In 1350, the great explorer Ibn Battuta set out to visit Al-Andalus, the Muslim part of what is today’s Andalusia in Spain. One of the greatest centres of civilization, it was renowned for its art, poetry, science and learning, and even today, visitors marvel at such architectural achievements as the Alhambra.

During his long journey, Ibn Battuta travelled through the region of Valencia until he reached Granada, a city of beautiful courtyards, fountains and exquisitely decorated halls and courts. It was here that Ibn Battuta met Ibn Juzzay, the writer who subsequently compiled a complete record of Ibn Battuta’s travels.

Along the way, Ibn Battuta certainly enjoyed the sun-drenched fruits and vegetables, fresh herbs and seafood of the Mediterranean, and Mistral celebrates his remarkable journey with seasonal and market fresh produce cooked to perfection and deeply evocative of the adventurer’s travels.
breakfast
IBN BATTUTA’S BREAKFAST SPECIALITIES

6.00 am to 12.00 pm

Smoked Salmon and Cream Cheese Bagel ........................................... 60
Smoked salmon, lemon chive mascarpone, poached eggs

Battuta’s Travelling Breakfast (available all day) ............................ 90
Two farm-fresh eggs any style, thick-cut toast, turkey bacon, beef or chicken sausage, mushrooms, slow-roasted tomato, sautéed potatoes

Shakshuka .......................................................................................... 62
Scrambled egg, onion, tomato hotpot, braised foul medames, Arabic cheese, labneh, mixed Arabic pickles, grilled halloumi cheese, olive salad, fresh zaatar

Eggs Benedict ..................................................................................... 62
Poached egg, shaved turkey ham, grilled asparagus, hollandaise sauce

Three-egg Omelette ........................................................................... 62
Choose your filling from mushroom, tomato, onion, salmon, turkey ham, capsicum, home-fried potato, truss tomato

Steak and Eggs .................................................................................... 85
Sirloin steak, two fried eggs, sautéed potato, slow-roasted tomato, sautéed mushroom

Buttermilk Pancakes ......................................................................... 40
Buttermilk pancakes, fresh blueberries, maple syrup

A MIND BLOWING CULINARY EXPERIENCE

All prices are in United Arab Emirates Dirhams and are inclusive of 10% Municipality fee and 10% service charge.
starters
APPETIZERS AND SALADS

Mistral’s Seared Tuna Nicoise ................................................................. 70
Seared tuna, olives, Kenyan beans, confit potato, tomato, onions, quail eggs and vinaigrette dressing

Greek Salad ......................................................................................... 65
Cherry tomato, onion, cucumber, olives, capsicum, feta cheese and tarragon dressing

Caesar Salad ........................................................... 58
Crisp cos lettuce, garlic croutons, parmesan shavings, white anchovies, Caesar dressing, turkey bacon crisps
With chicken .............................................................. 64
With grilled prawn skewer .................................................. 70

Beef, Papaya and Mango Salad ..................................................... 70
Oven-roasted peppered beef, raw papaya, mango, sweet chili/lime dressing

Atlantic Lobster Salad ......................................................... 115
Lobster, mango, avocado, baby gem lettuce, honey lemon dressing

Sushi Platter ..................................................................................... 115
Salmon nigiri, tuna nigiri, spicy tuna sushi, Californian rolls, salmon sashimi, tuna sashimi, cucumber maki, radish salad, pickled ginger, wasabi

Jarjier Salad .................................................................................. 58
Rocket, julienne of tomato, onion, sumac, lemon dressing

Cheese Platter .................................................................................. 80
Select any four types of international cheese
Emmenthal, Cheddar, Gouda, Edam, Brie, Blue Cheese, Taleggio, grapes, crackers

Soups ................................................................. 42
Chef’s daily soup
Roast tomato, basil pesto and toast
Oriental lentil soup, pita croutons, spiced yoghurt

A MIND BLOWING CULINARY EXPERIENCE

All prices are in United Arab Emirates Dirhams and are inclusive of 10% Municipality fee and 10% service charge
main courses
IBN BATTUTA GATE CLASSICS

Burgers, Wraps and Sandwiches

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ibn Battuta's Moroccan Lamb on Turkish Pide</td>
<td>75</td>
</tr>
<tr>
<td>Grilled spicy lamb burger, tomato, lettuce, onion,</td>
<td></td>
</tr>
<tr>
<td>hummus Beirut, halloumi, tahini sauce</td>
<td></td>
</tr>
<tr>
<td>Lobster BLT</td>
<td>84</td>
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<tr>
<td>Braised lobster, sliced tomato, avocado, cabbage,</td>
<td></td>
</tr>
<tr>
<td>carrot, baby gem, turkey bacon, lettuce</td>
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</tr>
<tr>
<td>'Swiss' Burger and Fries</td>
<td>80</td>
</tr>
<tr>
<td>Beef burger, sautéed onion, mustard, tomato, pickles,</td>
<td></td>
</tr>
<tr>
<td>lettuce, Portobello mushroom, Emmenthaler</td>
<td></td>
</tr>
<tr>
<td>Damascus Falafel Burger</td>
<td>68</td>
</tr>
<tr>
<td>Chickpea coriander cutlet, halloumi, tahini sauce,</td>
<td></td>
</tr>
<tr>
<td>pickled turnip, lettuce</td>
<td></td>
</tr>
<tr>
<td>The Club</td>
<td>65</td>
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<tr>
<td>Chicken breast, crispy turkey bacon, fried egg,</td>
<td></td>
</tr>
<tr>
<td>lettuce, tomato, toasted rye bread</td>
<td></td>
</tr>
<tr>
<td>Saj Chicken Shawarma</td>
<td>69</td>
</tr>
<tr>
<td>Pomegranate molasses and fries</td>
<td></td>
</tr>
</tbody>
</table>

