

• *Penelope's* •

Stay social @penelopes.ae

Penelope's

À La Carte

Les Entrees

BURRATA With heirloom tomatoes, balsamic and herb vinaigrette (D)	90	BEEF TARTARE Australian Angus, crostini (G)	95
FRENCH ONION SOUP Caramelized onion, crouton, Gruyere cheese (G)	80	FINE DE CLAIRE OYSTERS With shallot mignonette (S)	25ea 150 for 6
LIVER PARFAIT Chicken liver mousse, sweet onion jam, crostini (G, D)	75	TUNA TARTARE Mediterranean yellowfin tuna, truffle and yuzu dressing (D)	95
CRISPY CALAMARI With homemade spices, mayonnaise maison (G)	60	SHRIMP COCKTAIL Black tiger prawn, cocktail sauce, lemon wedge (S)	65
ESCARGOT Puff pastry, Burgundy snails, herb butter (G, D)	90	CAESAR SALAD Baby gem, crispy beef bacon, croutons, parmesan cheese (G, D)	70

Les Pates

Les Plats Principaux

Les Viandes

LOBSTER LINGUINE Roasted Canadian lobster with provençale sauce (D,G,S)	190	POACHED SALMON Atlantic salmon, grilled spring onion, 'Café de Paris' sauce (D)	140	BAVETTE (250g) Grilled Australian flank steak with béarnaise sauce and herb butter (D)	190
TRUFFLE TAGLIATELLE Fresh black truffle, creamy sauce (D,G)	170	SEARED SEA-BREAM FILET With fennel salad and sauce vierge	160	ENTRECOTE POUR 2 (600g) Grilled Australian ribeye, peppercorn sauce (D)	480
MUSHROOM RISOTTO Carnaroli rice, wild mushrooms (D)	110	ROASTED FRENCH CHICKEN With truffle sauce (D)	165		

Les Accompagnements

MIXED GREENS	55	GLAZED CARROTS	55	FRENCH FRIES	50
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Les Desserts

TARTE TATIN Caramelized apples, puff pastry, vanilla ice cream (D,G)	70	CHOCOLATE MOUSSE Valrhona chocolate mousse, Chantilly, amareno cherry (D, N)	65
CRÈME BRÛLÉE Creamy custard, crackly caramel (D)	65	LES FROMAGES Cheese selection from France (D, G)	80

(N) Contains Nuts - (D) Contains Dairy - (G) Contains Gluten - (S) Contains Shellfish

Penelope's takes all efforts to accomodation guests' dietary needs, however we can't guarantee that our food with be allergen free.

Tasting Menu

STARTERS | To share

Crispy Calamari
Beef Tartare
Burrata

MAINS | Choice of

Seared Sea-Bream Filet
Grilled Bavette
Mushroom Risotto

DESSERTS | To share

Crème Brûlée
Chocolate Mousse

Min. 2 guests
350PP

WEEKLY EVENTS

WEDNESDAY

Ladies Night

Two hours of free flow beverages with Ladies Night menu
7PM - 12AM

FRIDAY

Business Lunch

Two Courses at AED95
Three Courses at AED125
12PM - 5PM

DAILY SPECIALS

HAPPY HOUR

Selection of snacks and cocktails for AED50
5PM - 7PM

WEEKENDS

Brunch

Beverage package with three-course menu
12PM - 4PM

OYSTERS & PROSECCO

Oysters with complimentary Prosecco starting at AED120
5PM - 8PM



All prices are in AED and inclusive of 5% VAT