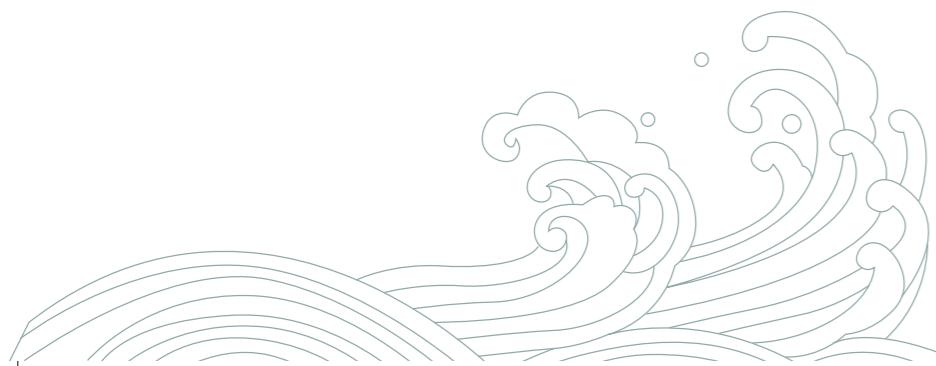


MENU



HAWKSBILL



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## SOUP

**Sopa De Mariscos** S, C, G 55  
Tomatoes, mussels, prawns, white fish, clams, crab

**Classic French Onion Soup** G, D, S 49  
Beef bone marrow, toasted baguette and gruyere cheese

## SALAD

**Basque Piperade with Burrata** D, N, G **NEW** 70  
Slow cooked peppers, tomatoes, onion and smoked paprika burrata drizzle olive oil served with garlic bread

**Seafood Cobb Salad** D, M, E, G **NEW** 75  
A coastal twist on the classic cobb, grilled shrimp, seared yellow fin tuna, cube avocado, boiled egg, crispy bacon, cherry tomatoes, and crumbled blue cheese with lemon dijon dressing

**Samurai Bowl** D, G, S, SE **NEW** 75  
Shredded cabbage, carrots, cucumber, edamame, red radish, avocado, tofu, salmon, crispy ravioli, sesame seeds

**Compressed Watermelon with Feta** D, V **NEW** 60  
Compressed watermelon paired with feta cheese, rocca leaves and balsamic reduction

**Caesar Salad** E, G, M, D, F 75  
Traditional caesar salad, romaine lettuce hearts tossed in caesar dressing, anchovies, parmesan cheese boiled egg, garlic croutons

**Add Grilled Prawns** 25  
**Grilled Chicken** 23  
**Avocado** 22

**Chicken Keto** N, D, M 75  
Grilled chicken, avocado, artichoke, red pepper, cherry tomato, mozzarella, basil leaves, spinach, mesclun, almonds

## BAR BITES

**Chicken Croquettes** G, D 65  
Chicken, nutmeg, chilli mayo, chimichurri

**Beef Empanadas** G, D, M 65  
Beef mince, potato, peppers, sun dried tomato, smoked paprika, manchego cheese, romesco sauce, salsa verde

**Crispy Calamari** G, E, S 65  
Calamari, garlic aioli, lemon wedges

**Healthy Steamed Edamame** V, VE 48  
Steamed green soya beans, burnt garlic, himalayan pink salt

**Fried Halloumi Sticks** G, D, V 69  
Crispy halloumi sticks served with creamy truffle mayonnaise

**Blistered Padron Peppers** A, G 45  
Served with rustic and buttermilk aioli

**Chicken Wings** 10pcs A, G, D 80  
Garlic white wine or BBQ sauce, blue cheese sauce, fresh veggie sticks

**Tapas** G, D 145  
Fried white bait, chicken wings, empanadas, padron peppers, calamari

## STARTERS

**Beef Carpaccio** D **NEW** 80  
Raw beef fillet, drizzled with olive oil and zesty lemon juice, topped with arugula leaves, shaved parmesan, truffle cream

**Salmon Crudo** S, SE, N **NEW** 75  
King Salmon fillet, green curry sauce, coconut milk, chilli garlic paste, jalapeno sliced shallots, crispy leeks

**Kunafa Prawns** S, G, D **NEW** 75  
Crispy tiger prawns in kunafa served with mango chilli sauce and dill sauce

**Roasted Peppers and Anchovies** S, N, D **NEW** 60  
Roasted red peppers marinated in olive oil, sherry vinegar, anchovies served with rustic bread

**Chorizo Con Carne Nachos** G, D 85  
Corn nacho chips, chorizo con carne, cheese sauce, guacamole, tomato salsa, sour cream, jalapenos

## SANDWICHES, BURGERS, WRAPS

**Loaded Steak Sandwich** G, D 95  
Black angus sirloin steak, caramelized onion, boston lettuce, sliced tomato, goat's cheese and manchego mushroom sauce in ciabatta bread served with steak fries

**Club Sandwich** G, D, E 85  
Chicken, mayonnaise, turkey bacon, egg mayonnaise, tomato, cheddar cheese, iceberg lettuce, white toast

**Add Smoked Salmon** 30  
**Sliced Avocado** 22

**Vegan Wrap** V, VE, G, N 70  
Sauté spinach, roasted sweet potato, vegan meat, pine nuts, avocado in spinach tortilla wrap

**Chicken Musakhan Wrap** G, N 83  
Roasted chicken, sumac onions, allspice, saffron, pine nuts, lettuce and tomato

**The Beyond Vegan Burger** G, D, V, VE 85  
Gherkins, vegan cheddar, roasted tomato, lettuce, tomato relish, avocado, vegan mayonnaise, with side salad or sweet potato fries

