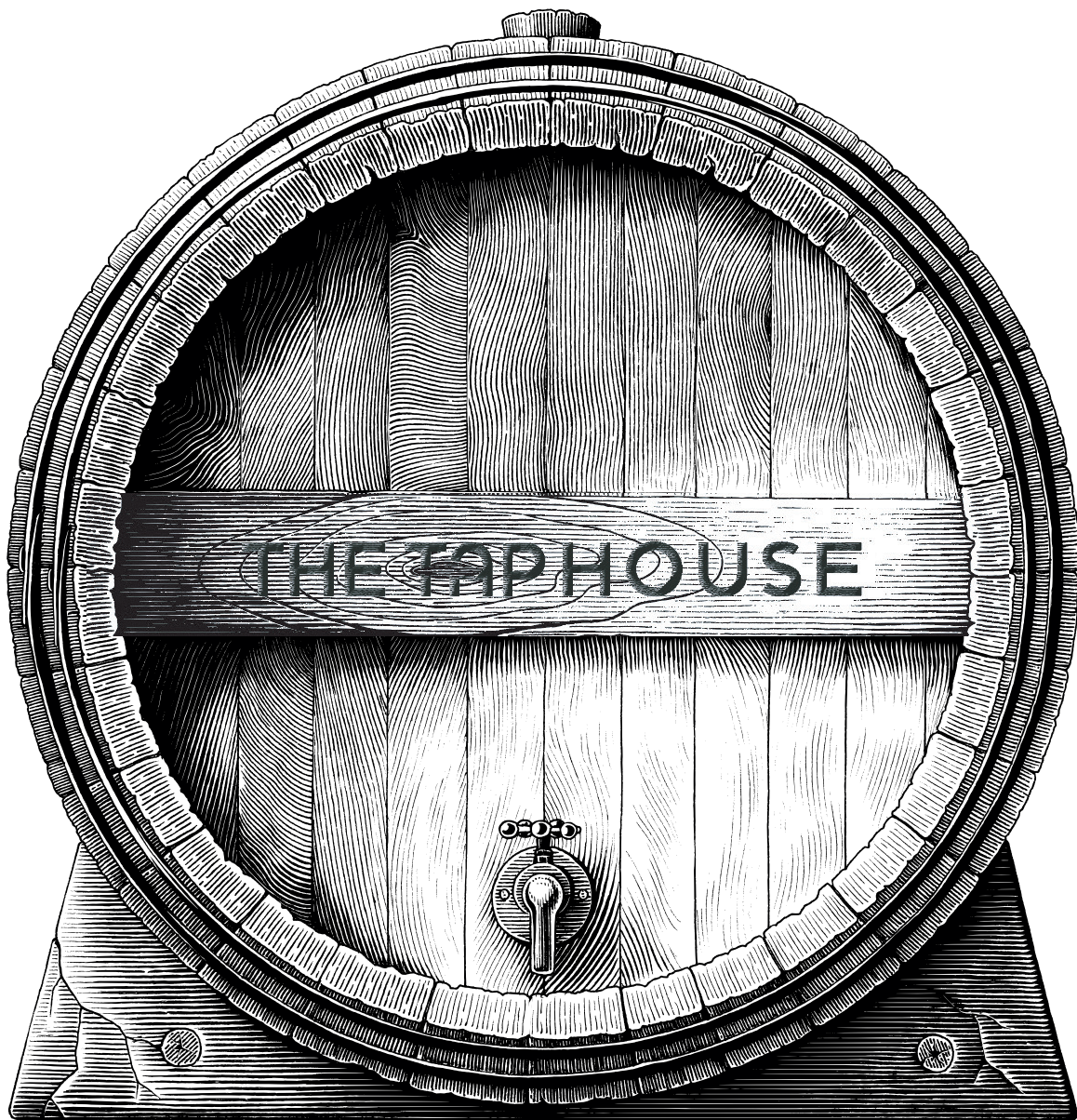




📍 Souk Al Bahar, Downtown Dubai
📱 @taphousedowntown

📍 Club Vista Mare, Palm Jumeirah
📱 @taphousepalmjumeirah

📍 Dubai Hills Estate, Business Park 2
📱 @taphousedubaihills

📍 Dubai Creek Harbour
📱 @taphousecreekharbour

All prices are in AED and inclusive of 7% Authority Fees and 5% VAT and exclusive of 10% Service Charge.

