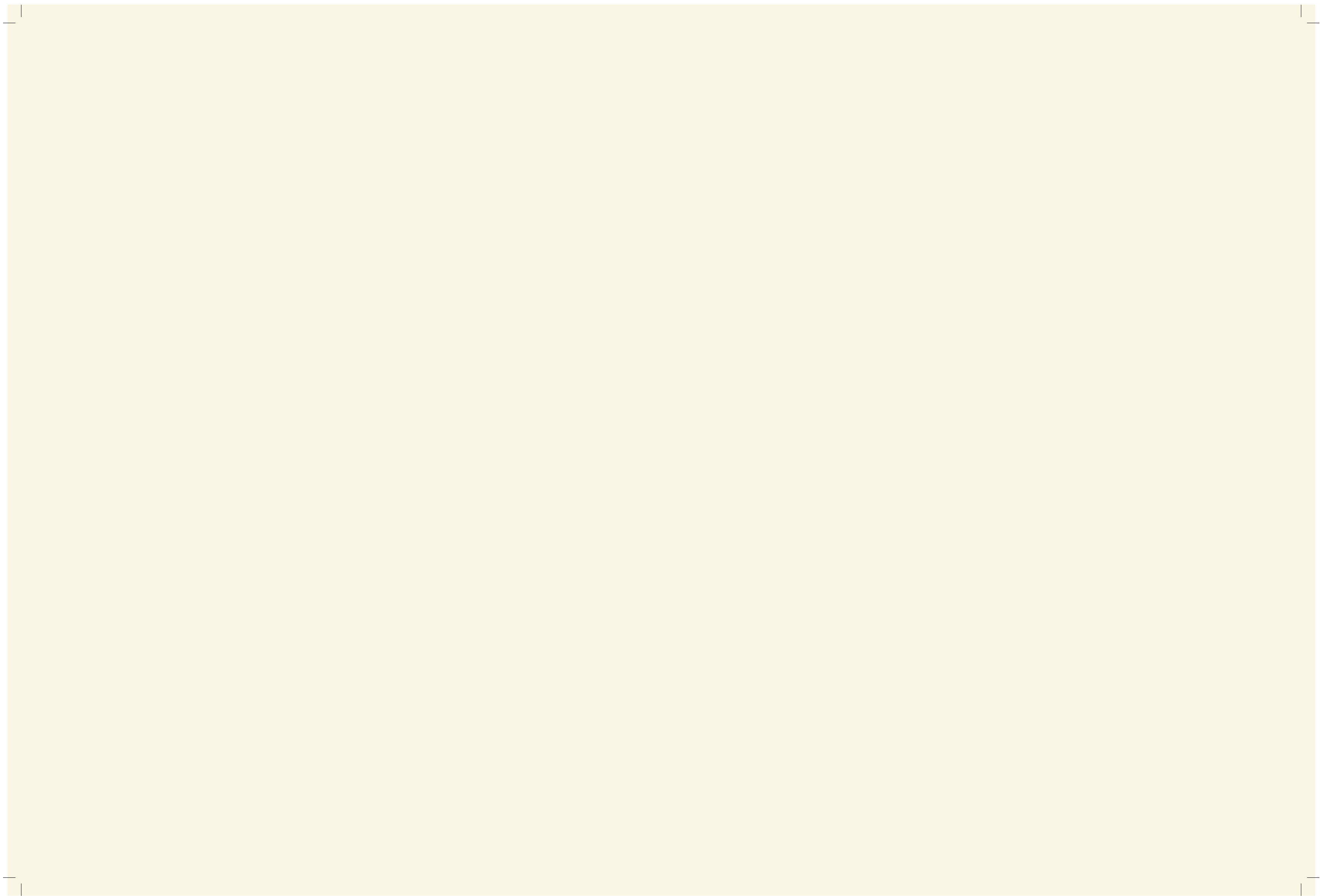


CAVO

Food



CAVO



Desserts

CAVO DESSERT PLATTER Our chef's selection of our signature desserts, served with seasonal and exotic fruits, ice creams, and sorbets	250
HOUSE MATCHA TIRAMISU Decadent layers of matcha tea-soaked lady finger biscuits with light and airy mascarpone cream, and a dusting of matcha	70
CHOCOLATE SPHERE Served with coconut milk cake, caramelized pineapple, and coconut lemongrass foam	70
HOKKAIDO CHEESECAKE Cotton soft cheesecake with robata grilled pear, and vanilla ice cream	70
MISO CRÈME BRULÉE Our take on a French classic, served with pistachio ice cream and roasted figs	65
EXOTIC FRUIT PLATTER A delicious blend of seasonal fruits, artistically displayed with berries and garnish	130
DAIFUKU MOCHI (3PCS) Sweet Japanese rice cakes filled with anko red bean paste, a classic	65
ICE CREAM AND SORBET (3SCPS) Ask our waiters for the day's selection of rich flavors	45

Champagne Blanc	Bottle	Magnum
Moët and Chandon Imperial	1,000	1,950
Dom Pérignon	4,500	9,500
Cristal	4,900	10,200
Champagne Rosé	Bottle	Magnum
Moët and Chandon Imperial	1,500	3,500
Dom Pérignon	9,000	18,500
Vodka	Bottle	Magnum
Absolut	1,150	2,350
Ciroc	1,600	3,300
Grey Goose	1,800	3,800
Belvedere	1,800	3,800
Tequila	Bottle	Grande (1.75l)
Patrón Silver	1,650	
Clase Azul Plata	5,000	
Clase Azul Reposado	7,000	11,750
Don Julio Anejo	2,750	
Don Julio 1942	7,500	17,250

We welcome you to refer to our full drinks menu for larger bottles, other spirits, wines, and cocktails

All prices are in AED and are inclusive of 7% municipality fees and 5% VAT

