

# BITE

<b>Chicken Wings</b> (Choice of One Flavour) (New) Peri peri lemon and herbs (D G) Sticky barbeque (G)   Blue cheese (D G)	5.300
<b>Shrimps Money Bag</b> (G) Deep-fried shrimps money bag, sweet chili sauce	6.300
<b>Mini Chicken Tikka Skewers</b> (D) (Signature) Grilled chicken skewers, mint dip	4.600
<b>Deep Fried Meat Ball</b> (D G) Cucumber and yogurt dip	4.200
Almond Crusted Shrimp (G) (New) Deep-fried shrimp served with dynamite sauce	5.500
<b>Waffle Fries</b> (V D) Waffle fries with Parmesan	3.200
<b>Cheese Platter</b> (D G N) Chef's selection, truffle honey	9.500
<b>Angus Beef Sliders</b> (D G) Truffle mayo, mushroom, Gruyere served with French fries	4.500
SALAD	
<b>Caesar Salad</b> (D G) Romaine, garlic croutons, Parmesan, egg, anchovy	4.800
Chicken Caesar Salad (D G) Shrimp Caesar Salad (D G)	7.500 7.900
<b>Cinnamon Spiced Granola Salad</b> (D G) Savoury granola, mix lettuce, baby tomato, peppers, apple-cinnamon vinaigrette	4.800
<b>Elements Salad Bowl</b> Garden leaves, vegetable shavings, and citrus dressing	4.200
<b>Smoked Burrata Salad</b> (D) Smoked burrata, chimmerie sauce, mixed greens	8.900

Please note that in order to protect the health and safety of our valued guests, we have adjusted the way we serve you. Please do not hesitate to ask any of our colleagues about the measures we take to keep you safe.

# BURGER

<b>Classic Double Cheese Burger</b> (D G) Smashed beef patty, veal bacon, Swiss cheese, fried onions	9.300
<b>Surf &amp; Turf Burger</b> (D G) (New) Seared shrimp, beef patty, cheddar cheese, iceberg lettuce and buffalo sauce	9.300
<b>Pit Smoked Brisket Burger</b> Truffle mayo, horseradish, aged cheddar and BBQ sauce	6.900
<b>Crispy Chicken Burger</b> (D G) Mild spicy chicken thigh, onion ring, tomato and Emmental cheese	5.800
<b>Quinoa and Chickpea Slider</b> (V D G) Chickpea patty, tomato, harissa hummus	5.000

• All our burgers served with French fries, coleslaw or green salad

# LIGHT MEAL

$\label{eq:chipotle Lime Chicken Quesadilla} (D\ G) \mbox{ (Signature)} \\ Cheddar \mbox{ and Monterey Jack cheese, sour cream and fresh salsa} \\$	7.600
<b>Harissa Lobster Bun</b> (2 pcs) Hirata bun, harissa spiced lobster with kewpie mayo and pickled red cabbage	9.800
<b>Fish and Chips</b> (G) Ginger ale battered Atlantic cod, tartar sauce, garlic aioli and French fries	7.500
<b>Sumac Chicken Flatbread</b> (D G) (New) Grilled chicken, sumac onion, mozzarella cheese, tomato and BBQ sauce	6.500
<b>Mezze Assortment</b> (V N G) Hummus, tabbouleh, fattoush, vine leaves and spinach fatayer	7.900

Please note that in order to protect the health and safety of our valued guests, we have adjusted the way we serve you. Please do not hesitate to ask any of our colleagues about the measures we take to keep you safe.

## DESSERT

<b>Almond and Coffee Cake</b> (V N D) Crispy caramelized sugar, mini macaroon, zaatar ganache	3.200
<b>Basque Cheesecake</b> (V D G) (Signature) Baked cheesecake, mix berry coulis, chocolate crumble	3.900
<b>Ice Cream</b> (V D G) Served with berries and mini cornetto	3.200

 $\label{eq:Vanilla} \begin{array}{l} (V \ D) \ | \ Chocolate \ (V \ D) \ | \ Mango \ sorbet \ (V) \\ Lemon \ Mint \ Sorbet \ (V) \ | \ Mixed \ berry \ sorbet \ (V) \ | \ Rose \ halgoum \ (V \ D) \end{array}$ 

Please note that in order to protect the health and safety of our valued guests, we have adjusted the way we serve you. Please do not hesitate to ask any of our colleagues about the measures we take to keep you safe.

