

## Salads

- **Quinoa & Citrus Fruits** 50  
Toasted Chironji, Microgreens & Edible Flowers, Mandarin Jaggery Dressing
- **Seasonal Melon & Feta** 50  
Mesclun, Balsamic, Oregano & Tarragon Emulsion
- **Cucumber & Tender Coconut** 45  
Arugula, Shiso, Pickled Ginger, Pecan Chikki & Miso
- **Chaat Sundae** 45
- **Wagyu Beef Tartare & Oscietra** 75  
Leeks, Cornichon, Smoked Parsnip & Candied Lemon
- **Salmon Tartare** 60  
Avocado, Beet & Carrot Crème, Cultured Laban
- **Soba Somtum & Poached Prawns** 55  
Toasted Peanut & Thai Red Chili Tamarind Emulsion
- **Teriyaki Chicken & Baby Spinach** 50  
Garlic Baby Pok Choi, Pickled Shitake & Edamame

## Small Plates

- **Thai Spiced Veg Dumpling, Khao Suey** 65
- **Za'atar Kebab** 60  
Preserved Lemon Zabadi, Olive Tapenade, Cherry Tomato
- **Kazak Samsa-Wild Mushroom** 60  
Kachumpuli, Kodava Pepper, Curry Leaf Cream
- **Bistro Aamara Patatas Bravas** 55
- **Smoked Jackfruit & Corn Shami Kebab** 55  
Romesco Chutney, Cheddar Queso, Saffron Warqi Paratha
- **Lobster Tail & Caesar Poriyal** 85  
Asparagus, Sundried Tomatoes, Sour Dough Croutons
- **Grilled Butterfly Prawns** 85  
Muhammara Chutney, Candied Walnut
- **Charcoal Lamb Chops** 75  
Homemade Maabooch, Tapioca Podimas
- **Chicken Dumpling, Khao Suey** 70
- **Kazak Samsa-Coorgi Style Chicken** 65  
Kachumpuli, Kodava Pepper, Curry Leaf Cream

## Soups

- **Porcini Cappuccino** 50  
Parmesan & Truffle Foam, Chives, Herb Khamiri  
Add Truffle-AED 20
- **Traditional Minestrone** 45  
Seasonal Vegetables, Conchiglie & Basil Pesto
- Lamb Borscht** 55  
Smetana, Dill Pampushka

## Large Plates

- **Vegetable Biryani** 95
- **Malai Kofta** 90  
Spiced Ricotta & Saffron Stuffing, Cheese-Cashew Cream
- **Wild Mushroom Risotto** 85  
Pickled Shimeji, Porcini Dust, Truffle
-  ● **Gnocchi with Roasted Butternut Squash** 85  
Edamame, Compressed Persimmon & Kaffir Lime Oil
- **Ditalini Cacio e Pepe** 80  
Fresh Green Pepper, Pecorino Romano
- **Caramelized Onion & Thyme Tortellini** 80  
Spiced Butter Milk, Veg XO, Crumbled Ricotta
- **Paccheri with Spiced Creamy Tomato & Basil Sauce** 80  
Parmigiano Reggiano
- Rib Eye/Sirloin** 250  
Parsnip & Batata Harra, Parsnip Crème, Slow Roasted Garlic,  
Radish & Green Apple Pickle
-  **Seafood Bouillabaisse Malai Curry** 125  
Jasmine Rice, Furikake
- Beef Stroganoff** 125  
Home-Made Fettuccine Aglio Olio Pepperoncino with Za'atar
- Traditional Butter Chicken** 120
- Choice of Biryani-Lamb/Chicken** 120
- Moroccan-Inspired Lamb Stew** 115  
Iraqi Nutty Couscous, Charred Shallots, Olives, Saffron  
Zabadi
-  **Confit Duck Leg & Waffle** 110  
Black Pepper Cream, Spiced Maple, Sunny Side Up
-  **Barramundi Ala Kiev** 105  
Panch Phoron Potato Mousseline, Black Lime Ponzu  
Carrot
- OG Cheese Burger** 95  
Home Ground Mustard, Cornichon, Brioche
- Bistro Aamara Fried Chicken Burger** 75  
Kimchi, Gochujang Glaze

## Sides

<b>Miso Glazed Mushroom &amp; Baby Pok Choi</b>	35
<b>Bistro Aamara Focaccia</b>	35
<b>Dal Makhni</b>	45
<b>Broccolini</b>	35
<b>Brussel Sprouts, Feta &amp; Pomegranate</b>	35
<b>Herbed Khamiri/Manakish</b>	25

## Desserts



<b>Valrhona Manjari Fondant</b> French Vanilla Ice-Cream, Kumquat Marmalade, Cacao Crisp (Allow 20 mins to serve)	65
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<b>Banana Bread &amp; Oscietra</b> Hazelnut Butter, Balsamic	65
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<b>Tira Miso-Tiramisu</b> Miso Caramel Ice-Cream	65
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<b>Mango Passion Sphere (Eggless)</b> Tom Kha Espuma, Jasmine Rice Crisp	55
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<b>Macaron Box</b> Assortment of Macarons with Tea	55
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<b>Bistro Aamara Baklava (Eggless)</b> Pistachio Crèmeux, Cannoli, Raspberry	45
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**BISTRO**  
*Aamara*



**Signature Dish** ● **Vegetarian Dish**

Please advise the server should you be allergic to any ingredient / have dietary restrictions

All prices are in aed, inclusive of 7% municipality fee,  
5% vat & 10% service charge