



LUNCH

STARTERS

TRUFFLE PORCINI CROQUETTES

Creamed porcini mushrooms, potato, black garlic aioli

80 (V, G, D, E, SO2)

SMOKED BURRATA & HEIRLOOM TOMATOES

Lightly smoked burrata with heirloom tomatoes, basil oil, and sourdough crisps

90 (D, G, N, V, )

STEAK TARTARE CROSTINI

Hand-chopped Australian beef with mustard dressing and confit egg yolk on toasted sourdough

115 (G, D, M, E, F, SO2)

CRISPY FISH COLLAR BITES

Fried snapper collars glazed with citrus ponzu, finished with sesame salt and burnt lime

75 (G, SS, SO2, F, S)

BAKED BEETROOT TARTARE

Horseradish cream, pickled yellow beet, sourdough crisps

65 (D, M, V, G, SO2)

CEASAR SALAD

Baby gem lettuce, anchovies, caesar dressing, Parmesan cheese, croutons, crispy bacon

55 (F, G, D, E, M, SO2)

ADD CHICKEN 65 | ADD PRAWNS 75

STEAK SANDWICHES

FLAT IRON STEAK SANDWICH

Sliced flat iron with chimichurri, caramelised onions, rocca leaves, and toasted ciabatta

115 (D, E, G, SO2)

PHILLY RIBEYE MELT

Thin-cut ribeye with sweet peppers, onion, provolone and mustard mayo in a warm bread

145 (D, G, S, SO2, M, E)

Served with

- Beef fat fries (D, G)
- House salad (M, SO2)
- Coleslaw salad (E, D, M)

BURGERS

SMOKIN' HOUSE BURGER

150g beef patty with house pickles, lettuce, tomato, cheese, and smokin' sauce

105 (SO2, D, E, G, M)

SPICED CHICKEN BURGER

Chargrilled chicken thigh with harissa mayo, slaw, and crisp lettuce in a toasted potato roll

90 (G, D, SO2, E, M)

'NOT A COW' BURGER

Vegan patty with house pickles, lettuce, tomato, vegan cheese, and vegan mayo

115 (V, E, SO2)

Served with

- Beef fat fries (D, G)
- House salad (M, SO2)
- Coleslaw salad (E, D, M)

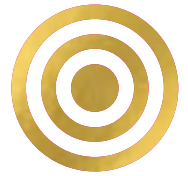
V-Vegetarian, S-Soy, SS-Sesame, N-Nuts, G-Gluten/Wheat, D-Milk/Lactose, SO-2Sulphur Dioxide, M-Mustard, C-Celery, P-Peanuts, SF-Shellfish, F-Fish, E-Egg, MS-Mollusks -Locally Sourced Ingredients

Please inform your server of any allergies or dietary requirements

All prices are in AED and inclusive of 5% VAT, 7% municipality fees and 10% service charge.

BUTCHER'S COUNTER

Step up to the butcher's counter and let our in-house butcher guide you through the day's selection. We showcase exceptional beef from around the world, spanning a range of breeds, cuts and ageing profiles. Priced per 100g.



FROM THE GRILL

All meats are cooked over fire, bringing depth, smoke and intensity to every cut.

GRILLED AUSTRALIAN FLAT IRON 200G

Lean cut with bold, beefy flavour
115 (D)

GRILLED AUSTRALIAN RIBEYE 300G

Rich, marbled and full of flavour
235 (D)

AUSTRALIAN BEEF TENDERLOIN 250G

Exceptionally tender, best enjoyed medium-rare
255 (D)

Served with

- Beef fat fries (D, G)
- House salad (M, SO2)

CLASSIC SAUCES

- Green Peppercorn (D, G, C)
- Béarnaise (D, E, SO2)
- Chimichurri (SO2)

15

SIGNATURE SAUCES

- Black Garlic & Thyme Jus (D, C, SO2)
- Spiced Harissa Cream (D, E)
- Yuzu-Kosho Mayo (E)
- Wasabi-Lime Ponzu (S, F, G)

25

SIDES

BEEF FAT FRIES — 45 (G, D)

SWEET POTATO MASH — 45 (G, D, V)

ROASTED BONE MARROW MASH — 50 (D, G)

BLACK GARLIC MUSHROOMS — 45 (D, V, SO2)

CHARRED TENDERSTEM BROCCOLI WITH ALMOND GREMOLATA — 45 (SO2, N, V)