BITS & BITES

**ARTISAN SAUSAGE
PLATTER 155**

CHEESY CHICKEN & JALAPEÑO
VEAL CUMBERLAND
LAMB MERGUEZ (S)

Served with homemade pretzels and
an assortment of mustards

**THE TAP HOUSE
NACHOS (V) 80**

Loaded with black beans, melted cheddar,
mozzarella and jalapeño
Served with homemade guac, sour cream
and pico de gallo
Add beef chilli 20

CRISPY CALAMARI (SF) 80
Lemon aioli

WOK TOSSED PRAWNS (SF) (N) 95
Heavenly chilli and five spice

IRISH SPICE BAG 75
Chicken tenders, skinny fries, capsicum, onion, chilli, spice bag mix

CHICKEN WINGS 80
Korean BBQ | Classic buffalo sauce (S) | Hickory barbecue sauce

FOREST MUSHROOM ARANCINI (V) 70
Truffle aioli

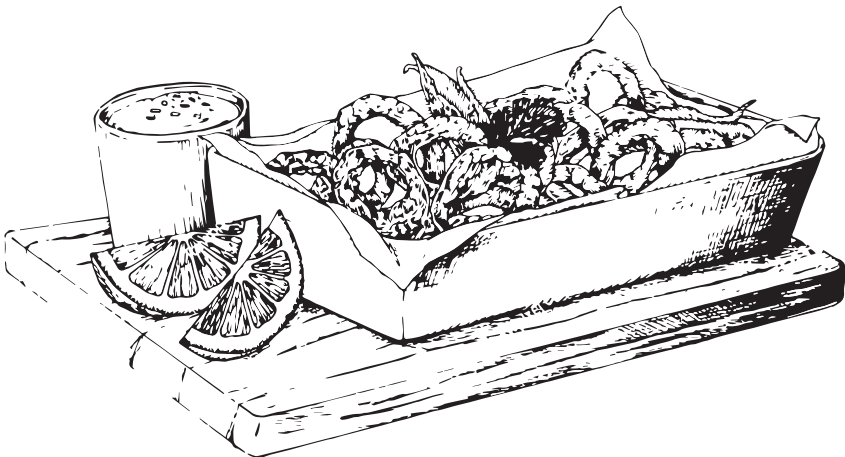
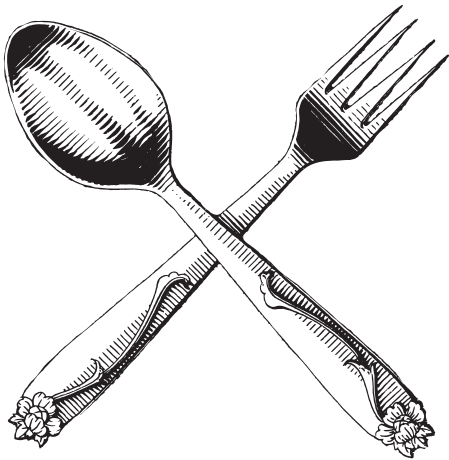
SOUTHALL SAMOSAS (V) 55
Mint yoghurt

DRUMMOND STREET ONION BHAJI (V) (GF) 55
Cilantro mint chutney

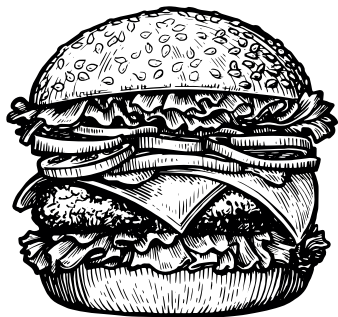
EDAMAME PODS (V) (GF) (H) 45
Maldon salt | Spicy

GUAC & CHIPS (V) 55

TRUFFLE PARMESAN FRIES (V) 50
Lemon aioli



(V) Vegetarian, (H) Healthy, (N) Contains Nuts, (S) Spicy, (GF) Gluten Free, (SF) Seafood
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BUNS N' MORE

THE TAP HOUSE WAGYU BURGER 165

200g Wagyu patty, tomato chutney, unsberg lettuce, white onion roundels, pickles, sharp cheddar cheese, buttered brioche bun
Add: fried egg 10 | veal bacon 20 | double patty 30

