



APPETIZERS

BAHA FISH TACO (G,S,D)
Crushed Avo, Sriracha Lime Aioli, Padron Pepper

FRIED CHICKEN WINGS (D,G)
Sticky Pomegranate & Black Pepper Glaze

GRILLED HALLOUMI BITES (D,G,V)
Zaatar Leaves, Sumac

CRISPY CALAMARI (D,G,S)
Lemon Garlic Mayo

COOL MEZZE PLATTER (D,N,V)
Hummus, Muhammara, Baba Ghanoush, Tabbouleh

URBAN CAESAR SALAD (V,D,G)
Crunchy Romaine, Pita Crouton,
Garlic Parmesan Dressing, Turkey Bacon

Add Chicken Skewer/Add Prawn Skewer **20/30**

**SHRIMP & AVOCADO
QUINOA SALAD (S,N)** **30**
Red & White Quinoa, Avocado,
Poached Shrimp, Lemon Vinaigrette

CHARCOAL GRILL

ANGUS BEEF FILLET MIGNON (D,G) **80**
Australian Grain Fed Angus Beef 280g

**CHAR-GRILLED
CHICKEN SANDWICH (D,G)**
Kohl Rabi Apple Slaw, Tangy Signature Sauce

URBAN BURGER (D,G)
Smashed Wagyu/Angus Beef,
Caramelized Onions, Cheddar Cheese

CHARCOAL LAMB CHOPS (D,G) **70**
Premium Tender Australian Lamb

Please choose your side
French Fries | Garden Salad | Caesar Slaw |
Zaatar Roasted Baby Potatoes

SOUL FOOD

PAN SEARED SEABASS (D,N) **95**
Roasted Vegetables, Ras El Hanout, Sauce Vierge

RIGATONI ARRABIATA (G,D,V) **70**
Pomodoro Sauce, Basil, Burrata

CHILI SHRIMP LINGUINI (G,D,S) **90**
Garlic, Shrimp, Chili Oil, Parmesan Cheese

BUTTER CHICKEN (D,N) **85**
Tomato Cashew Gravy, Rice, Naan,
Pickle, Crackers

BIRYANI-VEG/CHICKEN (D,N) **75/85**
Served with Pickle, Raita, Papadum

LAMB ROGAN JOSH (N) **85**
Spiced Lamb Curry, Basmati Rice

SWEET TREATS

CRÈME BRULÉE (D)
Vanilla Bean Custard, Caramelized
Demerara Sugar

**DARK CHOCOLATE
DATE PUDDING (D,N,G)**
Date Ice Cream, Warm Pudding

**SEASONAL FRUIT PLATTER
WITH SORBET (V)**
Market Selected Fresh Fruit Platter