CAESAR WEDGE WITH ANCHOVY DRESSING — 45 (E, F, G, D, M, SO2)

DESSERTS

BURNT BASQUE CHEESECAKE

Served with orange marmalade
65 (G, D, N, E)

STICKY TOFFEE PUDDING

Warm sponge with smoked caramel sauce and cream

70 (G, E, N, D)

MOLTEN CHOCOLATE CAKE

With smoked salt and vanilla ice cream
75 (G, D, N, E)

DARK CHOCOLATE TART

Olive oil, sea salt, orange
70 (V, G, D, E, N)

PROFITEROLES

Classic choux puffs, hazelnut cream with chantilly and chocolate sauce

75 (G, D, E, N, V)

ARTISAN CHEESE SELECTION

Curated cheeses with house-made marmalades
95 (G, D, N)

V-Vegetarian, S-Soy, SS-Sesame, N-Nuts, G-Gluten/Wheat, D-Milk/Lactose, SO-2Sulphur Dioxide, M-Mustard, C-Celery, P-Peanuts, SF-Shellfish, F-Fish, E-Egg, MS-Mollusks  Locally Sourced Ingredients

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DINNER

COLD STARTERS

WAGYU TARTARE

Hand-chopped Australian Wagyu tenderloin, mustard dressing, confit egg yolk, grilled sourdough
150 (E, G, SO2, F)

DIBBA OYSTERS

Champagne mignonette, smoked chilli vinegar and lemon ice
140 (MS, SO2, S, G, )

BAKED BEETROOT TARTARE

Horseradish cream, pickled yellow beet, sourdough crisps
70 (SO2, G, M)

SASHIMI TRIO

Scottish Salmon, yellowfin tuna, Hamachi with ponzu and ginger soy
120 (G, F, SO2)

SMOKED BURRATA & HEIRLOOM TOMATOES

Lightly smoked burrata with basil oil and sourdough crisps
90 (G, N, D, F, V, SO2, )

CEASAR SALAD

Baby gem lettuce, anchovies, caesar dressing, Parmesan cheese, croutons, crispy bacon
105 (F, G, D, E, M, SO2)
ADD CHICKEN 65 | ADD PRAWNS 75

HOT STARTERS

SMOKED BONE MARROW & SOURDOUGH

Shallot marmalade, confit garlic, mixed herbs
95 (D, G, SO2)

HOKKAIDO SCALLOPS & XO BUTTER

Served with charred corn
145 (D, G, SF, SO2, MS, F, S)

STICKY OYSTER MUSHROOM BAO

Pickled daikon, chilli jam, herbs
75 (G, D, SO2, SS, S, MS)

CRISPY BEEF SHORT RIB BAO

Pickled daikon, chilli jam and herbs
85 (D, G, SO2, C, S, SS, MS)

CHARCOAL-ROASTED BEETS & FETA

Hazelnuts, yoghurt and burnt orange
85 (D, SO2, N, V)

GRILLED LAMB KOFTA SKEWERS

Cumin yoghurt, pomegranate, and fresh herbs
85 (D, G, SO2)

SMOKIN GUN SALMON GRAVADLAX

6-hour cured Scottish salmon, Carasau bread, yuzu labneh, chervil
135 (F, G, D, SO2)

SNACKS & SMALL PLATES

TRUFFLE PORCINI CROQUETTES

Creamed mushrooms, parmesan cheese, potato, black garlic aioli, truffle
65 (D, G, E, V, SO2)

STEAK TARTARE CROSTINI

Hand-chopped Australian Wagyu tenderloin with mustard dressing
85 (G, D, M, E, F)

CRISPY ONION SYMPHONY

With smoked dipping sauce
60 (G, D, SO2, E, V)

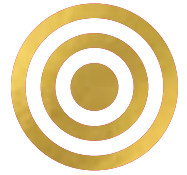
CRISPY FISH COLLAR BITES

Fried snapper collars glazed with citrus ponzu, finished with sesame salt and burnt lime
75 (G, D, SS, SO2, F, S)

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FROM THE GRILL

All meats are cooked over fire, bringing depth, smoke and intensity to every cut.