STACKED RIBS BURGER 155

Slow cooked hickory BBQ beef back ribs, chipotle aioli, coleslaw, pickles, crispy onion

🍷SMASHED CHEESEBURGER 155

Smashed Wagyu patties, white onion, lettuce, tomato, pickles, dijonnaise, sharp cheddar cheese sauce, croissant bun

BUTTERMILK CHICKEN PRETZEL 140

Tender buttermilk fried chicken breast, smoked paprika aioli, streaky bacon, smoked cheddar cheese, crisp lettuce, tomato, dill pickles

VEGAN BURGER (V) 135

Beyond meat patty, smashed avocado, lettuce, tomato, white onions, pickles, vegan multi seed bun



SOUPS & SALADS

TOM YUM PRAWN (S) (SF) (H) (N) 70

Kaffir lime and lemon grass scented spicy Thai broth

TOMATO BASIL SOUP (V) (GF) (H) 65

Roasted Roma tomatoes, fresh basil, olive oil

CLASSIC CAESAR 75

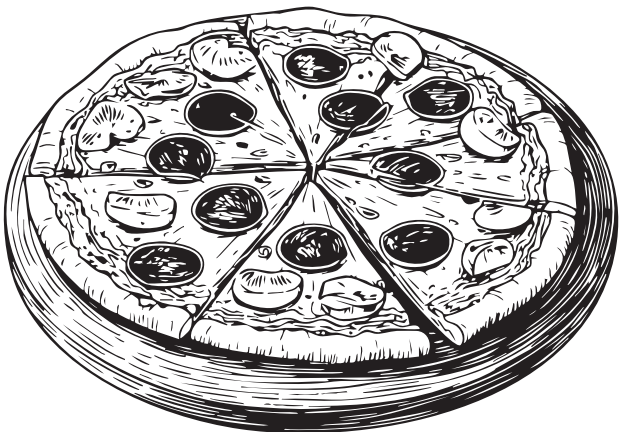
Romaine lettuce, veal bacon, soft hens' egg, parmesan croutons
Add: grilled chicken 15 | grilled prawn 20

BURRATA & HEIRLOOM TOMATOES (V) (GF) 95

Super-seed pesto, aged balsamic reduction

TEXAS COBB SALAD (V) (GF) (H) 80

Sweet corn, rocket leaves, basil, cherry tomatoes, Kalamata olives, feta cheese, basil pesto lemon dressing
Add: grilled chicken 15 | grilled prawn 20



