



**HYTES**  
BAR



# Nibbles & Bites

## HOT MEZZE

Kibbeh, tahini sauce (4 PC) [G][N]	35
Shish taouk, garlic paste (2 PC) [D]	40
Lamb kofta, tomato coriander sauce (2 PC) [G]	45

## COLD MEZZE

Vine leaves, lemon (6 PC) [G][V]	35
Baba ghanoush, Arabic bread [V]	35
Avocado labneh, crudités [D][GF]	40

## CEVICHE [G][F][S][V]

Spicy Yellowfin Tuna	80
Avocado, jalapeño chili, cilantro, sesame seeds, red onion, lime, soy, rice crackers	

## CHICKEN WINGS (6PC/12PC) [D][G] 55/85

Sweet & spicy
Original BBQ
Blue Cheese

## CALAMARI STACKS [E][G][SY] 65

Panko crusted fried calamari, lemon-tartar dip

## VEGETABLE SPRING ROLLS [V][G] 50

Plum sauce

## GRAND NACHOS [D][S] 65

Corn nachos, sour cream, guacamole, tomato salsa jalapeños, warm cheddar sauce, black beans

### Toppings:

Cajun chicken	70
Peppered beef	75
Shrimp [CR]	80

## BREADED MOZZARELLA STICKS [D][G] 55

Marinara sauce

## MINI TACOS (6 PC) [G]

Crab, avocado [SH]	75
Charred beef, pineapple	70

## TRIO SLIDERS [D][G][S][SD][SY] 55

Beef patties, Swiss jalapeno cheese, mushroom, tomato, avocado, turkey bacon, chipotle mayonnaise

## FRENCH FRIES [G][V][S] 30

Sea salt or Cajun

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# House Salads

<b>THE GRAND CAESAR</b> [D][F][G][SH]	<b>60</b>
Baby gem, focaccia croutons, anchovy, Grana Padano, turkey bacon, Caesar dressing	
<b>Corn-fed chicken</b>	<b>70</b>
<b>Gulf shrimps</b>	<b>75</b>
<b>GREEK SALAD</b> [D][V]	<b>60</b>
Tomato, cucumber, red onions, bell pepper, feta cheese, Kalamata olives, ladolemono dressing	
<b>CLASSIC WEDGE SALAD</b> [D]	<b>55</b>
Iceberg lettuce, cherry tomato, turkey bacon, homemade blue cheese dressing	
<b>WAKAME AND QUINOA SALAD</b>	<b>60</b>
Broccolini, carrot, sweet chili vinaigrette	

# Sandwiches & Burgers

<b>MEXICAN BEEF WRAP</b> [D][S]	<b>75</b>
Beef fajita, corn tortilla, guacamole, tomato salsa, iceberg lettuce, jalapeño, sour cream	
<b>THE CLUB HOUSE</b> [D][G][MS]	<b>80</b>
Roast chicken, turkey bacon rashers, tomato, cheddar, fried egg, bloomer bread	
<b>CHICKEN SHAWARMA</b> [D][G]	<b>70</b>
Roast chicken, yogurt tahini garlic sauce, batata harra, fattoush salad, saj bread	
<b>GRILLED CAPRESE PANINI</b> [D][G][N]	<b>60</b>
Ciabatta bread, heirloom tomato, mozzarella, basil, aged balsamic syrup	
<b>BLACK ANGUS BURGER</b> [D][G][SD][SY]	<b>95</b>
MB4+ Black Angus beef, lettuce, tomato, pickles, beef bacon, caramelized onion, mushroom, cheese, mystery sauce	
<b>BURGER &amp; PULLED BRISKET</b> [D][G][SD][SY]	<b>105</b>
MB4+ Black Angus beef, onion rings, turkey bacon rainbow slaw, aged cheddar cheese sauce	
<b>BATTERED FRIED FISH BURGER</b> [D][F][G][SY]	<b>85</b>
Greens, tomato, pickled onion, avocado, fennel, lemon caper aioli	

All the above sandwiches and burgers are served with organic side salad and home fries.

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## Pizza

All our pizzas come in 11-inch size and made fresh to order.

