

## CAVIAR

### **CAVIAR PUFFS**

Chargrilled crispy  
bread topped  
with Ossetra caviar s, c

285

### **TRÉSOR**

50g of Siberian  
sturgeon caviar  
served on ice s

840

### **BELUGA ROYAL**

50g of Huso Huso  
caviar served  
on ice s

2,200

## FLATBREADS

### **BURRATA 100**

*Burrata with tomatoes and Taggiasca olives  
on traditional southern Italian flatbread,  
'Carta Di Musica' D, C*

### **BEEF CARPACCIO 110**

*Angus beef carpaccio with truffle, wild rocket  
and Parmesan on traditional southern  
Italian flatbread, 'Carta Di Musica' D, C*

## STARTERS

### **EDAMAME 40**

*Salty / Spicy C*

### **GUACAMOLE 55**

*Iris' guacamole with peppers and  
chia seeds served with crispy tortilla chips*

### **CRISPY FETA 60**

*Lightly fried feta served  
with fresh oregano, white sesame,  
cinnamon and honey D, C*

### **TRUFFLE COMTÉ 75**

*Melted Comté in crispy dough topped with  
fresh summer black truffle D, C*

# STARTERS

## **WATERMELON & FETA 65**

*Watermelon served with feta,  
almonds, honey and mint* D, N

## **CRUNCHY SALMON 95**

*Raw salmon served with caviar,  
yuzu gel and crispy nori* G, D

## **FRIED CALAMARI 65**

*Lightly battered calamari  
served with aioli* D, S

## **GRILLED CALAMARI 80**

*Grilled calamari served with  
homemade sauce vierge* S

## **GRILLED OCTOPUS 80**

*Grilled octopus served with  
red bell pepper mousse* D, S

## **KATAIFI SHRIMP 80**

*Crispy shrimp in kataifi crust  
with sweet chilli dip* G, S

## **SPICY ROCK CHICKEN 65**

*Yoghurt-marinated fried chicken breast  
served with sweet chilli sauce* A, D, G

## BAO

### **BEEF**

18 hour slow-cooked marinated  
ribs topped with black sesame,  
parsley and jalapeño G

70

### **SOFT SHELL CRAB**

Soft shell crab with  
smoked chipotle and  
wild cabbage G, D, S

85

# STARTERS

## TACOS

### CHICKEN

Lightly fried chicken breast, pico de gallo and aioli served in soft shell tacos D, C

70

### BEEF

Prime beef tenderloin, guacamole, smoked vegetable mousse, parsley and lime served in soft shell tacos N, C

80

### GLAZED SHORT RIBS 70

*Slow-cooked spicy caramelised beef short rib cubes C*

### TERIYAKI BEEF 95

*Teriyaki-marinated seared Angus beef topped with fresh lemon wedges C*

### WAGYU SANDO 150

*Wagyu beef fillet with katsu sauce in Japanese milk bread D, C*

### FRIED ARTICHOKE 65

*Fried artichoke hearts and Parmesan served with hollandaise sauce D, C, E*

### IRIS MINI BURGERS 110

*Wagyu beef patties with Swiss cheese, truffle and caramelised onion in a soft brioche bun D, C*

# SALADS

## GREEK 70

*Oxheart tomatoes, cucumbers, olives, onions,  
caper berries and red wine vinaigrette D*

## ENDIVE 75

*Endive, mache, Parmesan, caramelised pistachios,  
baby asparagus and beetroot mousse N, D*

## TERIYAKI STEAK 90

*Grilled teriyaki tenderloin, mixed greens, mushrooms,  
crispy onions and aged balsamic vinaigrette G*

## IRIS BURRATA

250g of fresh burrata served with  
heirloom tomatoes and Taggiasca olives D

110

## CHICKEN SOBA 75

*Grilled marinated chicken breast, soba noodles,  
Chinese cabbage, carrot and lemon-mustard dressing*

## KING CRAB 115

*Fresh king crab, potatoes, green beans,  
avocado and Datterini tomatoes with  
dill and lemon-mustard dressing S*

## GARDEN OF GOODNESS 70

*Quinoa, avocado, garden tomatoes, kale,  
carrots, red bell peppers and citrus oil*

