

# THE WARM UP

For those in between times.  
Enjoyed most when using your fingers.

## TORPEDO SHRIMPS 55

Battered sea shrimps with sweet chili-mayo coat, sriracha and kaffir lime

## CALAMARI STACKS 40

Panko crusted fried calamari, lemon-tartar dip

## HUMMUS (V) 35

Herbed pita lavoche

## BUCKET – 0 – WINGS (S) 45

Spicy BBQ chicken wings, blue cheese dip

## STILTON MUSHROOMS (V) 45

Olive oil seared field mushrooms, garlic ciabatta, creamy pepper corn sauce, aged stilton

## POUTINE

**Classic** (A)

Stealth fries, cheddar, drunken Guinness turkey gravy, bacon bits

## **Supreme** (S) 45

FAT chips, chili con carne, sour cream, jalapenos, manchego

## **Thunderbolt** 50

Cajun potato wedges, curried lobster, thermidor sauce

## MARYLAND CRAB CAKE SLIDERS 50

Spiced crab cakes, pineapple mayonnaise, avocado relish

## THE FARM HOUSE PLATTER 55

Spanish dried lamb, turkey chorizo, cold cuts, country cheese, Rye bread, farm pickles, chutney

## TRIPLE COOKED TRUFFLE CHIPS 40

Idaho potato, gazpacho air

# THE QUICK ONE - TWO

Good for TWO or plenty for ONE

## GRAND NACHOS 55

Corn nachos, sour cream, guacamole, tomato salsa, jalapenos, and warm cheddar sauce

Make "Mighty" with a topping of:

Cajun chicken 65

Peppered beef 65

Chili con carne 65

## CHIP SHOP PLATTER 85

British Chip shop favorites: hand battered cod goujons, breaded whole tail scampi, crab cakes with mozzarella, tempura calamari with tartar dip, ketchup and curry aioli

## BLU SKY SHARER 80

Our Signature sharing platter: flame grilled boerewors, spicy chicken wings, hand sliced biltong, lamb sosaties, mozzarella sticks with chakalaka sauce, blue cheese sauce, tzatziki dip

# GROUND FAVOURITE

Healthy food for the soul.

Good with a glass of wine.

## THE BLU SKY OCEAN COCKTAIL 65

Poached shrimps, lobster and green lip mussels with original Louisiana cocktail sauce

## THE DUKE'S SALAD 45

Classic romaine with seasoned garlic herb croutons, poached egg, parmesan shavings, turkey bacon, creamy anchovy dip

Upgrade to **King...** by adding

Grilled chicken skewer 55

Shrimp skewer 60

## CHICKEN AND PEAR SALAD 50

Roast chicken, grilled pear, mesclun, cherry tomato, pea shoots, artichokes in oil, roasted walnut, warm brie and raspberry – shallot dressing

## MARKET SALAD (V) 40

Organic lettuce, cherry tomatoes, celery, cucumber, field mushroom, baby corn, 12 year aged balsamic vinaigrette

V Vegetarian S Spicy N Contains nuts A Alcohol

Please get in touch with your server who can recommend you dishes to suit food allergies

### CAPRESE SALAD (V)

Italian plum tomato, buffalo mozzarella, rocket leaves

55

### THE 1824 ANGUS SALAD

Colorful lettuce and wild baby spinach topped with grain fed roasted Angus fillet, caramelized red onions, blue cheese crumble and baby carrots served with traditional English malt vinegar

55

## MAN OF THE MATCH

A centuries old British tradition

### STOUT ONION SOUP (V) (A)

Very much British!!! A hearty onion and stout broth with golden cheddar head

40

### NEW ENGLAND CLAM CHOWDER

Chock full and creamy, roasted garlic rouille

40



# INTERNATIONAL FRIENDLY

All sandwiches and burgers are hand crafted and served with house chips and side salad

## OUR VERSION OF THE CLASSIC PLOUGHMAN 55

Homemade bloomer with veal pastrami, veal bacon rashers, slow roasted prime Angus beef, mild English cheddar, spicy apple chutney and Branston pickle

## THE BLU SKY CLUB HOUSE 60

Our Great & Grand "wich" of turkey bacon rashers, red tomato, roasted chicken, avocado, fried egg and matured cheddar cheese on bloomer