**Gourmet Wagyu Burger** G, D, N **NEW** 105  
Wagyu beef burger, smoked brisket, onion, swiss cheese, boston lettuce, ripe tomatoes, mustard mayonnaise in brioche bun, served with shoestring fries

## FROM THE GRILL

**Black Angus Beef Fillet Mignon** 230gms 180

**Grilled Jumbo Prawns** 190

**Australian Black Angus Rib Eye MB2+** 300gms 190

**Australian Lamb Chops** 155

**Choice of One Side and One Sauce**

## MAIN COURSES

**Spanish Paella** For Two D, S 245  
Rice with squid, tiger prawn, scallops, lobster, clams, parsley and lemon

**Braised Beef Cheek** G, D, A **NEW** 130  
Braised beef cheek in red wine sauce, pearl barley risotto, confit onion, sauté kale, topped with crispy onion

**Spatchcock Chicken** 350gms G, D, N **NEW** 115  
Freshly roasted spatchcock chicken marinated in herbs served with root vegetables, cajun potato wedges, gravy

**Crispy Crumb Veal Fillet** G 155  
Veal loin chops fillet, german potato salad, rocca leaves, lemon wedges

**Sizzling Fajitas** D, G **NEW** 85  
With peppers, onion, coriander, served with sour cream, guacamole, tomato salsa, corn bean salad and tortilla bread  
**Chicken, Beef or Prawns** 75 | 80 | 85

**Grilled Steak Cauliflower with Confit Leeks** VE, V **NEW** 70  
Char-grilled cauliflower steak served with confit leeks, sauté wild mushroom, romesco sauce

**Grilled Seabass** N, D, S 115  
Sauté spinach, pine nuts, lemon zest, romesco sauce

## PASTA

**Short Ribs Lasagna** D, G, C **NEW** 95  
Tender slow-braised short ribs layered with pasta sheets, homemade creamy bechamel sauce and rich tomato ragu with mozzarella and parmesan

**Spaghetti Bolognese** D, N, G, C 85  
Spaghetti pasta, beef bolognese, carrots, celery, onion, tomato sauce, parmesan crisp, garlic bread

**Spaghetti Seafood Pasta** G, D, S, C **NEW** 88  
Squid ink pasta in creamy lobster sauce, prawns, seared scallops, calamari, with half lobster tail

**Fettuccine Pesto** G, D 75  
Fettuccine pasta tossed in pesto sauce, pine seeds, baby spinach, lemon zest, shaved parmesan

**Penne Arrabbiata** G, D, V 75  
Penne pasta cooked in rich tomato sauce, black olives, fresh basil, chilli flakes, cherry tomato, parmesan

**Gluten Free Pasta** D, V 77  
Fresh tomato sauce, gluten free pasta, grilled vegetables, spinach, parmesan cheese  
**Add Grilled Prawns** 25  
**Grilled Chicken** 22

## SIDES

**Sauté Mushroom** 35

**Sauté Spinach** 35

**Truffle Mash Potato** 35

**Steamed Seasonal** 30

**Vegetables**

**Patatas Bravas** 35

## SAUCES

**Grilled Asparagus** 45

**Romesco Sauce**

**Whole Peppercorn Sauce**

**Bearnaise Sauce**

**Wild Mushroom Sauce**

**Chimichurri Bordelaise**

## MEMBERS FAVOURITES

**Kung Pao Chicken** G, N, SE **NEW** 90  
Classic sichuan style stir-fried chicken in hoisin sauce, sauté in mixed peppers, onion, water chestnut, bamboo shoots, courgette, topped with spring onion and cashew nuts

**Beef Ramen Noodles** SE, S, G **NEW** 95  
Beef ramen noodles, in broth made with soy, miso, five spice and dashi served with boiled egg, green onion, nori, sesame seeds, and tempura prawns

**Chicken and Mushroom Pie** D, G, C **NEW** 90  
Chicken, mushroom, celery, carrots, leeks, onion in flaky puff pastry served with hand cut fries

**Butter Chicken** G, D, N 95  
Tandoori marinated chicken thigh in mild spices, cashew, tomato gravy, served with basmati rice, naan bread, poppadum, lime pickle

**Salmon Poke Bowl** G, N, S 78  
Salmon cubes marinated in sesame soy sauce, avocado, spring onion, short grain rice, nori sheets, lime wedges

**Fish & Chips** G, D, S 93  
Traditional battered cod fillet served with mushy peas, tartare sauce, steak fries, lemon muslin

**Nasi Goreng** G, D, N, S 95  
Indonesian mixed spicy fried rice, chicken satay, fried egg, with prawn crackers

## DESSERTS

**Honey and Ginger Poached Pear** G, N **NEW** 45  
Coconut yoghurt, granola, pomegranate

**Chocolate and Raspberry Mousse** D, G, E **NEW** 45  
Chocolate tuile, ganache, chocolate soil, fresh berries, and vanilla ice cream

**Matcha Tiramisu** D, G, E **NEW** 48  
Chocolate, rose petals, matcha crumble, and hot caramel sauce

**Pistachio Nest Kunafa** D, G, N **NEW** 48  
Chocolate, pistachio ice cream on kunafa nest

**Basque Burnt Cheesecake** D, G, N 48  
Served with cream and mixed berries

**Chocolate Avocado Cake** Vegan and Gluten Free **NEW** 45  
Almond cinnamon crumble, plum jam, fresh berries with vegan mint chocolate ice cream

(A) Alcohol (CE) Celery (D) Dairy (E) Eggs (G) Gluten (M) Mustard (N) Nuts (S) Fish And/Or Shellfish (SE) Sesame (SO) Soybeans (V) Vegetarian

All prices are in AED and are inclusive of 5% VAT