<b>MARGHERITA</b> [D][V]	<b>50</b>
Traditional tomato sauce, mozzarella, fresh basil	
<b>SUPER PEPPERONI</b> [D][S]	<b>65</b>
Beef pepperoni, chili flakes, mozzarella	
<b>SEAFOOD</b> [CR][D]	<b>75</b>
Tomato sauce, smoked salmon, shrimps, calamari, mussels, bell peppers, coriander, rocket salad, mozzarella cheese	
<b>TANDOORI CHICKEN</b> [CR][D][S]	<b>65</b>
Char grilled chicken tikka, red onion, bell pepper, coriander, green chilli, mozzarella	
<b>VEGGIE SPLENDOR</b> [D][V]	<b>60</b>
Onions, button mushrooms, roasted eggplant, bell pepper, grilled artichoke, pesto, fresh rucicola, mozzarella	

## For Those Who Want More

<b>VEAL SCHNITZEL "HUNTER STYLE"</b> [D][G]	<b>120</b>
Pan-fried potatoes, sauerkraut, mushroom, veal bacon sauce	
<b>FISH &amp; CHIPS</b> [D][G][F][SD][SY]	<b>110</b>
Premium line caught fillet of cod dipped in classic beer batter, mushy peas, tartar sauce, malt vinegar	
<b>BUTTER CHICKEN</b> [N][D]	<b>80</b>
Paratha, steamed basmati rice	
<b>MIXED SEAFOOD BASKET</b> [CR][D][G]	<b>115</b>
Panko crusted shrimps, calamari rings, cod goujons, Cajun fried oysters & squid, tartar sauce	
<b>ARABIC MIXED GRILL</b> [D][G]	<b>125</b>
Lamb kebab, chicken shish taouk, beef kofta, grilled onion, peppers, tomato, Arabic spiced bread, garlic paste	
<b>SPAGHETTI BOLOGNESE</b> [D][G]	<b>80</b>
Olive oil tossed spaghetti, traditional meat sauce	

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# Gluten-Free Options

<b>CAULIFLOWER BUFFALO WINGS</b> Ranch dressing	<b>40</b>
<b>BEYOND BURGER</b> Plant-based ground vegan patty, pickled onions, tomatoes, gherkins, lettuce	<b>90</b>
<b>TEX-MEX POLENTA BOWL</b> Black beans, avocado, pico de gallo	<b>60</b>
<b>LASAGNA</b> Green salad	<b>65</b>
<b>ASIAN TOFU SALAD</b> Grilled tofu, spinach, radish, bean sprouts, cucumber, pineapple, maple syrup, sriracha dressing	<b>55</b>

# Desserts

<b>APPLE CRUMBLE PIE</b> [D][E][G][N] Granny smith apples, cinnamon, vanilla ice cream	<b>55</b>
<b>CRÈME BRÛLÉE</b> [D][E][G] Baked custard, caramelized sugar, berries	<b>50</b>
<b>* MIXED FRUIT PLATTER</b> [GF][V] Selection of seasonal fruits	<b>45</b>
<b>* VANILLA PANNA COTTA</b> [GF] Vanilla essence, sesame tuiles, mixed berry	<b>45</b>

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# Hot Beverages

## TEA

**ORGANIC ENGLISH BREAKFAST**

20

A robust blend of premium organic black tea leaves from India, punctuated with a hearty finish

**ORGANIC EARL GREY**

20

High-grown Ceylon and China black teas combined with the smoky citrus notes of bergamot fruit

**GREEN TEA**

20

Fragrant blend of delicate green teas from Japan, China and Taiwan accented by tropical fruits

**CHAMOMILE**

20

The finest Egyptian chamomile with mild sweet infusion and subtle honey overtones

## COFFEE

American	18
Espresso	18
Double espresso	21
Cappuccino	18
Macchiato caldo	18
Latte macchiato	18
Café latte	18
Caramel latte	20
Hot chocolate	20

# Soft Drinks

**SOFT DRINKS**

19

Coca-Cola, Diet Coke, Sprite, ginger ale, soda water, tonic water

**MINERAL WATER**

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### STILL

Al Ain	14	22
San Benedetto	23	31

### SPARKLING

San Benedetto	23	31
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**CHILLED JUICES**

27

Apple, orange, mango, pineapple, tomato

## ENERGY DRINKS

Red Bull	41
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# Mocktails & Shakes