Our tip - Enough as main meal or entrée for one

## DUBLINER 60

Irish striploin, caramelized onions, mushrooms, jalapenos, Monterey Jack cheese on homemade baguette

## THE GREAT GATSBY SMASH 60

Giant boerewors, shakalaka sauce, lyonnaise potato, cheddar cheese, bacon bits in country bread

## PRESSED PANINIS

Home-style olive oil grilled ciabatta with following fillings

### Caprese (V) 50

Buffalo mozzarella, basil pesto, fresh tomato

### Tuscan (S) 55

Cajun chicken, jalapeno, caramelized red onion, roasted bell pepper, Monterey Jack cheese

## BULL BURGER

MB4+ ground Wagyu, charbroiled to perfection available with the following toppings:

### Classic 60

Lettuce, tomato, vinegared onions and chili mayonnaise

### Supreme 65

Hickory smoked turkey bacon, grilled lamb chorizo, red tomato, fried egg and cheddar cheese sauce

### Swiss 65

Caramelized onions, Portobello mushrooms, apple chutney and Swiss cheese

## CAPE COD BURGER (A) 70

Our hugely popular... Beer battered haddock fillet, summer slaw, tartar dressing and vinegared onions

# FANS FAVOURITE

You simply can't miss this... typical British pub fare

## BANGERS & MASH 65

Traditional English grilled veal sausages, garlic mash potato and lordly quantities of rich onion gravy

## FISH & CHIPS (A) 70

Our pride... premium line-caught fillet of cod dipped in classic pale ale batter, golden fried and served with house fries, mushy peas and tartar sauce

## MOULES-FRITES (A) 80

Classic Flemish dish of steamed black Dutch mussels in white wine with crisp fries

## STEAK & STILTON PIE 75

A great classic... in homemade crusty pie shell, straight from the oven

## CHICKEN & MUSHROOM PIE 70

Bar favorite... in homemade crusty pie shell, straight from the oven

## CHICKEN TIKKA MASALA (S) 70

Originally Indian... now British!!!

Spicy concoction of tossed chicken with Indian spices, tandoori chicken kebab, steam rice, lentils, raita, chutney and poppadum's

## THE FULLY MONTY BREAKFAST 65

This one is available throughout the day and comes with all the good things that go with eggs!!

# THE MAIN EVENT

For those who want to leave the cooking to us...  
and keep coming for more!!

All Grills come with a choice of one side and one sauce

**KARAN BEEF, 150 DAY GRAIN  
FED, SOUTH AFRICAN RIB EYE** 130  
300 gm

**USDA PORTERHOUSE STEAK** 140  
450 gm

**KARAN BEEF, 120 DAY GRAIN FED,  
SOUTH AFRICAN TENDERLOIN STEAK** 135  
200 gm

**CAJUN RUBBED AUSTRALIAN  
LAMB CHOPS** 120  
400 gm

**ATLANTIC SALMON FILLET** 110  
200 gm

Choose one side

Garlic mash potato

Steak fries

Olive oil tossed vegetables

Choose one sauce

Lemon butter sauce

Signature jus

Béarnaise

**CHICKEN SCHNITZEL** 85  
With organic greens and lemon caper cream

**LAMB SHANK (A)** 110  
Braised in shallot and red wine jus, served with pea mash  
and baby carrots

**HONEY GLAZED VEAL SHORT RIBS** 110  
With house salad, butternut mash and BBQ drippings

**SPINACH AND RICOTTA RAVIOLI (V)** 70  
Homemade and tossed in tomato-basil sauce

# TEMPTING SIDES TO ORDER

French fries (Small) and (Large) 20,30  
Steak fries 20  
Garlic mash potato 20  
Mac n Cheese 25  
Steam rice 25  
Wilted spinach 20  
Olive oil tossed vegetables 25

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you dishes to suit food allergies

# EXTRA TIME

Our own back of the house creations... try it!!!

