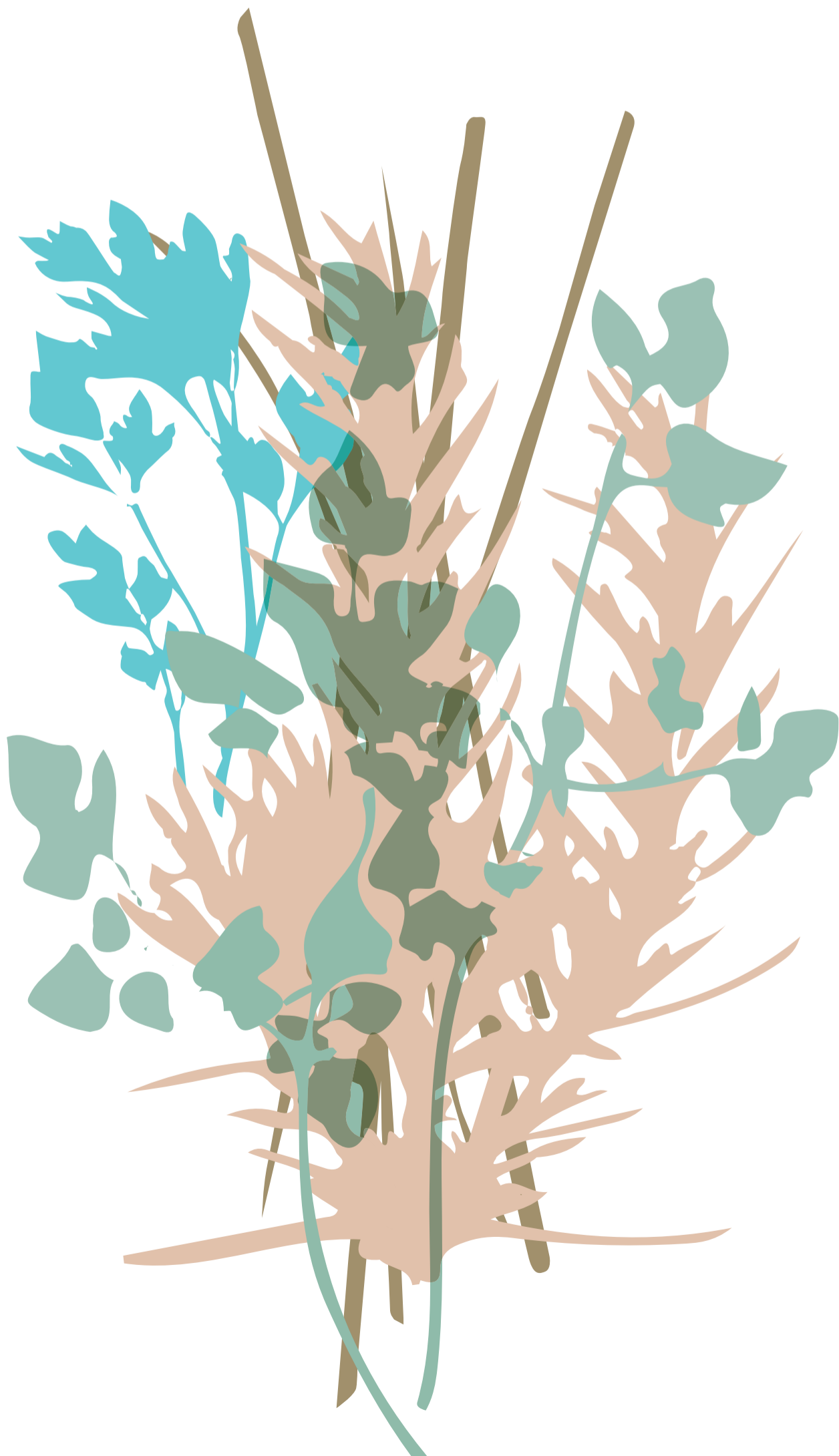


chival

LIVE · WORK · CREATE



APPETIZERS & SALADS

Caesar (F, D)	65
Romaine lettuce spears, Parmigiano, egg, anchovies	
Chicken Tiger Prawns (S)	70
Duck (D)	85
Cabbage, miso, radicchio, citrus	
Tuna Niçoise (F)	85
Baby gem, anchovies, Kalamata olives, quail egg	
Burrata (D)	75
Tomato, strawberries, basil and black pepper	
Smørrebrød (F, D)	65
Smoked salmon, red onion, dill mustard, rye bread	
Shrimps (S, F)	85
Avocado, pineapple, cucumber, chili	
Squid (S, D)	65
Saffron aioli, lemon	
Chicken Tenders (D)	60
Buffalo style, ranch dressing	
Bittersweet (D, N, V)	70
Endive, beets, goat's cheese, blood orange	
Vegetable & Greens (V)	65
Croutons, tomato, radish, cucumber	