SOURDOUGH PIZZA

CREAMY BURRATA AND BASIL (V) 135

Sundried tomatoes, extra-virgin olive oil

PEPPERONI AND CHEESE 155

Beef pepperoni, mozzarella cheese

CAJUN CHICKEN AND JALAPEÑO (S) 145

Smoky chicken, spicy jalapeño

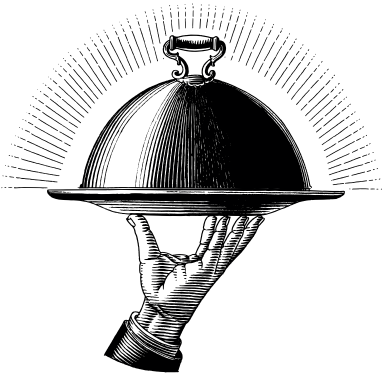
MAINS

PAN SEARED SEA BASS (SF)	185	🍷 WOK TOSSED BLACK PEPPER BEEF (S)	175
Skillet baby potatoes, Siciliana cherry tomato sauce, capers, arugula salad		Stir-fried beef with black pepper sauce and broccoli Served with garlic fried rice Available with Tofu	
NORWEGIAN SALMON TERIYAKI (SF)	185	🍷 NASI GORENG (SF) (S) (N)	165
Grilled salmon glazed with teriyaki sauce Served with black rice pilaf		Indonesian fried rice, peanut dip, sunny side egg, acar, prawn crackers, served with chicken satay	
FISH N' CHIPS (SF)	150	ANGUS BEEF LASAGNA	185
Beer battered haddock, minted mushy peas, homemade pickle tartare		Layered lasagna with ground beef, mornay sauce and shredded mozzarella Served on a bed of creamy pink sauce	
🍷 CRISP FRIED SEABREAM (SF)	185	PAD THAI (V) (N)	145
Crispy seabream served with a flavourful Thai coconut-young peppercorn sauce and fragrant jasmine rice		Stir-fried rice noodles with tofu, bean sprouts, tamarind sauce and peanuts Add: chicken 20 prawn 30	
KUNG PAO CHICKEN (S) (N)	160	🍷 SHRIMP PACCHERI PASTA (SF)	180
Stir-fried chicken tossed with sweet and tangy sauce, cashew nuts, dry chilli Served with garlic fried rice		Paccheri pasta tossed with pomodoro sauce and shrimp topped with creamy burrata, sundried tomato and basil	
CHICKEN TIKKA MASALA (S)	160	THAI GREEN CURRY (V) (GF) (S)	145
Saffron pulao, flaky paratha, papadum, mango pickle		Lemongrass and kaffir scented vegetable curry, fragrant jasmine rice Add: chicken 20 prawn 30	
CHICKEN SCHNITZEL	160	TRUFFLE MUSHROOM FETTUCCINE (V)	135
Breaded chicken escalope, Bavarian potato salad, blaukraut		Wild mushroom and truffle cream topped with shaved black truffle and parmesan cheese	
SWEET AND SOUR CHICKEN	160		
Crispy battered chicken tossed in a tangy sweet and sour sauce Served with steamed jasmine rice			
🍷 BRAISED BACK RIBS	240		
9hrs slow cooked orange glazed beef back ribs, roasted new potatoes			

LAVA GRILL

Served with truffle mash and broccolini

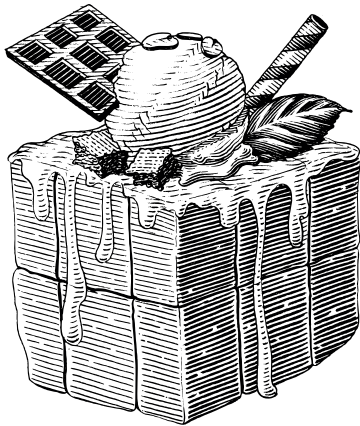
USDA PRIME BLACK ANGUS RIBEYE 300G	325
MEDALLIONS OF GRASS-FED TENDERLOIN 220G	280
🍷 NEW ZEALAND LAMB CHOPS 300G	235
JERK SPICED CHICKEN BREAST (H)	155
TIGER PRAWNS (SF) (H)	245
Garlic & lime marinade	
SAUCES:	
Choose any one	
Creamy mushroom Caramelized onion gravy Rosemary jus	
Green peppercorn (S) Red wine jus	



SIDES (V) (GF)

TRUFFLE MASH	40
GRILLED ASPARAGUS SPEARS	40
STEAMED BROCCOLINI	40
CREAMED SPINACH	40
FRENCH FRIES	40
MIX LEAF SALAD	40

🍷 Chef's Recommendation, (V) Vegetarian, (H) Healthy, (N) Contains Nuts, (S) Spicy, (GF) Gluten Free, (SF) Seafood
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**COCONUT BASQUE
CHEESECAKE (V) 80**
Rhubarb compote, berries

◆ THE FINALE ◆

TIRAMISÙ (V) 80
Coffee soaked savoiardi biscuits,
mascarpone mousse, cocoa dust

**RASPBERRY AND PECAN
BAKEWELL TART (V) (N) 80**
Butter streusel, vanilla ice cream

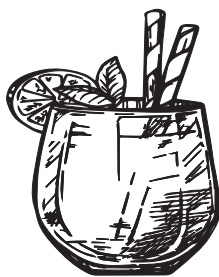


**S'MORES BELGIAN
WAFFLES (N) (V) 85**
Burnt chewy marshmallows, Nutella ganache,
chocolate soil, salted caramel ice cream

**STICKY TOFFEE
PUDDING (V) 80**
Butterscotch sauce, crème anglaise

HOT BEVERAGES

ESPRESSO	25
DOUBLE ESPRESSO	30
ESPRESSO MACCHIATO	30
AMERICANO	30
CAPPUCCINO	30
LATTE	30
AFFOGATO	35
TEA	30
English Breakfast, Green, Earl Grey, Chamomile, Peppermint	



SOFT BEVERAGES

HEINEKEN 0.0	45
PREMIUM STILL WATER (800ML)	35
PREMIUM SPARKLING WATER (375ML)	25
SOFT DRINKS	30
Pepsi, Pepsi Zero, 7 UP, Mirinda, Tonic, Soda	
PREMIUM TONIC	35
FRESH JUICE	40
Orange, Lemon & Mint, Watermelon	