## SIZZLING BROWNIE

45

Chunky chocolate chip and walnut brownie topped with vanilla bean ice cream and hot chocolate fudge sauce

## STUDY IN APPLE

45

We spent some time getting it right... but the results were awesome!! Crisp apple tart, cinnamon ice cream and caramel syrup

## BOTTOMS UP - "CHEESECAKE IN A JAR"

45

Uniquely tempting to the last spoon

## THE REAL ENGLISH TRIFLE PUDDING

45

Our Signature!! Home-baked cake slices, farm berries, strawberry compote and freshly whipped cream

## THE BLU SKY SUNDAE

45

Blueberry, vanilla and pistachio ice cream



## SOFT DRINKS & JUICES

### SOFT DRINKS 13

Coca-Cola, Diet Cola, Sprite, Fanta,  
ginger ale, bitter lemon,  
soda water, tonic water

### MINERAL WATER S/L

#### Still

Al Ain 8/15  
San Benedetto 15/20

#### Sparkling

Perrier 16/25  
San Benedetto 15/20

### CHILLED JUICES 18

Apple, orange, mango, pineapple or tomato

### FRESH JUICES 24

Orange, lemon, pineapple, green apple or watermelon

### ENERGY DRINKS 25

Red Bull or Red Bull sugar free

## MOCKTAILS & SHAKES

### WATERMELON AND MINT BREEZE 28

Fresh watermelon, fresh mint and pomegranate syrup

### CRANBERRY COOLER 28

Cranberry juice, fresh mint, coconut cream and lemon  
juice

### GREEN APPLE TWIST 28

Fresh green apple juice, ginger and vanilla syrup

### BERRY BLAST 28

Fresh berries, cranberry juice and elder flower syrup

### FRUITY BUSTER 28

A blend of fresh banana, peach, strawberries with  
orange juice

### MILK SHAKES 24

Chocolate, strawberry or vanilla

### ICED TEAS 24

Traditional flavoured with fresh lemon, lychee and peach



# HOT BEVERAGES

## MIGHTY LEAF SIGNATURE TEA SELECTION

22

### Organic English breakfast

A robust blend of premium organic black tea leaves from India, punctuated with a hearty finish

### Organic Earl Grey

High-grown Ceylon and China black teas combined with the smoky citrus notes of bergamot fruit

### Green Tea Passion

Fragrant blend of delicate green teas from Japan, China and Taiwan accented by tropical fruits

### Chamomile

The finest Egyptian chamomile with mild sweet infusion and subtle honey overtones

## COFFEE SELECTION

American

20

Espresso

19

Double espresso

23

Cappuccino

20

Macchiato

19

Café latte

20

Caramel latte

22

Hot chocolate

20

Ice blended selection

25

# WINES BY THE GLASS

## WHITE WINES

GLASS / BOTTLE

Sauvignon Blanc, Argento, Argentina	30 / 140
Chenin Blanc, Simonsig, South Africa	30 / 140
Chardonnay Semillon, Stamp Series, Hardys, Australia	35 / 165
Torrontes, Bodega Norton, Argentina	39 / 195
Pinot Grigio IGT Delle Venezie, Gabbiano, Italy	45 / 220
KC Sauvignon Blanc, Klein Constantia, South Africa	59 / 290

## ROSÉ WINES

Malbec Rosé, Argento, Argentina	30 / 140
Cuvée Henri Fabre, France	45 / 220

## RED WINES

Cabernet Sauvignon Shiraz, Simonsig, South Africa	30 / 140
Malbec, Argento, Argentina	30 / 140
Classic Merlot, Carmen, Chile	35 / 165
Chianti Vernaiolo DOCG, Rocca delle Macie, Italy	49 / 240
Syrah, Stonehedge, USA	49 / 240
KC Cabernet Merlot, Klein Constantia, South Africa	59 / 290

## CHAMPAGNE AND SPARKLING

Laurent Perrier Brut NV	120 / 695
Prosecco DOCG Valdo Millesimato NV, Italy	50 / 240
Kaapse Vonkel Vintage, Cap Classique, Simonsig, South	59 / 290

Above prices are in UAE Dirhams and subject to 10% service charge, 6% tourism fees and 4% municipality fees

# BEERS

## BOTTLED BEERS

Stella Artois	27
Carlsberg	27
Corona Extra	28
Peroni	28
Leffe Brune	38
Erdinger Weissbier	47
Beirut	27
Heineken	28
Amstel Light	27
Tiger	27