<b>PASSION PEARL</b>	<b>25</b>
Apple, pineapple & lemon juice, passion fruit syrup, passion fruit	
<b>WATERMELON HEAVEN</b>	<b>25</b>
Watermelon, raspberry, strawberry syrup	
<b>APPLE LAGOON</b>	<b>25</b>
Green apple, lemon juice, mint, cucumber, sugar syrup	
<b>MILKSHAKES</b>	<b>25</b>
Chocolate, strawberry, vanilla	

# Wines by the Glass

	15cl	25cl	75cl
<b>SPARKLING</b>	35		165
Atto Primo Brut Italy, Veneto			
<b>WHITE</b>	30	50	150
Gato Negro Sauvignon Blanc Chile, Central Valley			
	35	55	160
De Bortoli ‘Vivo’ Chardonnay Australia, Riverina			
<b>ROSÉ WINES</b>	30	50	150
Nederberg Winemasters Reserve Rosé South Africa, Western Cape			
<b>RED WINES</b>	30	50	150
Gato Negro Cabernet Sauvignon Chile, Central Valley			
	35	55	160
De Bortoli ‘Vivo’ Shiraz Australia, Riverina			

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## Bottled Beers / Cider

Amstel Light	30
Heineken 0.0	38
Heineken	30
San Miguel	30
Sol	30
Budweiser	35
Corona Extra	35
Singha	35
Savannah Cider	30

## Draught Beer

Amstel	38
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## Classic Cocktails

<b>APEROL SPRITZ</b>	40
Aperol, Prosecco, soda water	
<b>BELLINI</b>	40
Prosecco, peach purée	
<b>BLACK RUSSIAN</b>	40
Kahlua, vodka	
<b>BLOODY MARY</b>	40
Vodka, tomato juice, Worcestershire sauce, tabasco	
<b>BLUE OCEAN</b>	40
Gin, blue curacao, Galliano, Sprite	
<b>BULL FROG</b>	55
Rum, vodka, gin, blue curacao, tequila, lemon juice, Red Bull	
<b>CAIPIROSKA</b>	40
Vodka, lime, brown sugar	
<b>CAIPIRINHA</b>	40
Cachaça, lime, brown sugar	
<b>COSMOPOLITAN</b>	40
Vodka, triple sec, cranberry juice, lime	
<b>ESPRESSO MARTINI</b>	40
Kahlua, vodka, espresso	

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<b>GIMLET</b>	<b>40</b>
Gin, lime juice, sugar syrup	
<b>LONG ISLAND ICED TEA</b>	<b>55</b>
Rum, vodka, gin, triple sec, tequila, lemon, Coca-Cola	
<b>MARTINI</b>	<b>40</b>
Gin or vodka, dry vermouth	
<b>MAI TAI</b>	<b>40</b>
White and dark rum, Amaretto, pineapple juice, lemon juice, sugar syrup	
<b>MANHATTAN</b>	<b>40</b>
Rye whisky, sweet vermouth, angostura bitters	
<b>MARGARITA</b> (frozen or shaken)	<b>40</b>
Tequila, triple sec, sweet & sour	
<b>MIMOSA</b>	<b>40</b>
Prosecco, orange juice	
<b>MINT JULEP</b>	<b>40</b>
Bourbon, brown sugar, mint	
<b>MOJITO</b>	<b>40</b>
Rum, mint, lime juice, soda water, sugar syrup	
<b>NEGRONI</b>	<b>40</b>
Gin, Campari, red vermouth	
<b>PIÑA COLADA</b> (frozen or shaken)	<b>40</b>
Rum, pineapple juice, coconut cream	
<b>SINGAPORE SLING</b>	<b>40</b>
Gin, cherry brandy, lemon juice, grenadine, soda water	
<b>TEQUILA SUNRISE</b>	<b>40</b>
Tequila, orange juice, grenadine	

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# Signature Cocktails

<b>CLOUD 27</b>	<b>40</b>
Rum, vanilla syrup, passion fruit syrup, passion fruit, fresh milk	
<b>THE FEVER</b>	<b>40</b>
Gin, triple sec, cranberry juice, lemon juice, Prosecco	
<b>SMOKY MOUNTAIN</b>	<b>40</b>
Rum, brandy, bourbon, Chambord, smoked rosemary	
<b>HYTES INFUSION</b>	<b>40</b>
Rosemary infused vodka, passion fruit, mango, pineapple	

