Warm Aioli

Comfort Treats

Roasted Cornfed Baby Chicken (D, G, L) 135
Roasted Potato | Mushroom | Caper | Olives | Broccolini | Natural Jus

Braised Lamb Shank (D, G) 180
Couscous | Chickpea Puree | Young Vegetable | Natural Jus

Sous Vide Beef Cheek (D, G) 180
Creamy Polenta | Garden Vegetable | Beef Jus

Paella (GF, S, D, G) 185
Saffron Scented Bomba Rice | Spanish | Seafood
Beef Chorizo | Coquelet

Oriental Mixed Grill (G, D, E) 240
Beef Medallion | Lamb | Kofta | Shish Tawook |
Lamb Chop | Roasted Vegetable | Hummus | Onion Salad

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Dessert

Tiramisu (D, N, G, E)

Espresso Biscotti | Mascarpone Cheese | Almond Tuile | Cocoa Dust

55

Chocolate Fondant (G, E, D)

Warm Chocolate Fondant | Vanilla Ice Cream | Fresh Berries

60

Mango Cheesecake (D, E, G)

Mango Coulis | Vanilla Whipped Cream

55

Sticky Toffee Pudding (D, G, E)

Mountain Honey | Summer Fruits | Vanilla Ice Cream

55

Greek Yoghurt Panna Cotta (D, G, E)

Fresh Cream with Greek Yoghurt Raspberry Gel | Crispy Tule

55

Umm Ali (G, D, E, N)

Traditional Arabic Bread Pudding | Pistachios

50

Fruit Platter (V)

Seasonal Fruit | Mixed Berries

50

Ice Cream Cart-price per scoop

Prime selection of Ice Cream from our Carrettino

Ask your waiter for the flavors of the day

20

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Safina



Beverages Menu

Available by the Glass

Champagne & Sparkling

	Glass	Bottle
Perrier - Jouet Grand Brut France, Champagne Pinot Noir, Chardonnay, Pinot Meunier	135	675
Alberto Nani Extra Dry, Organic Italy, Veneto, Glera Organic Production	55	290
Conte Fosco Cuvee Brut Italy, Trebbiano and Moscato Bianco	50	280

White

Villa Sandi IGT Italy, Pinot Grigio	50	250
Matua Valley New Zealand, Marlborough Sauvignon Blanc	55	275
La Chablisienne "Pas si Petit", Petit Chablis France, Chardonnay	60	295
Terrapura Sauvignon Blanc, Chile	50	250

Rose

	Glass	Bottle
Pink as Flamingo Italy, Pinot Grigio	50	250
Esprit Gassier France, Chateau Gassier Syrah, Grenache, Cinsault, Role	55	270
Cuvee Henri Fabre France, Cotes De Provence, Cinsault		250
Whispering Angel France, Cotes De Provence, Chateau D'Esclans Grenache, Roll, Cinsault		475

Red

Terrapura Chile, Merlot	50	250
Sea Change France, Merlot & Malbec	60	280
Laforet Burgogne France, Pinot Noir	70	350
Argento Argentina, Malbec	50	250

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Non-Vintage Brut

Bolinger Special Cuvee NV France, Champagne Pinot Noir, Chardonnay, Pinot Meunier	675
Moet and Chandon Brut Imperial France, Champagne Pinot Noir, Chardonnay, Pinot Meunier	700
Veuve Clicquot Ponsardin Brut France, Champagne Pinot Noir, Chardonnay, Pinot Meunier	800
Pol Roger Brut France, Champagne Pinot Noir, Chardonnay, Pinot Meunier	900

Ice Style

Moet and Chandon Ice Imperial France, Champagne Pinot Noir, Chardonnay, Pinot Meunier	700
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Sparkling Wine

Valdo "Floral Edition" Rose Italy, Veneto Nerello Mascalese, Glera	275
Seachange Prosecco Italy, Glera	290
Terreza Rizzi Brut Italy, Veneto, Glera	290

Argentina White

Terrazas, Reserva Mendoza Chardonnay	600
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Chile White

Villard Central Valley Sauvignon Blanc	500
Errazuris, Wild Fermented Aconcagua Valley Chardonnay	425