SOUPS

Yellow Lentil (D, V)	40
Cumin yoghurt, caramelized onion	
Chicken Velouté (D)	45
Chicken, truffle, portobello	



PASTA

Prawn Linguine (D, S)	90
Bisque, tomato, basil	
Rigatoni Napolitano (D, V)	75
Tomato, olive, rosemary oil	
Gnocchi (D, V)	80
Truffle cream, parmesan, Romanesco	

PIZZA

Margherita (D, V)	65
Tomato, mozzarella, basil	
Funghi (D, V)	85
Mushrooms, Fontina cheese, herbs	
Capricciosa (D)	85
Speck, mushrooms, artichoke	

MAIN COURSE

Chival Cheeseburger (D)	90
Beef patty, lettuce, pickles, cheddar	
Chicken Burger (D)	85
Kimchi coleslaw, chipotle mayonnaise, pickled radish	
Vegan Burger 	110
Lettuce, tomato, pickles, vegan cheese	
Beef Cheek (D)	185
Bourguignon, carrot, barley	
Corn-fed Chicken Breast (D)	125
Fregola, crispy speck	
Whole Roasted Seabream (F, D)	190
Chicory & fennel, caper butter	
Celeriac (N) 	85
Cauliflower soubise, granola, kale, vegan beurre noisette	
Cod (F, D)	90
Battered, pommes neuf, mushy peas, tartare	
Lamb Rump (D)	185
Herb crust, broccolini, potato cream	

SIMPLY GRILLED

All served with a side of your choice

Salmon Fillet (F)	125
Corn-fed Chicken Breast	115
Rack of Lamb	170
King Prawns (S)	140
Black Angus Striploin	230
Argentinian Hereford Tenderloin	180
Wagyu MB 6-7 Ribeye	320

SIDES

Steamed White Rice (V)	35
French Fries	35
Mashed Potato (V, D)	35
Steamed Greens (V)	35
Garden Salad (V)	35

DESSERTS

Poached Pears (D, N)	40
Vanilla ice cream, sable, chocolate brittle	
Passion Fruit Tart (D, N)	40
Meringue, coconut ice cream	
Chocolate (D, N)	40
Terrine, hazelnut praline, caramel ice cream	
Choice of 2 Scoops Gelato (D, N)	30
Passion fruit, blue berries, grape, raspberry, pear, vanilla, dark chocolate, hazelnut	

FRESH JUICE

Orange / Carrot / Green Apple / Watermelon / Pineapple	25
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SUMMER SPRITZ

Summer Berries	32
Berries, caramel, pomegranate	
Citrus & Cucumber Blast	32
Lime, honey, cucumber	
Ginger & Lemon Grass Fizz	32
Lemon Grass, elderflower, ginger	

FRAPPÉ

Coco Frappé	32
Espresso, coconut, almond milk	
Frappé	32
Espresso, sugar, fresh milk	

COFFEE

Espresso	20
Double Espresso	25
Americano	20
Cappuccino / Flat White / Latte	25
Hot Chocolate	25
Turkish Coffee	25

TEA

English Breakfast	25
Majestic Earl Grey	25
Chamomile Cooler	25
Organic Jasmine Mao Jian	25
Moroccan Mint	25
Organic Ginger Breeze	25
Assam Breakfast	25
Green Tea	25

WATER & SOFT DRINKS

San Benedetto 500ml / 750ml	20/30
Soft Drinks	20

(C) Crustacean (D) Dairy, (F) Fish, (N) Nuts, (S) Shellfish, (V) Vegetarian, () Vegan

All prices are in UAE Dirhams (AED) and include 10% Service Charge, 7% Municipality Fee and 5% VAT.

If you have any concerns regarding food allergies, please alert your server prior to ordering as dishes may contain traces of allergens. Consumption of raw or undercooked animal, seafood or poultry products such as eggs may increase your risk of food-borne illness. Further information is available upon request.