Dishes are prepared in a kitchen that handles nuts, shell fish, and dairy. Please advise your waiter of any allergies and dietary requirements, and our chefs will do their best to accommodate your needs

Small Bites

EDAMAME (V) Served salted or spicy	35
PADRON PEPPERS (V) Charcoal grilled, maldon sea salt	50
ZUCCHINI FRIES (V) Served with peppermint flavored yoghurt	50
◆ SIGNATURE GUACAMOLE (V) ◆ Creamy Hass Avocados blended with Pico de Galo and vibrant pomegranate seeds. Prepared live in an authentic molcajete and served with hand-cut totopo chips	100
CAVO NACHOS (V) Mini-guacamole, red salsa, sour cream	75

Appetizers

VEGETABLE SPRING ROLLS (V) Hand-rolled filled with fresh greens and glass noodles	65
DYNAMITE SHRIMP Tempura-battered, served with siracha aioli	95
CRISPY CALAMARI Lightly fried, served with house aioli	85
SESAME BEEF SKEWERS Soy marinade, spring onions	120
DIM SUM SELECTION Vegetable, prawn siu mai, and chicken	70
CHICHARRON DE RIBEYE Our signature guacamole topped with tender beef cuts	150

Signature Tacos and Sliders

FISH TACOS Crispy cod, soft tortilla, Pico de Gallo and hot sauce	110
STEAK TACOS Fresh avocado, tomato, bone marrow and chimichurri	120
WAGYU BEEF SLIDERS Fois gras, caramelized onions, truffle mayo	120

Soups and Salads

RICH MISO SOUP (V) Wakame tofu, shimeji mushrooms	40
MEXICAN SHRIMP SOUP Guajillo chili, avocado, cilantro	45
SPINACH SALAD (V) Steamed baby spinach in a creamy sesame sauce	45
ASIAN KALE SALAD (V) Local curly kale, red cabbage, miso sesame dressing	65
CORN AND MIZUNA (V) Japanese mustard greens, avocado, sweet corn, mayo	60
CREAMY BURRATA (V) From Puglia, served on a bed of heirloom tomatoes and arugula, topped with pesto	80

