



SUSHI & SASHIMI

Naked Rolls (G) 76

Salmon, avocado, mayonnaise, flying fish roe

California Rolls (G) (S) 76

Kani, avocado, cucumber, tobiko

Spicy Tuna/ Salmon Rolls (G) (N) 76

Yellowfin tuna or salmon, spicy sauce, Japanese mayonnaise

Tempura Rolls (G) (S) 70

U10 prawns, tobiko, cucumber, mayonnaise

Sashimi Platter / 9 pcs (G) 187

Tuna (3pcs), salmon (3pcs), hamachi (3pcs)

Sashimi Platter / 15 pcs (G) (S) 214

Tuna(3pcs), salmon (3pcs), hamachi (3pcs), ebi (3pcs), octopus (3pcs)

Laguna Sushi Platter (S) 290

Tuna (2pcs), salmon (2pcs), hamachi (2pcs), nigiri (4pcs), maki rolls (9pcs), snapper ceviche

MAIN COURSES

Tuna Steak (G) (D) 170

Capsicum, onion, tomato, cucumber, lemon marinade

Côte de Boeuf 1kg (D) 850

Black onyx MB-3, black pepper jus, grilled vegetables, roasted garlic, braised shallot

TO SHARE

Crudités (V) 140

Assorted fresh vegetables, beetroot dip, avocado puree, black garlic sauce

Baked Feta Cheese (D) 86

Olives, tomato, oregano

Beef Carpaccio (D) 122

Rocket leaves, Parmesan cheese, summer truffle

Grilled Baby Squid (S) 95

Sumac, lemon oil, tomato

Greek Salad (V) 97

Feta cheese, heirloom tomatoes, olives

Watermelon and Feta Salad (N) 82

Honey, mint, pistachio

Quinoa Garden Salad (N) (V) 86

Balsamic dressing, avocado, almonds, orange, cucumber, honey

Grilled Halloumi Cheese (D) 92

Sumac, lemon oil, tomato

Burrata Cheese, Olive Crumbs (G) (N) (V) 114

Marinated vine tomato, black figs, pine nuts, basil leaf, balsamic reduction

FROM THE GRILL

Grilled U5 Prawns (S) 260

Tomato heirloom, smoked paprika, mint sauce

Lamb Souvlaki Skewer (D) (G) 97

Capsicum, onion, pita bread, tomato, cucumber, yogurt sauce

Chicken Gyros Skewer (D) (G) 87

Capsicum, onion, pita bread, tomato, cucumber, yogurt sauce

Mediterranean Grilled Octopus (S) 165

Potato, tomato salad, capers, parsley

Wood Fired Whole Seabass (D) 400

Grilled potato, tomato, kalamata olives, dill

Charred Boneless Sea Bream (D) 295

Grilled potato, tomato, kalamata olives, dill

DESSERTS

Chocolate & Gold (G) (N) 72

Light chocolate mousse, hazelnut praline, 22 karat gold

Laguna Magnum (G) (N) 62

Mango Chantilly, passion crèmeux, white chocolate whipped ganache

Yogurt Stone (G) (N) 62

Greek yoghurt, strawberry mint salsa, oatmeal raisin crumble

Sharing Fruit Platter (V) 195

Seasonal fruit

A: Alcohol D: Dairy G: Gluten N: Nuts S: Shellfish V: Vegetarian

All dishes on the menu are prepared in strict compliance with Halal requirements

All prices are in UAE Dirhams inclusive of 10% service charge, 7% municipality fee and 5% value added tax, Subject to change and market availability