

SIGNATURE COCKTAILS

VERANO FRESCO (A)	65
Aperol, tequila, Cointreau, coconut, agave	
PINK AZALEA (A)	65
Tanqueray gin, elderflower, pineapple, raspberry	
SOLUNA PEACH (A)	65
Bacardi rum, passionfruit, pineapple, homemade peach syrup	
MAICOLADA (N.A)	65
Sailor Jerry spiced rum, pineapple, coconut, orgeat	
CUCUMBER COLLINS (A)	65
Stolichnaya vodka, fresh cucumber, mint, soda	
COCO NUTTER (A)	75
Sailor Jerry spiced rum, coconut syrup, fresh coconut water (served in a whole fresh coconut)	

COCKTAIL PITCHER (1.7L)

MOJITO (A)	240
Bacardi rum, fresh lime, mint, soda Add a flavour of your choice: passionfruit, strawberry, raspberry, mango	
WHITE SANGRIA (A)	240
White wine, Cointreau, peach, sprite, mixed fruits, lemon	
GIN PUNCH (A)	240
Tanqueray gin, elderflower, fresh cucumber, mint, ginger ale	
RUM PUNCH (A)	240
Bacardi rum, Sailor Jerry spiced rum, orange, pineapple, lemon	

SOFT DRINKS

Coca-Cola, Coca-Cola Light, Coke Zero Sprite, Sprite Light, Fanta, Ginger Ale,	22
RED BULL	35
RED BULL SUGAR FREE	35
SAN BENEDETTO / SPARKLING WATER	33

SOLUNA
BEACH

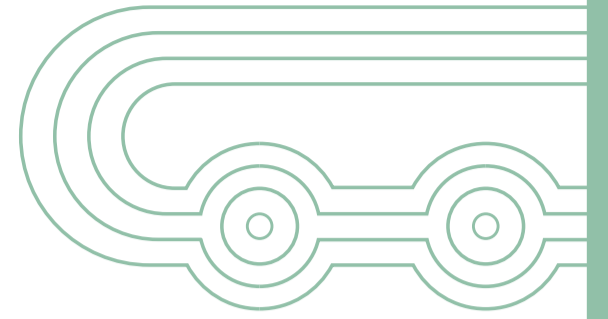
SUNDOWNERS

AED 30 Drinks

Daily, 5 - 7pm



Available at the Pool, Beach & Terrazza
*No further discounts apply

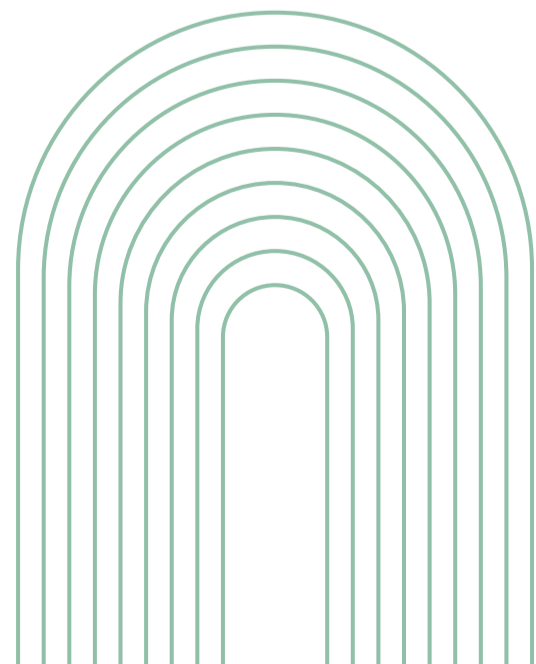


SBV'S SOLUNA BEACH VAN

Street food brought straight to you

BAJA FISH TACOS (S.G)	65
Battered cod goujon, chipotle mayo, curtido cabbage, pickled onions, soft tortilla	
SOLUNA BEACH CHICKEN SANDWICH (G)	70
Crispy fried chicken, apple coleslaw, chipotle aioli, soft potato bun	
BEEF BURGER (G.D)	85
Wagyu beef patty, miso caramelized onion, cheddar, lettuce, tomato, pickle, Dijonnaise sauce	
VEGAN 'SWITCH -  BURGER (G.VG)	75
UAE-produced pea protein burger, crushed avocado, caramelized onions, lettuce, beetroot, pickles, tomato jam	
CORN DOG ON A STICK (G)	50
Crispy fried beef dog, Chicago style ketchup, yellow mustard	
CRISPY FRENCH FRIES	30
Homemade BBQ aioli	
SOFT SERVE ICE CREAM (D.G)	30
Vanilla or chocolate flavors (cone or cup)	