ENERGY DRINKS

RED BULL ENERGY DRINK	38
RED BULL SUGARFREE	38
RED BULL RED EDITION	38
Watermelon	



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◆ EXPERIENTIAL ◆
COCKTAILS

QUEEN BEE 105

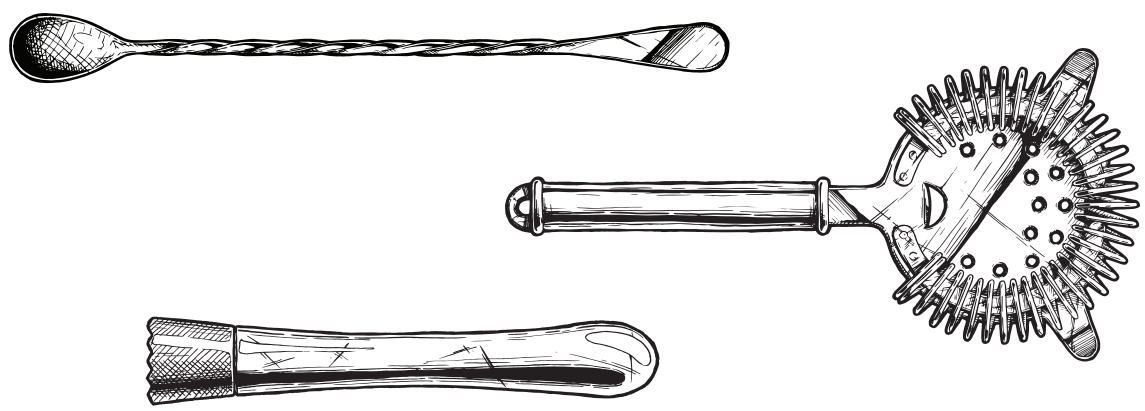
White rum, skinos mastiha, passionfruit seeds, peach & apricot shrub, orange & pineapple juice

VOTRE SANTE 105

Fermented red grape juice, spiced dark rum, triple sec, Californian red grapes, lychee, cloves

OCEANIC WONDER 105

Aromatised Italian white wine, pink gin, fresh orange juice, basil, blue curacao, lime juice