AUSTRALIAN FLAT IRON

Lean, bold flavour

135 (D)

NEW ZEALAND TENDERLOIN

Exceptionally tender

255 (D)

AUSTRALIAN LAMB RACK

Grilled to perfection

185 (D)

CUT OF THE DAY

320 (D)

ARGENTINIAN RIBEYE

Rich, marbled and full of flavour

235 (D)

USDA NEW YORK STRIPLOIN

Classic cut, balanced marbling & bite

255 (D)

AUSTRALIAN LAMB LOIN

Marinated in spices for 24h

195 (D)

SIDES

BEEF FAT FRIES — 45 (G, D)

SWEET POTATO MASH — 45 (G, D, V)

ROASTED BONE MARROW MASH — 50 (D, G)

BLACK GARLIC MUSHROOMS — 45 (D, V, SO2)

CHARRED TENDERSTEM BROCCOLI WITH ALMOND GREMOLATA — 45 (SO2, N, V)

CAESAR WEDGE WITH ANCHOVY DRESSING — 45 (E, F, G, D, M, SO2)

V-Vegetarian, S-Soy, SS-Sesame, N-Nuts, G-Gluten/Wheat, D-Milk/Lactose, SO2-Sulphur Dioxide, M-Mustard, C-Celery, P-Peanuts, SF-Shellfish, F-Fish, E-Egg, MS-Mollusks -Locally Sourced Ingredients

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LOCK & LOAD YOUR STEAK

Dial in your steak with curated enhancements & bold accompaniments.

CRUSTS

- Chimichurri (D, G)
- Bone Marrow (D, G)
- Black Garlic (D, G, SO2)

20

BUTTERS & DIPS

- Truffle Butter (D)
- Foie Gras (D)
- Smoked Bone Marrow Butter (D)

35

SIGNATURE SAUCES

- Black Garlic & Thyme Jus (D, C, SO2)
- Spiced Harissa Cream (D, E)
- Yuzu-Kosho Mayo (E)
- Wasabi-Lime Ponzu (S, F, G)

25

SURF & TURF

- Jumbo Prawns — **45** (SF, D)
- U5 Prawns — **75** per piece (SF, D)
- 1/2 Canadian Lobster — **130** (SF, D)

CLASSIC SAUCES

- Green Peppercorn (D, G, C)
- Red Wine Jus (SO2, D, G, C)
- Béarnaise (D, E, SO2)
- Chimichurri (SO2)

20

ON BREAD

GUN CASE BURGER ☉ HANDLE WITH CARE

Wagyu beef patty with caramelised onions, 6-year matured cheddar, and black truffle

165 (G, D, E, SO2)

'NOT A COW' BURGER

Vegan patty with house pickles, lettuce, tomato, vegan cheese, and vegan mayo

115 (V, SO2, D, G, E)

SPICED CHICKEN BURGER

Chargrilled chicken thigh with harissa mayo, slaw, and lettuce in a toasted potato roll

90 (G, D, SO2, E, M)

WAGYU SANDO

Wagyu sando beef striplon, toasted milk bread, yuzu kosho mayo

110 (G, D, E, SO2, SS, S)

Served with

- Beef fat fries (D, G)
- House salad (M, SO2)
- Coleslaw salad (E, D, M)

BEYOND THE BLOCK

GRILLED CAULIFLOWER

Black garlic tahini, green chermoula, crispy capers

125 (SS, SO2, D, V)

SPICED LAMB RUMP

Charred eggplant, yoghurt, and lamb jus

150 (D, C)

SMOKIN' HALF CHICKEN WITH HARISSA

Preserved lemon aioli

135 (D, G, E, SO2)

BLACK COD WITH BROWN BUTTER & LIME

Crispy capers and saffron potato purée

175 (D, G, S, F)

MISO GLAZED CHILEAN SEABASS

Ginger bok choy and garlic rice

265 (D, G, S, SS, F)

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DESSERTS

BURNT BASQUE CHEESECAKE

Served with orange marmalade

65 (G, D, N, E)

STICKY TOFFEE PUDDING

Warm sponge with smoked caramel sauce and cream

70 (G, E, N, D)

MOLTEN CHOCOLATE CAKE

With smoked salt and vanilla ice cream

75 (G, D, N, E)

DARK CHOCOLATE TART

Olive oil, sea salt, orange

70 (V, G, D, E, N)

PROFITEROLES

Classic choux puffs, hazelnut cream with chantilly and chocolate sauce

75 (G, D, E, N, V)

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PREMIUM
MEATS

SMOKIN'

GUN

JEBEL ALI