## DRAUGHT SELECTION

Stella Artois	30
Stella Artois Cidre	33
Carlsberg	28
Foster's	28
Peroni	36
Heineken	32
Hoegaarden	33
Leffe Blonde	36
Guinness Irish Stout	38
Warsteiner	32
London Pride	42

# CLASSIC COCKTAILS

## CAIPIRINHA 35

Cachaça, fresh lime and brown sugar

## COSMOPOLITAN 35

Citrus vodka, triple sec, cranberry and lime juice

## DRY MARTINI VODKA TINI 35

Lemon grass, lychee, apple or peach

## LONG ISLAND ICED TEA 42

Rum, vodka, gin, triple sec, tequila, lemon and Coca Cola

## MAI TAI 40

Light and dark rum, apricot brandy, pineapple juice and fresh orange juice

## MANHATTAN 35

Rye whiskey, sweet vermouth and Angostura Bitters

## MARGARITA 35

Frozen or straight up with tequila, triple sec and lime

## MOJITO 35

Rum, fresh mint, soda, lime juice and sugar syrup  
Available flavours (strawberries, mixed berries, passion fruit and spiced mojito)

**PIÑA COLADA** 35

Light rum, pineapple juice and coconut cream

**SINGAPORE SLING** 35

Gin, cherry brandy, soda, lemon juice and grenadine syrup

**BLACK RUSSIAN** 35

Kahlua and vodka topped with ice

**SIGNATURE COCKTAILS**

**BLU SKY MARTINI** 42

Gin, blu curacao, lychee syrup, lime juice.

**BRAMBLEISCOUS** 38

Vodka, apple schnapps, crème de mûre liqueur, lemongrass, fresh lemon and blackberry syrup.

**FROSTY NAIL** 38

Bourbon, drambuie, honey, lemon juice and bitters.

**GLORY** 38

Gin, Midori, passion fruit purée and sour mix.

**CUBAN OLD FASHION** 38

Bourbon, bitters and homemade cigar and spices infused syrup.

**TENNESSEE ICE TEA** 38

Tennessee whiskey, Southern Comfort, lime and ginger ale.

**THE CITIZEN** 38

Vodka, Sage leaf, lychee, elder flower syrup, sour mix.

**PASSION PALMER** 42

Vodka, orange liqueur, Campari, guava juice, fresh lime juice, vanilla and fresh passion fruit.

**SMOKING GUN** 42

Spiced rum, tequila, chilli infused agave syrup, finished with pineapple infused smoke

# SPIRITS

## SINGLE MALT WHISKY

Talisker Storm	33
Glenmorangie Original	37
The Macallan 12 Y.O Fine Oak	53
Dalmore Cigar Malt	93
Glenmorangie 18 Y.O	117

## STANDARD WHISKY

Johnnie Walker Red Label, J&B Rare, Jameson	30
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## DELUXE WHISKY

Johnnie Walker Black Label	32
Johnnie Walker Gold Reserve	42
Johnnie Walker Blue Label	149
Johnnie Walker Platinum Label	108
Chivas Regal 12 Y.O	32
Chivas 21 Royal Salute	130

## BOURBON AND RYE

Jim Beam	28
Jack Daniel's	30
Canadian Club	30
Jack Daniel's Single Barrel	33

## GIN

Gordon's	28
Hendrick's	32
Tanqueray No. Ten	34
Plymouth	30

## VODKA

Smirnoff Red	28
Absolut	30
Belvedere Pure	38
Grey Goose	42
Elit by Stolichnaya	39
Roberto Cavalli	62
Beluga Gold	119

## RUM

Matusalem Platino	28
Cachaça 51	30
Captain Morgan Spiced or Dark	30
Ron Zacapa Centenario 23 Años	80

## BRANDY

Three Barrel	28
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## CALVADOS

Fine Calvados, Château du Breuil

30

## ARMAGNAC

Marquis de Puységur VS

30

## COGNAC

Remy Martin (Grand Cru) VS

36

Remy Martin V.S.O.P

50

Remy Martin XO

150

## TEQUILA

Jose Cuervo Especial Silver or Gold

28

Patron Reposado

47

Patron Añejo Tequila

55