CRAFT COCKTAILS

SAFFRON TRAIL

Rich saffron infused gin, limoncello, orange bitters

85

AIROTICA

Aged tequila, triple sec, pomogranate, kaffir lime leaves, vanilla air

85

FIRECRACKER

Spiced dark rum, cardamom, chillies, pineapple

85

WATERMELON GIN

Pink gin, ginger juice, lime juice, watermelon red bull

95

THE TAP HOUSE G&T

Butterfly pea gin, passionfruit syrup, lime juice, lemon & lavender tonic

95

BERRY MULE

Spiced blue berry jam, American whiskey, mint

85

LUSTY MARTINI

Blue pea vodka, elderflower syrup, lime juice, ginger, egg white

85

LA ROUGE

Vodka, beetroot elixir, pink grapefruit, tonic

95

MOCKTAILS

YUZU DELIGHT

Yuzu Puree, Rosemary, Orange Juice, Ginger Ale

40

BERRY BLAST

Coco Lopez, Berries, Pineapple

40

REVIVER

Cranberry Juice, Pineapple Juice, Thyme, Elderflower

40

BAY BREEZE

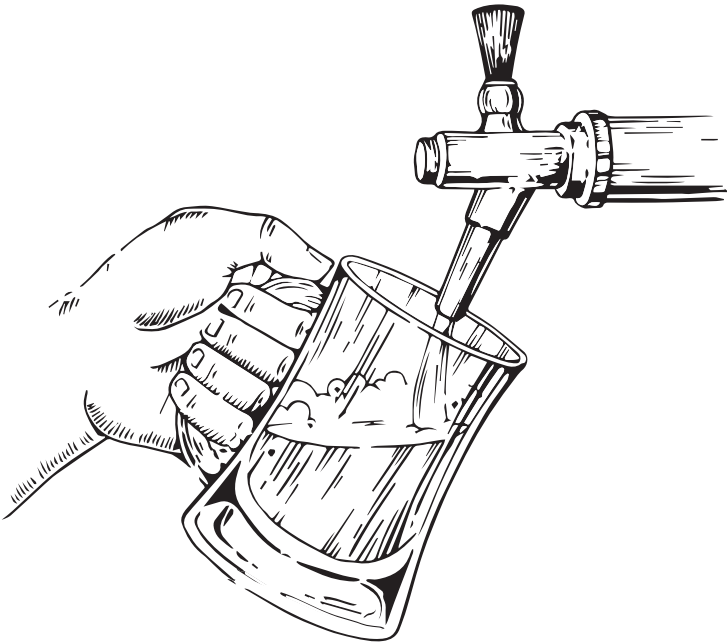
Cucumber, Lime, Basil

40

DRAFT BEERS

HEINEKEN	57
PERONI	59
STELLA ARTOIS	59
GUINNESS	62
HOEGAARDEN	65
BREW DOG	65
LEFFE BLONDE	65
ESTRELLA DAMM	59
KIRIN ICHIBAN	65
PAULANER WEISSBIER	62
AMSTEL LIGHT	57
BROOKLYN LAGER	65
BIRRA MORRETI	59
THATCHERS	62
ASAHI	65
BREWDOG HAZY JANE	65

**TAP
OF THE MONTH
AED 49**



HOUSE BREW



AED 49

BOTTLE BEERS

MAGNERS	55
HOFBRAU MUNCHEN WEISSBIER	57
DESPERADOS	57
CORONA EXTRA	57
SAN MIGUEL	55
HEINEKEN	53
DUVEL	69

WHITE WINE (CORAVIN)

LADOUCETTE, POUILLY-FUME, SAUVIGNON BLANC, FRANCE	 155
LA SCOLCA, GAVI DI GAVI DOCG, ITALY	160
SANCERRE LA BOURGEOISE, FRANCE	175
CAKEBREAD SAUVIGNON BLANC, USA	195

RED WINE (CORAVIN)

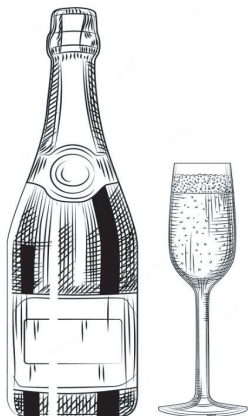
THE CHOCOLATE BLOCK, BOEKENHOUTSKLOOF, SOUTH AFRICA	 125
COSSETTI BARBARESCO, NEBBIOLO, ITALY	135
CHATEAUNEUF-DU-PAPE,DOMAINE DE LA JANASSE, FRANCE	225
BOROLO DOCG, BENIDI BATASIOLO,NEBBIOLO, ITALY	195

CHAMPAGNE

MOËT & CHANDON IMPÉRIAL, BRUT	 1195
LAURENT-PERRIER LA CUVÉE, BRUT NV	1295
MOËT & CHANDON IMPÉRIAL, ROSÉ	1595

SPARKLING WINES

PIERLANT BRUT, UGNI BLANC, AIREN, FRANCE	 65	 290
ZONIN 1821 PROSECCO BRUT DOC, GLERA, ITALY	90	425
OYSTER BAY SPARKLING BRUT, CHARDONNAY, NEW ZEALAND		525
AKAKIES ROSE, XINOMAVRO, GREECE		695



RED WINE

		
VISTANA, SANTA CAROLINA, SYRAH, CHILE	60	280
SANTA JULIA, MALBEC, ARGENTINA	65	290
SYMINGTON FAMILY ALTANO, TOURIGA BLEND, PORTUGAL	70	325
SEA CHANGE, MERLOT, FRANCE	70	325
DARK HORSE, CABERNET SAUVIGNON, USA		395
LAPOSTOLLE, MERLOT, CHILE		425
CHIANTI RUFFINO, SANGIOVESE, ITALY		495
TOMMASI RAFAEL VALPOLICELLA DOC, CORVINA, RONDINELLA, MOLINARA, ITALY		475
RAPAURA SPRINGS RESERVE, PINOT NOIR, NEW ZEALAND		525
BILA-HAUT L'ESQUERDA ROUGE, SYRAH, FRANCE		750
DEZZANI BARBARESCO DOCG, NEBBIOLO, ITALY		895