South Africa White

Thelema Mountain Vineyards Stellenbosch Chardonnay	220
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USA White

Cakebread Cellars California, Napa Valley Chardonnay	375
Robert Mondavi, Private Selection California, Central Coast Chardonnay	425

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France White

Baron de Ladoucette , Pouilly Fume	550
Loire Valley, Pouilly Fume Sauvignon Blanc	
Pascal Jolivet, Sancerre	600
Loire Valley, Sancerre Sauvignon Blanc	
Chateau Muscadet Sur Lie, Domaine de Bois Brulley	320
Loire Valley, Muscadet Melon de Burgogne	
Condrieu Invitare, Michel Chapoutier	250
Rhone Valley, Condrieu Viognier	
Hugel Gentil	275
Alsace Gewurtztraminer, Pinot Gris, Riesling, Muscat, Pinot Blanc, Sylvaner	

Italy White

Gavi di Gavi Batasiolo	300
Piedmont Cortese	
Rocca Delle Macie Orvieto Classico DOC	300
Umbria, Orvieto Trebbiano Toscano, Verdello, Grechetto	

Australia White

Yalumba Viognier	350
Eden Valley Viognier	
Art Series Leeuwin Estate	2190
Chardonnay	

New Zealand White

Oyster Bay	300
Marlborough Sauvignon Blanc	
Cloudy Bay	890
Marlborough Sauvignon Blanc	
Baby Doll	305
Marlborough Sauvignon Blanc	

Lebanon White

Chateau Ksara, Blanc de Blancs	350
Bekaa Valley Chardonnay, Sauvignon Blanc, Semillon	

Spain White

Navajas, Rioja Blanco	250
Rioja Viura, Malvasia	
Vina Esmeralda	275
Catalunya Moscatel de Alejandria, Gewurtztraminer	

Germany White

Weingut Schloss- Vollrads Kabinett	450
Rheingau Riesling	

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Australia Red

Dead Arm, D'Arenberg Shiraz	950
Art Series, Leeuwin Estate Cabernet Sauvignon	1,150
The Riddle, Hardys Cabernet Sauvignon, Merlot	295
Koonunga Hill, Penfolds Shiraz, Cabernet Sauvignon	300

New Zealand Red

Kim Crawford Marlborough Pinot Noir	425
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French Red

Château La Nerthe Châteauneuf-du-Pape 2015 Rhône Valley, Châteauneuf-du-Pape Grenache, Syrah, Mourvèdre	750
Château Claymore Bordeaux Cabernet Sauvignon, Merlot	375
Le Clocher de Saint-Julien, Borie Manoux Bordeaux, Saint-Julien Cabernet Sauvignon, Merlot, Cabernet Franc	685

Spanish Red

Aruzaga Reserva Ribera del Duero Tempranillo, Cabernet Sauvignon, Merlot, Albillo	1,050
Pétalos del Bierzo, Álvaro Palacios Bierzo Mencía	525

Italian Red

Braida "La Monella" Piedmont Barbera d'Asti	350
Luce della Vite Tuscany, Montalcino	475

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Irish Whiskey

	Glass	Bottle
John Jameson 12 Year	40	750

American Whiskey

Jack Daniel's	45	850
Knob Creek	45	850
Maker's Mark	45	850
Four Roses Single Barrel	60	1,200
Evan Williams Blue 23 Year	145	2,750

Vodka

Stolichnaya	37	650
Ciroc	45	900
Belvedere	45	900
Grey Goose	45	900
U'Luvka	50	1,000
Stolichnaya Elit	50	1,000
Russian Standard Imperia	55	1,000
Beluga Gold Line	95	2,100

Vodka Large Format

Grey Goose (1.5 L)		1,800
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Gin

Tanqueray	40	675
Bombay Sapphire	45	700
Hendrick's	60	970
Tanqueray No. 10	60	970
Gin Mare	55	970

Rum

	Glass	Bottle
Bacardi Superior	37	650
Matusalem Gran Reserva	45	850
Ron Zacapa Solera 23 Años	75	1,500
Havana Club Añejo 15 Años	175	3,500
Appleton 21 Year	205	3,950