Burgers and sandwiches come with paprika dusted fries



POKE BOWLS / RAW BAR

TUNA POKE BOWL (G,S)	75
Salted cucumber, radish, mango, brown rice	
SALMON POKE BOWL (G,S)	75
Quinoa, pickled radish, edamame, gari, wakame	
MARINATED TOFU POKE BOWL (G,VG)	70
Quinoa, brown rice, cucumber, mango, pickled ginger, scallion	
DIBBA BAY OYSTER (6 Pieces) (S)	90
Yuzu mignonette, lemon	
SEABASS CEVICHE (G,S)	80
Leche de Tigre, crispy tortilla, jalapeño, passionfruit	

APPETIZERS

TRIO OF DIPS (D,G,V)	55
Tzatziki, fava, eggplant, fresh pita	
SHRIMP COCKTAIL (S)	80
Poached shrimp, avocado, baby gem lettuce, signature cocktail sauce	
LOADED WAFFLE FRIES (D,G,V)	45
Sour cream, avocado, sriracha mayo	
BBQ PULLED CHICKEN QUESADILLA (D,G)	65
Cheddar cheese, crushed avocado	
CRISPY FRIED BABY CALAMARI (G,S)	60
Lemon mayo	
CHICKEN WINGS (G)	65
Chili glaze, sesame, spring onion	

SALADS

GREEK SALAD (D,V)	70
Aged feta, kalamata olives, baby cucumber, mixed peppers	
CLASSIC CAESAR (D,G,S)	65
Garlic dressing, herb croutons, parmesan	
BURRATA (D,G,V)	85
Heirloom tomato, rocket leaves, balsamic dressing, sourdough croutons	
PICKLES YUZU BEETROOT (D,N,V)	70
Persian feta, orange, hazelnuts, rocket	
Add to any salad - Pulled chicken / Grilled tiger prawns	20/30

PIZZA

SIGNATURE (D,G)	80
Charcoal chicken, fresh tomato, zaatar, mint, tzatziki	
QUATTRO FORMAGGI (D,G,V)	80
Confit garlic cream, 4-cheeses: scamorza, parmesan, mascarpone, gorgonzola	
TARTUFO (D,G,V)	85
Confit garlic cream, truffle cream, portobello mushroom, scamorza, mozzarella	
FRUTTI DI MARE (D,G,S)	110
Napoletana sauce, shrimp, baby calamari, octopus	
MARGHERITA (D,G,V)	75
Napoletana sauce, buffalo mozzarella, fresh basil	
INFERNO (D,G)	80
Napoletana sauce, beef chorizo, mozzarella, cherry tomato, chili, basil	

D - Dairy | G - Gluten | N - Nuts | A - Alcohol | S - Seafood
V - Vegetarian | VG - Vegan

Do let us know of any food or beverage allergies and
it would be our pleasure to adjust the menu accordingly

switch

Local, sustainable and delicious plant-based meat alternatives.

All prices are in AED and include 5% VAT, 7% Municipality fees,
and 10% service charge.

MAINS

BUTTERMILK FRIED CHICKEN (D,G)	100	
Charred corn, apple & celeriac slaw		
MINUTE STEAK (D,G)	140	
Ribeye, wild rocket, French fries, peppercorn sauce		
BRAISED BEEF BACK RIBS (D,G)	115	
Gochujang glaze, pickled cucumber, daikon shavings		
FISH AND CHIPS (G,S)	115	
Crispy battered Atlantic cod fillet, tartar sauce		
KIMCHI EGG FRIED RICE BOWL (G,V)	70	
Seasonal vegetables, kimchi		
Add pulled chicken		20
Add grilled tiger prawns		30

DESSERTS

CHURROS (D,G)	45
Dulce de leche, cinnamon sugar	
TIRAMISU (D,G,V)	45
Coffee-soaked lady finger biscuits, mascarpone, chocolate shavings	
SEASONAL FRUIT PLATTER (V)	45
Sliced selection of seasonal fruits	
WATERMELON PLATTER	45
Sliced fresh watermelon, watermelon sorbet	

RISEN SWEET SENSATIONS

Selection of artisanal sweet treats from our signature café

CARROT CAKE (D,G,N)	21
ALMOND CROISSANT (D,G,N)	34
PAIN AU CHOCOLAT (D,G)	20
BERRY CHEESECAKE (D,N)	36

MOCKTAILS

SUN	40
Passionfruit, pineapple, watermelon, lime, soda	
BREEZE	40
Grapefruit, raspberry, lemon, ginger ale	
WAVE	40
Pineapple, mixed berries, lemon juice, agave	
BEACH	40
Orange, lemon, lime, peach, soda	
MATCHA ICED LATTE	35
Matcha, Spanish milk, whipped cream	
HAZELNUT ICED LATTE (N)	35
Espresso, hazelnut, fresh milk	
FRESH COCONUT	45
Whole young Thai coconut, cracked to order	

SMOOTHIES

MELON REFRESHER	40
Melon, strawberry, mango	
BERRY GO ROUND	40
Raspberry, blackberry, strawberry	
PASSIONISTA	40
Passionfruit, pineapple, mango	
BRAZILIAN Acai	45
Acai, blueberry, strawberry, mango	

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