

## TO SHARE

<b>EDAMAME</b> Steamed soy beans with sea salt	38
<b>CHICKEN WINGS</b> Roasted chicken wings glazed with teriyaki, served with spring onion, sesame seeds and lime	60
<b>WASABI PRAWNS</b> Wasabi prawns served with mango salsa and honey wasabi mayonnaise	85
<b>CRISPY TUNA RICE</b> Crispy rice topped with tuna tartar, winter truffle slices, served with ponzu and wasabi mayonnaise	70
<b>FRIED CALAMARI</b> Crispy baby squid served with lime and spicy mayo	70
<b>MINI BURGERS</b> Served with lettuce, tomatoes and cucumber	80
<b>MINI CHICKEN BURGERS</b> Crispy chicken fillet, brioche bun, tomato relish, baby spinachs and gruyere cheese	70
<b>BURRATA</b> Burrata with cherry tomatoes, olive oil, pesto sauce and rocket salad	95
<b>CHICKEN QUESADILLA</b> Fresh tomato salsa, guacamole and sour cream	80
<b>BEEF QUESADILLA</b> Braised short rib, shredded cheddar cheese, guacamole, sour cream and tomato salsa	90
<b>LOBSTER ROLL</b> Lobster, japanese mayonnaise, lime herbs, served with skinny fries	85
<b>SALMON TARTAR</b> Diced salmon drizzled with wasabi miso sauce, topped with ikura and served with a side of crispy seaweed	55
<b>CHICKEN YAKITORI</b> Three chicken skewers grilled and glazed with sweet soy and lime	60
<b>SALMON NEW STYLE SASHIMI</b> Thinly sliced salmon marinated in lemon juice, olive oil, ponzu sauce and herbs	60

## SALADS

<b>COVEBEACH SALAD</b> Mizuna salad, cucumber, avocado, green apples, asparagus, miso and apple dressing	55
<b>PRAWN SALAD</b> Warm prawn, mixed leaves, avocado, papaya, cucumber, cashew nuts and asian dressing	90
<b>BEETROOT SALAD</b> Roasted beetroot, mixed leaves, yoghurt, walnuts, goat cheese and tomato	60
<b>CHICKEN CAESAR SALAD</b> Mixed greens with grilled chicken breast, bacon, parmesan shavings, brioche croutons and caesar dressing	75
<b>LOBSTER SALAD</b> Lobster, seasonal mixed leaves, mango, avocado and grapefruit with honey yuzu dressing	135
<b>QUINOA SALAD</b> Green asparagus, three kind of quinoa, poached egg, feta cheese, pomegranate, cashew nuts and lemon vinaigrette	50

Extra Chicken 35AED | Extra Prawns 50AED | Extra Miso Salmon 65AED

All Prices inclusive of 5% VAT, 10% Service Charge,  
and 7% Municipality Fee

## PIZZAS

<b>MARGARITA PIZZA</b>	70
Cherry tomatoes, fresh basil and mozzarella cheese	
<b>MUSHROOM &amp; TRUFFLE PIZZA</b>	85
Mushroom, ricotta, mozzarella and black truffle	
<b>MARINATED CHICKEN PIZZA</b>	90
Mixed peppers, pineapple and mozzarella	
<b>WAGYU BRESAOLA PIZZA</b>	85
Thin slices of wagyu bresaola, rocket salad, semi-dried tomato and parmesan cheese	
<b>BURRATA PIZZA</b>	90
Burrata, tomato sauce, semidried cherry tomato and basil	

## SANDWICHES

<b>LITTLE JOE BURGER</b>	120
Shredded short rib, beef black Angus, bacon, cheddar cheese, onion and barbecue sauce, accompanied with skinny fries	
<b>CB BURGER</b>	85
Black Angus beef, olivewood smoked bacon, tomato, lettuce, cheddar cheese, caramelized onion on brioche bun with skinny fries	
<b>TRUFFLE BURGER</b>	140
Black Angus beef, black truffle shaving, tomato, lettuce, caramelized onion, gruyere cheese, truffle mayo on brioche bun with skinny fries	
<b>CLUB SANDWICH</b>	70
House smoked chicken, avocado, tomato, cheddar cheese, veal bacon and egg mayonnaise	
<b>MOZARELLA SANDWICH</b>	65
Buffalo mozzarella, sundried tomato, pesto and rocket salad on ciabatta bread	

## VEGAN

<b>ROASTED VEGETABLE PIZZA</b>	70
<b>BEYOND BURGER</b>	80
<b>BAKED MAKI ROLL</b>	48
<b>VEGETARIAN QUESADILLA</b>	45
<b>TAGLIATELLE TOMATO PASTA</b>	60