## MIXED GREENS 65

*Mixed greens with avocado and  
light French-mustard dressing*

## URAMAKI

### IRIS CALIFORNIA 80

*Shrimp, crab,  
tobiko, avocado D, S*

### CRISPY SALMON 80

*Salmon, avocado, crispy tempura,  
salmon topping D, G, S*

### SPICY TUNA 80

*Fresh tuna, black sesame, spicy  
mayonnaise, spring onion D*

### TORCHED SALMON 80

*Salmon, cucumber, avocado,  
chulpe corn, sweet aji amarillo mango D*

### SHRIMP TEMPURA 80

*Shrimp tempura, avocado,  
tobiko, crispy tempura D*

### IRIS SIGNATURE 90

*Shrimp, crab, hamachi, tuna,  
avocado, salmon topping*

### HAMACHI 80

*Hamachi, cucumber, shiso leaves,  
yuzu tobiko, ponzu sauce G*

### TERIYAKI AVOCADO 80

*Asparagus, avocado,  
shiso leaves, teriyaki sauce G*

## RAW

### SASHIMI (3PCS) 55

*Salmon | Tuna | Hamachi S*

### CRISPY SPICY TUNA 65

*Yellowfin tuna with  
spicy light Japanese mayonnaise  
on crispy rice D*

### TUNA SHISO 75

*Bluefin tuna, shiso leaves and  
Japanese mayonnaise D, G*

### NIGIRI (2PCS)

*Salmon | Tuna | Hamachi 55  
Beef 65*

### IRIS SIGNATURE NIGIRI (4PCS) 120

*Nigiri selection with fresh black truffle,  
yuzu, shiso leaves and caviar*

### HAMACHI TIRADITO 90

*Hamachi with truffle ponzu,  
and seasonal truffle G*

## CEVICHE

### TUNA 80

*Tuna in sambal oelek and  
lemon juice with watermelon C*

### SALMON 80

*Salmon with cubed coconut,  
cucumber and citrus juice*

### SEA BASS 85

*Sea bass with lime, cucumbers,  
coriander and fresh jalapeño*

### MUSHROOM 75

*Mixed portobello and button mushrooms  
with lemon herb juice*

A - ALCOHOL | D - DAIRY | N - NUTS | S - SHELLFISH | G - GLUTEN

ALL PRICES ARE IN AED AND INCLUSIVE OF 5% VAT

# MAINS

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## STRIPLOIN 220

*Australian A6 Wagyu striploin A*

## STEAK AND FRIES 220

*Australian beef tenderloin served with chef's signature sauce and fries A, D*

## TENDERLOIN

Australian whole beef tenderloin (min 1kg) served with roasted vegetables and a homemade sauce selection A, D

800



## TOMAHAWK

Australian A9 Wagyu tomahawk served with a selection of vegetables and homemade rosemary demi-glace A

800

## LAMB CHOPS 185

*Australian lamb chops served with arugula, Datterini tomatoes and rosemary sauce A*

## BABY CHICKEN 160

*Free-range baby chicken marinated in lemon and fresh herbs, charcoal-grilled and served with arugula, baked potatoes and lime A*

# MAINS

## **GRILLED SALMON 175**

*Sesame crusted salmon with passion fruit sauce and creamy potato d*

## **JUMBO PRAWNS 195**

*Grilled jumbo prawns brushed with orange butter and served with arugula d, s*

## **WHOLE SEA BASS 335**

*Charcoal grilled sea bass served with baby asparagus and smoked oil s*

## **LOBSTER 440**

*Charcoal lobster served with lemon oil s*

## **ASPARAGUS RISOTTO 115**

*Carnaroli rice with asparagus and Parmesan d*

## **TRUFFLE RIGATONI 125**

*Rigatoni pasta with button mushrooms, Parmesan and fresh truffle sauce d, c*

# SIDES

CAVIAR  
SPOON (5g)  
80

TRUFFLE  
FRIES  
55

FRENCH  
FRIES  
40

SWEET  
POTATO  
40

GREEN  
BEANS  
35

GRILLED  
VEGETABLES  
35

SAUTÉED  
MUSHROOMS  
35

MASHED  
POTATOES d  
35

# DESSERT

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## ICE CREAM SANDWICH 60

*Vanilla ice-cream in homemade  
chocolate chip cookie with  
hot chocolate sauce* D, G

## PAIN PERDU 80

*French toast served with caramel  
and vanilla ice cream* D, G

## CHEESECAKE 60

*Baked cheesecake served with  
blueberry sauce* D, G

## WARM CHOCOLATE BROWNIE 65

*Warm chocolate brownie served  
with vanilla ice cream* D, N, G

## MOCHI 70

*Ask your waiter for our  
selection of Mochi* D

## CHOCOLATE FONDANT 70

*Warm chocolate fondant  
served with vanilla ice-cream* D, G

## IRIS DESSERT PLATTER 220

*A selection of Iris' signature desserts* D

## ICE CREAM PLATTER 60

*Ask your waiter for our selection  
of ice-cream and sorbet* D

## IRIS FRUIT PLATTER 85 / 170

*A selection of fresh fruit*