From the Wok

VEGGIE AND TOFU (V) Stir-fried fresh vegetables and tofu in a sesame soy sauce	80
CHILI PRAWNS Fried prawns with capsicum, zucchini, carrots and Szechuan chili sauce	120
SWEET AND SOUR CHICKEN OR PRAWNS Fried with onion, capsicum, and pineapple	115
BLACK PEPPER BEEF Tender beef strips, broccoli, onions, capsicum, black pepper sauce	125
SHRIMP OR CHICKEN NOODLES Fried egg and house chili sauce blend	80

Pizza

MARGHERITA (V) Fresh tomato, basil, and mozzarella	90
BLACK TRUFFLE (V) Premium black truffle mushroom flakes with mushroom, thyme, and burrata	120
VERDURE (V) Roasted eggplant, zucchini, capsicum, and cherry tomatoes	90
QUATRO FORMAGGI (V) Four cheese pizza with our special selection of toppings	110
PEPPERONI Sliced Italian pepperoni with parmesan, mozzarella, and jalapeño	110
FRUITTI DI MARE Seafood pizza with shrimp, calamari, mussels, and mozzarella	120

Raw Selection

SALMON TARTARE Yuzu, ponzu, truffle sauce	95
YELLOWTAIL CARPACCIO Ginger, rocoto chili, and black pepper	110
WAGYU BEEF TATAKI Red onion salsa, ponzu garlic, crisps	135
PERUVIAN CEVICHE Choice of salmon, yellowfin tuna, or sea bass	95
DIBBA BAY OYSTERS - 6 PCS/ 12 PCS Served with traditional condiments	165/ 310

CAVO



Sushi Bar

Sashimi- 3pcs/ Nigiri- 2 pcs

SAKE SALMON	45
AKAMI TUNA	65
EBI SHRIMP	45
SUZUKI SEABASS	40
HAMACHI YELLOWTAIL	45
UNAGI FRESHWATER EEL	55
IKURA SALMON ROE	70

Chefs Selection

3 TYPES OF SASHIMI (6PCS)	150
5 TYPES OF SASHIMI (10PCS)	200
3 TYPES OF NIGIRI (6PCS)	180
5 TYPES OF NIGIRI (10PCS)	250

Maki Rolls

VEGETARIAN (V) Cream cheese, avocado, cucumber, baby asparagus, mango, teriyaki sauce	65
CALIFORNIA Blue swimmer crab, cucumber, avocado, orange tobiko	75
SALMON Avocado, black sesame, kizami wasabi	70
SPICY TUNA Pickled cucumber, chili mayo, shichimi pepper	75
SHRIMP TEMPURA Avocado, cucumber, tenkasu, spicy mayo	80
DRAGON ROLL Unagi, shrimp tempura, avocado, mayo	95
STEAK TATAKI Lightly torched beef tenderloin, avocado cream cheese puree, kagayaki rice, crispy potato chips	125



Seafood

GRILLED SALMON Miso glazed, with mash and asparagus	165
MEDITERRANEAN OCTOPUS Josper grilled, with saffron mash and pesto	170
SALT BAKED SEA BASS Whole and salt-crusted, with lemon, basil, rosemary, and thyme	375
BLACK COD Marinated for 48 hours, miso glazed	205

Meat and Poultry

ROASTED ORGANIC CHICKEN Whole chicken with 5 spices, shallots, and baby potatoes	165
FRENCH LAMB CHOPS Tea smoked, with eggplant, and gochujang sauce	220
♦ USDA BLACK ANGUS ♦ Choice of open grill, or Josper for a touch of smokiness	
Beef Tenderloin 200g	195
Beef Tenderloin 300g	270
Tomahawk 1200g	950
♦ PRIME AUSTRALIAN WAGYU ♦ (Marble Score 8-9) Choice of open grill, or Josper for a touch of smokiness	
Rib-Eye 200g	380
Sirloin Special 250g	400

Mains



Sides

GRILLED ASPARAGUS (V)	45
GRILLED CORN (V)	40
CHARCOAL BAKED POTATOES (V)	40
FRENCH FRIES (V)	40
TRUFFLE AND PARMESAN FRIES (V)	45
TRUFFLE MASHED POTATOES (V)	45
STEAMED RICE (V)	25