## SIDES

<b>FRENCH FRIES</b>	30
<b>SWEET POTATO FRIES</b>	38
<b>SAUTÉED MUSHROOMS</b>	35
<b>SMOKED MASHED POTATO</b>	36

## DESSERTS

<b>TRADITIONAL TIRAMISÙ</b>	46
<b>VANILLA CREAM BRULÉE</b>	48
<b>GREEN TEA OPERA CAKE, CHOCOLATE SOIL AND MOCCA ICE CREAM</b>	52
<b>VALRHONA CHOCOLATE FONDANT WITH VANILLA ICE CREAM</b>	60
<b>PISTACHIO FRANGIPANE WITH RASPBERRY AND COLD CREAM</b>	45
<b>AÇAÍ WITH BANANA, BERRIES AND HONEY</b>	44
<b>FRUIT PLATTER</b>	100

All Prices inclusive of 5% VAT, 10% Service Charge, and 7% Municipality Fee

## SASHIMI & NIGIRI

<b>SALMON</b>	48
<b>TUNA</b>	65
<b>YELLOWTAIL</b>	60
<b>SEABASS</b>	50
<b>OTORO (TUNA BELLY)</b>	80
<b>PRAWN</b>	65
<b>FRESH WATER EEL</b>	65
<b>WAGYU NIGIRI</b>	60
<b>WAGYU GUNKAN</b>	65

Chopped wagyu beef, quail egg, tempura flakes, orange tobiko and truffle sauce

## COVE BEACH ROLLS

<b>CALIFORNIA MAKI</b>	70
Blue jumbo crab, avocado, tempura flakes, orange tobiko and mayonnaise	
<b>SPICY TUNA MAKI</b>	60
Spicy tuna mixed, takawan, cucumber, chives, spicy mayonnaise and crispy tempura flakes	
<b>SALMON &amp; AVOCADO MAKI</b>	50
Salmon, avocado and yuzukosho mayonnaise	
<b>PRAWN TEMPURA MAKI</b>	65
Prawn tempura, avocado, orange tobiko, spicy mayonnaise and tempura flakes	
<b>SOFTSHELL CRAB TEMPURA MAKI</b>	75
Softshell crab tempura, avocado, cucumber, chives, orange tobiko and wasabi mayonnaise	
<b>SALMON DRAGON ROLL</b>	85
Salmon, cucumber, avocado, asparagus, spicy mayonnaise, orange tobiko and yuzukosho mayonnaise	
<b>CB SIGNATURE MAKI</b>	95
Prawn tempura, avocado, baked jumbo crab, tempura flakes, mayonnaise and sweet soya sauce	
<b>SALMON CRAB TEMPURA MAKI</b>	70
Spicy salmon, jumbo crab, avocado, cucumber, spicy mayonnaise, sweet soya sauce and orange tobiko	
<b>ABORI SALMON MAKI</b>	80
Salmon, tempura prawn, eel, cream cheese, avocado, asparagus and smoked miso sauce	
<b>OTORO (TUNA BELLY)</b>	145
Fatty tuna, spicy mayonnaise, sesame seeds, chives, cucumber and chef special soya	
<b>YELLOWTAIL DRAGON MAKI</b>	80
Yellowtail, jumbo crab, avocado, cucumber, chives, oroshi radish and truffle dressing	
<b>EEL &amp; SALMON TEMPURA MAKI</b>	75
Eel, salmon, cucumber, cream cheese, avocado, tempura flakes, spicy mayonnaise and sweet soya sauce	
<b>TUNA &amp; MANGO MAKI</b>	65
Abori tuna, sweet mango, chives and spicy mayo	
<b>CRISPY CHICKEN MAKI</b>	55
Grilled chicken, chinese cabbage, avocado, bread crumbs, spicy mayonnaise and sweet soya sauce	
<b>VEGAN MAKI</b>	50
Avocado, green asparagus, red pepper, cucumber, japanese marinated seaweed and sesame dressing	
<b>BAKED VEGETABLE MAKI</b>	48
Avocado, cucumber, asparagus, mushrooms, zucchini, chinese cabbage and asian dressing	

## COVE BEACH ROLLS

<b>SELECTION OF 7 VARIATIONS OF NIGIRI</b>	145
<b>SELECTION OF 3 VARIATIONS OF SASHIMI</b>	150
<b>SELECTION OF 5 VARIATIONS OF SASHIMI</b>	220
<b>COVE BEACH MINI SUSHI PLATTER</b>	240
Chef selection of 3 variations of sashimi and 2 kind of maki	
<b>COVE BEACH SUSHI PLATTER</b>	480
Chef selection of 4 variations of sashimi, chef selection of 4 variations of nigiri, chef selection of 2 kind of maki	

All Prices inclusive of 5% VAT, 10% Service Charge, and 7% Municipality Fee