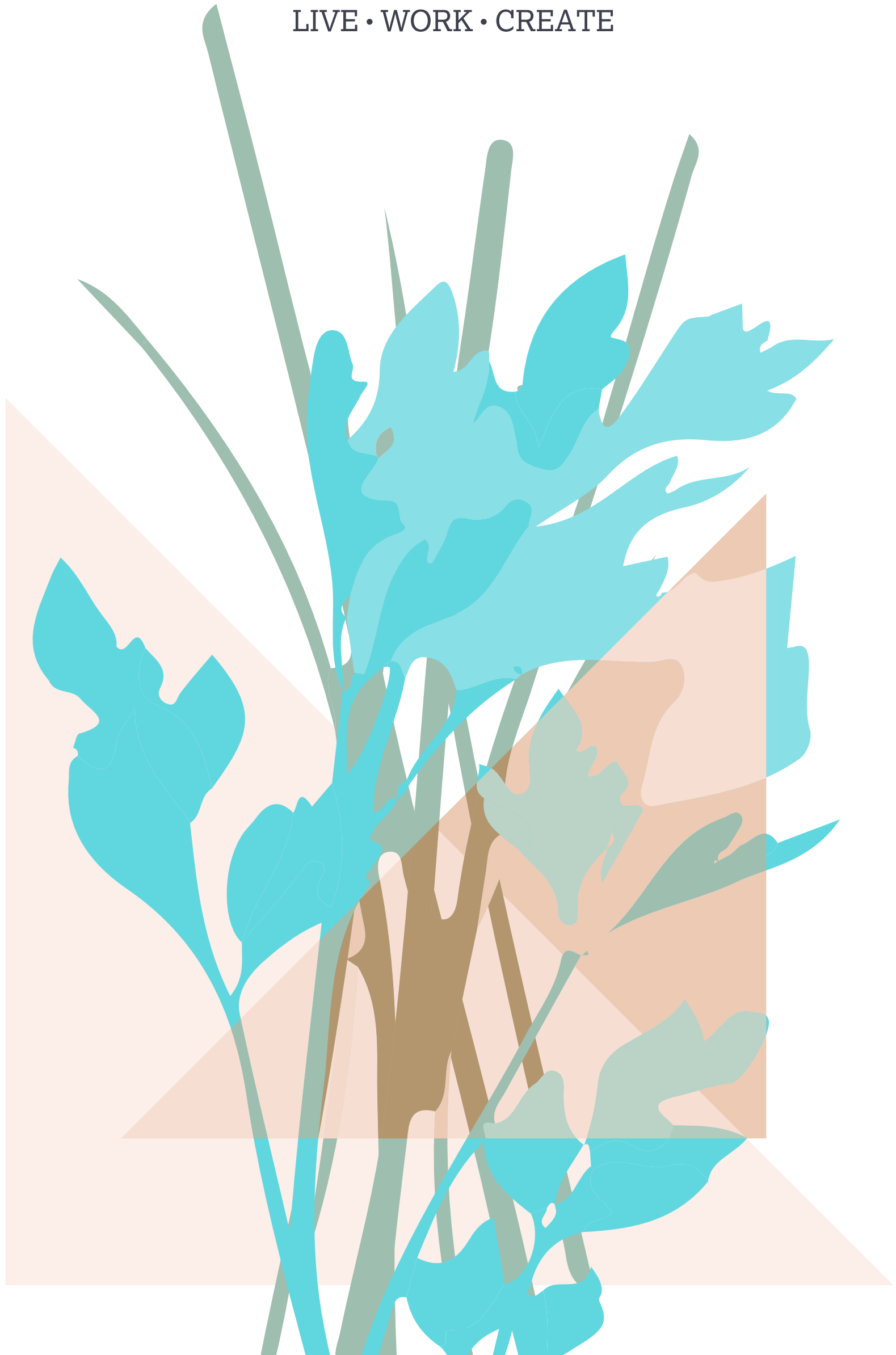


chival

LIVE · WORK · CREATE



SERVED FROM 12PM - 4PM

LUNCH MENU

APPETIZERS & SALADS

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

SOUPS

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

PASTA

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

SOMETHING HEALTHY

Buddha Poke (N)  Sweet potato, quinoa, avocado, orange	65
Vegan Poke (N)  Tofu, barley, watermelon, mandarin	65
Tuna Poke (F, N) Wild Rice, sesame BBQ sauce, cabbage, edamame	85
Vegan Burger  Lettuce, tomato, pickles, vegan cheese	110

PIZZA

Margherita (D, V) Tomato, mozzarella, basil	65
Funghi (D, V) Mushrooms, Fontina cheese, herbs	70
Capricciosa (D) Speck, mushrooms, artichoke	85

SANDWICHES

Served with fries or mixed leaf salad	75
Croque Monsieur (D) Sourdough, turkey ham, Emmental	65
Club (D) Egg, turkey ham, chicken, beef bacon	85

MAIN COURSE

Chival Cheeseburger (D) Beef patty, lettuce, pickles, cheddar	60
Chicken Burger (D) Kimchi coleslaw, chipotle mayonnaise, pickled radish	70
Beef Cheek (D) Bourguignon, carrot, barley	185
Corn-fed Chicken Breast (D) Fregola, crispy speck	125
Whole Roasted Seabream (F, D) Chicory & fennel, caper butter	190
Celeriac (N)  Cauliflower soubise, granola, kale, vegan beurre noisette	40
Cod (F, D) Battered, pommes neuf, mushy peas, tartare	90
Lamb Rump (D) Herb crust, broccolini, potato cream	185

SIMPLY GRILLED

All served with a side of your choice	90
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) Vanilla ice cream, sable, chocolate brittle	40
Passion Fruit Tart (D, N) Meringue, coconut ice cream	40
Chocolate (D, N) Terrine, hazelnut praline, caramel ice cream	40
Choice of 2 Scoops Gelato (D, N) Passion fruit, blue berries, grape, raspberry, pear, vanilla, dark chocolate, hazelnut	30

FRESH JUICE

Orange / Carrot / Green Apple / Watermelon / Pineapple	25
---	----

SUMMER SPRITZ

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

FRAPPÉ

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

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.