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IBN BATTUTA GATE CLASSICS

Favourites

CR  Char-Grilled Rib-Eye Steak ................................................................. 149
Rib eye steak, fried carrot and potato gnocchi, sautéed chili broccoli, shallot sauce

CR  Fish and Chips .................................................................................. 90
Classic battered fish, mushy peas, cayenne-seasoned chips, tartare sauce, lemon

S   Cajun Calamari .................................................................................. 75
Fried calamari, chili, arugula, fries, pickled lemon

S   Seafood Mixed Grill ............................................................................ 150
Omani lobster, prawns, salmon, squid, mussels

Side orders

Crispy French Fries .................................................................................. 26
Steamed Jasmine Rice ............................................................................. 25
Potato Wedges, Sour Cream & Sweet Chili Sauce ................................. 32
Garlic Mashed Potato .............................................................................. 26
Steamed Vegetables, Herb Butter ............................................................ 30
| Arabic Cold Mezzah | 80 | Arabic Cold Mezzah includes: Hummus, baba ghannouj, moutabel, muhammarah, labneh, beetroot moutabel, tabouleh, Arabic pickles and bread. |
| Souj Saj, Arabic Sandwich | 62 | Souj Saj, Arabic Sandwich includes: Lamb souj, pickled cucumber, tomato, saj bread, garlic tarator. |
| Mashawi Arabic Mixed Grill | 170 | Mashawi Arabic Mixed Grill includes: Arabic mixed grilled kebab, kofta, shish tawouk, arayes, lamb chops, and biwazz garlic sauce. |
| Arabic Hot Mezzah | 90 | Arabic Hot Mezzah includes: Lamb kebbeh, spinach fatayer, cheese sambousek, chicken mousskhakan, and lamb sambousek. |
| Lamb Shank Kabsa | 115 | Lamb Shank Kabsa includes: Lamb shanks, kabsa rice, and tomato sauce. |
| Fish Charmoula | 130 | Fish Charmoula includes: Baby hammour, coriander, chili and lemon sauce. |

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reflections of Shanghai Chic
REFLECTIONS OF SHANGHAI CHIC

Hot & Sour Chicken Soup ................................................................. 49
Carrot, spring onion, tofu, coriander

Shanghai Duck ............................................................................ 150
Stir fried sticky rice, BBQ duck, mustard greens

Chef’s Pick Combination Dim Sum Basket ............................... 82
Four varieties of dim sum

Chic Wok Noodles ...................................................................... 78
Soy marinated chicken, scallion, green peppers, celery, water chestnut

Nasi Goreng ................................................................................ 110
Fried rice with prawns, chicken and beef skewer, fried egg, peanut sauce
reflections of Sicilia
REFLECTIONS OF SICILIA

Bufala Pomodro
Buffalo mozzarella, extra virgin olive oil, vine ripened tomato, basil

Spaghetti Bolognese
Bolognese sauce, parmesan cheese

Penne Arrabbiata
Garlic, dry Sicilian chili, parsley, tomato sauce

Braised Beef Cheeks Creamy Risotto
Wine braised beef cheeks, cream, rice, saffron, coffee, oats soil

Pizza Margherita
Tomato, mozzarella, basil

Pizza Lombarada E Bufala
Tomato, buffalo mozzarella, bresaola, rocca salad, Pecorino shavings

Pizza Quattro Formaggi
Tomato salsa, mozzarella, gorgonzola, ragusano, Pecorino cheese

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reflections of
Chor Bazaar
REFLECTIONS OF CHOR BAZAAR

Vegetarian

- Punjabi Samosa
  Crunchy samosa topped with spicy chickpeas, yoghurt, tamarind, coriander chutney
  42

- Malai Kofta
  Rich vegetable dumplings simmered in saffron-almond sauce
  52

- Aloo Tikki Chaat
  Crunchy potato patties, spicy chickpeas, yoghurt, tamarind, mint chutney
  42

- Hyderabadi Biryani
  Potatoes, carrots, green chilies, rosewater, raisins, cashew nuts, saffron
  78

- Dal Makhani
  Creamy black lentils served with lacha paratha or rice
  44

Non-Vegetarian

- Kerala Fish Curry
  Coconut milk, tamarind pulp, chili, turmeric
  95

- Butter Chicken
  Tender chicken basted in yoghurt, tomato, Indian spices
  90

Biryanis

- Potato, carrot, green chili, rosewater, raisin, cashew nut, saffron
  89

- With chicken
  115

- With prawns
  105

- With lamb
  89

A MIND BLOWING CULINARY EXPERIENCE
DESSERT

Um Ali
Traditional Arabic dessert

Chocolate Ganache Tart
Hazelnut ice cream

New York Cheesecake
Choice of compote—strawberry/passion fruit/blueberry

Bread and Butter Pudding
Orange marmelade ice cream

Sticky Date Pudding
Toffee sauce, vanilla ice cream

Fresh Fruit Salad
Mövenpick Lemon and Lime sorbet