Tequila

Jose Cuervo Silver	37	650
Patrón Silver	42	850
Patrón Reposado	50	950
Don Julio Blanco	50	990
Don Julio Reposado	60	1,300
Don Julio 1942	165	3,250

Signature Cocktails

Ginger Kiss	50
Vodka, Archers, Passionfruit, Ginger, Lemon, Orange Juice	
Peach Blossom	50
Jim Beam, Southern Comfort, Peach Purée, Lemon Juice, All Spice Syrup	
Raspberry Nightfall	50
Tanqueray, Luxardo, Chambord, Raspberry Lavender Purée, Lemon, Pomegranate Juice	
Nevis Island	50
Matuzalem Reserva, Spiced Captain Morgan, Bacardi Superior, Banana Purée, Coconut, Apple Juice	
Mesquite Negroni	50
Tanqueray, Campari, Martini Rosso, Mesquite Smoke Flavor, Orange Peel	

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Sherry & Port

Pedro Ximenez Lustau	70
Warre's Heritage Ruby	45
Warre's Otima Tawny 20 Year	100

(60ml)

Draught Beer

Heineken	30	50
Stella Artois	30	50
Peroni	30	50

Half Full

Beer & Cider

Heineken	39
Corona	39
Asahi	39
Magners	65

Cognac

Hennessy VS	42	750
Rémy Martin V.S.O. P	55	999
Rémy Martin X.O	95	1,750

(30ml) Bottle

Grappa

Chardonnay, Gaia and Rey, Gaja	50
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SINGLE MALT WHISKY

Highland

Glenmorangie Original 10 Year	50	999
Glenmorangie 18 Year	110	2,100
Glenmorangie 25 Year	250	4,500
Dalmore 12 Year	55	1,100
Aberfeldy 21 Year	135	2,500

Glass Bottle

Island

Highland Park 18 Year	140	2,650
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Glass Bottle

Islay

Laphroaig 10 Year	50	999
Laphroaig 25 Year	225	4,250
Caol Ila 12 Year	65	1,200

Lowland

Glenkinchie 12 Year	50	999
Auchentoshan 18 Year	100	1,900

Speyside

Glen Elgin 12 Year	50	999
Glenfiddich 12 Year	50	999
Glenfiddich 15 Year	55	1,050
Glenlivet 12 Year	60	1,050
Glenlivet 15 Year	55	1,050
Macallan Fine Oak 12 Year	60	1,300
Macallan Fine Oak 15 Year	70	1,400
Macallan Fine Oak 18 Year	125	2,250

Scotland Blended Whisky

J & B Rare	37	650
Dewars 12 Year Special Reserve	40	750
Dimple 15 Year	45	850
J & B Reserve 15 Year	50	950
Chivas Regal 12 Year	45	850
Chivas Regal 18 Year	65	1,300
JW Black Label 12 Year	40	750
JW Double Black Label	50	950
JW Green Label	60	1,300
JW Blue Label	125	2,500

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Water

	Small	Large
Aqua Panna Still	20	35
San Pellegrino Sparkling	20	35
Coconut Water		40

Soft Drink

Coca-Cola, Coca-Cola Light, Fanta, Sprite, Sprite Sugar Free, Schweppes Tonic, Schweppes Ginger Ale, Schweppes Soda

20

Energy Drink

Red Bull
Red Bull Sugar Free

50

Fresh Juice

Orange, Pineapple, Grapefruit & Watermelon

30

Non-Alcoholic Mixology

Lychee Raspberry Soda
Lychee, Raspberry, Soda & Lemon Juice
Lemon & Mint Cooler
Mint Leaves, Lemon, Lemon Juice, Soda
Watermelon Cooler
Watermelon, Lime Juice, Soda, Sugar
Pineapple Crush
Pineapple, Lychee, Soda, Sugar Veiling Day

35

Smoothie

37

Raspberry Love
Raspberry, Blueberry, Banana
Strawberry Split
Strawberry, Banana, Papaya & Cherry
Mango Paradise
Mango, Pineapple, Passion Fruit, Lemon
Tropicolada
Banana, Pineapple, Coconut

Coffee

Espresso 20
Double Espresso, Americano, Cappuccino & Latte 30

Tea

25

English Breakfast, Earl Grey, Chamomile, Green Tea, Peppermint