ROSE WINE

		
VISTANA, SANTA CAROLINA, CABERNET SAUVIGNON, MERLOT, CHILE	60	280
ARGENTO, MALBEC, ARGENTINA	60	280
SEA CHANGE, SYRAH, FRANCE	70	325
M DE MINUTY, GRENACHE, CINSAULT, SYRAH, FRANCE		575
CHÂTEAU D'ESCLANS WHISPERING ANGEL, GRENACHE, VERMENTINO, CINSAULT, FRANCE		650
M DE MINUTY, GRENACHE, CINSAULT, SYRAH, FRANCE 1.5 L		1100

WHITE WINE

		
FRONTERA, SAUVIGNON BLANC, CHILE	60	280
GIORGIO & GIANNI, PINOT GRIGIO, ITALY	60	280
ALAMBRADO, TORRONTES, PINOT GRIGIO, ARGENTINA	70	325
RIOJA BLANCO, RIOJA VEGA, VIURA, SPAIN	70	325
Y SERIES, YALUMBA, VIOGNIER, AUSTRALIA		425
SERIOUSLY COOL, WATERKLOOF, CHENIN BLANC, SOUTH AFRICA		450
COSSETTI GAVI DI GAVI DOCG, CORTESE, ITALY		525
LOUIS LATOUR, CHARDONNAY, FRANCE		825
LOUIS JADOT, PETIT CHABLIS, CHARDONNAY, FRANCE		895
CLOUDY BAY, SAUVIGNON BLANC, NEW ZEALAND		990
MATUA VALLEY, SAUVIGNON BLANC, NEW ZEALAND		495



WHISKEY

JOHNNIE WALKER BLACK LABEL	70
CHIVAS REGAL 12YRS	70
CHIVAS REGAL 18YRS	140
JAMESON	65
JIM BEAM	65
JACK DANIELS	65
MAKERS MARK	70
HIBIKI HARMONY	105
NIKKA TAILORED	105
JOHNNIE WALKER DOUBLE BLACK	80
MONKEY SHOULDER	75
JOHNNIE WALKER BLUE LABEL	245
WOODFORD RESERVE	80

SINGLE MALT WHISKEY

TALISKER 10YRS	80
LAGAVULIN 16YRS	165
MACALLAN 12YRS	95
GLENLIVET 12YRS	75
GLENLIVET 18YRS	130
GLENFIDDICH 12YRS	75
GLENFIDDICH 18YRS	120
CAOL ILA	80
GLENMORANGIE 10YRS	80
DALMORE 15YRS	100

GIN

BOMBAY SAPPHIRE	55
TANQUERAY TEN	75
THE BOTANIST	65
MONKEY 47	80
ROKU	70
STAR OF BOMBAY	65
GIN MARE	70
SIPSMITH LONDON DRY	70
BULLDOG	60
HENDRICKS	70

TEQUILA

JOSE CUERVO GOLD	60
JOSE CUERVO SILVER	60
DON JULIO REPOSADO	105
PATRON SILVER	75
PATRON REPOSADO	80
DON JULIO BLANCO	95
DON JULIO ANEJO	105
DON JULIO 1942	295
CLASE AZUL REPOSADO	195

MEZCAL

400 CONEJOS	65
SE BUSCA REPOSADO	65
DEL MAGUEY CREMA	65

VODKA

ABSOLUT	60
KETEL ONE	60
CIROC	75
GREY GOOSE	80
BELUGA NOBEL	85
BELVEDERE	80
ROBERTO CAVALLI	85



COGNAC

MARTELL VSOP	90
HENNESSY XO	215
REMY MARTIN VSOP	95



APERITIF

PIMM'S NO. 1	60
MARTINI BIANCO	65
MARTINI ROSSO	65
MARTINI EXTRA DRY	65
CAMPARI	60
APEROL	65

LIQUEUR

BAILEYS IRISH CREAM	65
DISARONNO	65
JAGERMEISTER	65
KAHLUA CAFE	60
SAMBUCA MOLINARI	65
GALLIANO	65
AMARULA	65
DRAMBUIE	60
LA FEE ABSINTHE	65
LIMONCELLO	65

RUM

BACARDI SUPERIOR	60
HAVANA CLUB 7YRS	70
SAILOR JERRY	60
BUMBU THE ORIGINAL	65
BACARDI ORO	60
BACARDI 8YRS	70
RON ZACAPA 23	95