# Alcoholic Beverages

<b>SINGLE MALT WHISKY</b>	<b>3cl</b>	<b>BTL</b>
Dalmore Cigar Malt	120	1950
Glenmorangie Original	40	650
Glenmorangie 18 Y.O	100	1450
The Macallan 12 Y.O	65	1000
The Macallan 15 Y.O	125	1600
The Macallan 18 Y.O	150	3000
The Macallan 21 Y.O	310	6000
Glenfiddich 12 Y.O	40	800
Glenfiddich 15 Y.O	50	950
<b>BLENDED WHISKY</b>	<b>3cl</b>	<b>BTL</b>
Hankey Bannister	25	300
Dewar’s White Label	30	400
Dewar's 12 Y.O Special Reserve	40	850
Chivas Regal 12 Y.O	30	450
Chivas Regal 18 Y.O	60	750
Chivas Regal Salute	110	1600
Johnnie Walker Black Label	35	600
Johnnie Walker Gold Label	60	1000
Johnnie Walker Platinum Label	115	2550
Johnnie Walker Blue Label	150	3500
Nikka Blended	40	600
John Jameson	30	500
<b>BOURBON &amp; RYE</b>	<b>3cl</b>	<b>BTL</b>
Jack Daniel’s	30	550
Canadian Club	45	800

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<b>GIN</b>	<b>3cl</b>	<b>BTL</b>
Stretton's Original	25	300
Bombay Sapphire	30	450
Bombay Bramble	30	500
Bulldog	35	600
Tanqueray No. 10	40	900
Beefeater	30	450
Monkey 47	80	1100
Hendricks	40	700
Plymouth	35	600

<b>VODKA</b>	<b>3cl</b>	<b>BTL</b>
Russian Bear	25	300
Russian Standard	30	400
Tito's Handmade Texan	30	400
Belvedere	40	800
Grey Goose	40	1000
Absolut	25	350
Absolut Elyx	60	1250

<b>RUM</b>	<b>3cl</b>	<b>BTL</b>
Hawaiian White	25	300
Bacardi White	30	400
Bacardi Oakheart Spiced	35	500
Cachaça 51	30	
Pyrat XO Reserve	55	950
Ron Zacapa 23 años	90	1950
Ron Zacapa XO	100	2250

<b>TEQUILA</b>	<b>3cl</b>	<b>BTL</b>
El Charro Silver	25	300
Patrón Silver	55	800
Patrón Reposado	50	700
Patrón Anejo	60	850
Patrón XO Café	35	500

<b>ARMAGNAC</b>	<b>3cl</b>	<b>BTL</b>
Castarede VSOP 10 Y.O	50	700

<b>CALVADOS</b>	<b>3cl</b>	<b>BTL</b>
Château du Breuil Fine	50	825

<b>COGNAC</b>	<b>3cl</b>	<b>BTL</b>
Hennessy VS	40	600
Hennessy VSOP	50	995
Hennessy XO	135	2500

<b>BRANDY</b>	<b>3cl</b>	<b>BTL</b>
Klipdrift	25	225

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APERITIFS / LIQUEURS	3cl	BTL
Jagermeister	30	450
Amaretto Disaronno	30	
Amarula	25	
Aperol	25	
Archers Peach Schnapps	25	
Campari	45	
Chambord	40	
Cointreau	30	
Drambuie	30	
Frangelico	30	
Galliano Authentico	30	
Grand Marnier	40	
Kahlua	30	
Limoncello Benalonga Argiolas	30	
Martini Bianco	25	
Martini Rosso	25	
Martini Extra Dry	25	
Malibu	25	
Midori	40	
Pimm's	30	
Pernod	30	
Ricard	30	
Southern Comfort	25	
Teichenne Butterscotch	40	
Tia Maria	25	
Vaccari Sambucca	30	

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**Hytes free flow**

**AED129**

**Any 3 hours from open to close**

**Choose from our below selection of beverages:**

## **Wine**

### **Sparkling**

Atto Primo Brut

### **White**

Table Mountain Sauvignon Blanc

### **Red**

Table Mountain Cabernet Sauvignon

### **Rosé**

Wilderness Bay

## **Bottled Beer**

San Miguel

Sol

## **Spirits**

### **Vodka**

Russian Bear

### **Gin**

Stretton's

### **Rum**

Hawaiian

### **Whisky**

Hankey Bannister

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