> V - Vegetarian, N- Nuts, D - Dairy, G - Gluten, P - Pork, A - Contains Alcohol If you have a food allergy or intolerance, please inform your server upon placing your order All prices are inclusive of 10% service charge, 5% Govt. levy and 10% VAT

## CLASSIC COCKTAIL

<b>Aperol Spritz</b> Classic ultra-refreshing Italian Aperitivo looks like golden orange sunset! Simple union of sweet bitterness and refreshing bubbles	7.400
<b>Gin Basil Smash</b> Just a Gin, Basil and touch of passion fruit with Cayenne pepper. "Better too much, than not enough basil in this drink"	5.800
<b>Mojito</b> Rum sweetened with organic sugar and also refreshed by fresh mint fresh lime and soda water	5.800
<b>Margarita</b> The national cocktail from Mexico prepared with Tequila, orange liqueur and freshly squeezed lime juice	5.500
<b>Mint Julep</b> The soul of the south bourbon served frosted, sweetened with organic sugar and married with fresh mint	5.800
<b>Moscow Mule</b> What can be better than this? Chilled and refreshing Vodka based long drink with spice provided by ginger & lime	5.800

## ELEMENTS SIGNATURE COCKTAIL

Miami Vibes6.500Very unique and simple creation to mix two famous drinks together-Berry Daiquiri and Pina Colada! Enjoy your delicious Daiquiri-Colada in one glass!	
<b>Espresso Bongo</b> Tiki cocktails are always worthy of special attention. An amazing long and tropical cocktail based on Dark Rum with fruity-coffee extension	6.900
<b>LOS</b> A love on sale cocktail, to be exact vodka and gin with fruitful flavour hint with fresh passion-fruit & cranberry juice	6.500
<b>Apple Candy</b> You will get a light, bubbly, and exhilarant cocktail based on Vodka with apple and cinnamon collaboration. Yummy combination just to chill yourself and enjoy.	6.500

## ELEMENTS SOBER

<b>The Sober Mojito</b> Caribbean syrup, organic cane sugar, fresh lime and fresh topped up with Cuba libre	4.400
<b>The Ipanema</b> Passion fruit combined with ginger ale organic cane sugar and fresh lime	4.400
<b>Elements Colada</b> Our vision of the famous virgin pina colada, pineapple juice, passion fruit and coconut milk	4.400
<b>Apple Sober Candy</b> Apple and cinnamon mix with a touch of bubbly in the end. Perfect drink at any time of day!	4.400
<b>Elements Granita</b> Fresh pomegranate juice with orange and tonic! Bet you will like it!	4.400

## SELECTION OF WINE

#### WHITE WINE

<b>770 Miles, California</b>	<i>Glass</i> 5.300
Chardonnay	<i>Bottle</i> 23.000
<b>Obikwa, South Africa</b>	<i>Glass</i> 4.800
Chardonnay	<i>Bottle</i> 22.000
Varietals Calvet, France	<i>Glass</i> 4.800
Sauvignon Blanc	<i>Bottle</i> 24.000
<b>Giorgio Gianni, Italy</b>	<i>Glass</i> 5.300
Pinot Grigio	<i>Bottle</i> 22.000

#### **RED WINE**

<b>Just Merlot, USA</b>	<i>Glass</i> 4.900
Merlot	<i>Bottle</i> 20.000
<b>J.P Chenet, France</b> Merlot	<i>Bottle</i> 29.000
770 Miles Zinfandel, USA	<i>Glass</i> 5.200
Zinfandel	<i>Bottle</i> 23.000
<b>770 Miles, California</b>	<i>Glass</i> 4.900
Cabernet Sauvignon	<i>Bottle</i> 24.500
<b>Obikwa, South Africa</b>	<i>Glass</i> 4.500
Merlot	<i>Bottle</i> 24.000
<b>Obikwa, South Africa</b>	Glass 4.400
Shiraz	Bottle 24.000
<b>Sierra Grande, Chile</b>	Glass 5.300
Pinot Noir	Bottle 23.100
ROSE WINE	
770 Miles Rose Zinfandel, USA	<i>Glass</i> 4.800
Zinfandel	<i>Bottle</i> 24.000
Mateus Rose 750 ml	Bottle 32.000
Mateus Rose 1.5 ltr	<i>Bottle</i> 60.000
CHAMPAGNE & SPARKLING WINE	
<b>Voga, Italy</b>	<i>Glass</i> 6.300
Prosecco	<i>Bottle</i> 29.000

Brut
Moet & Chandon, NV, France
Bottle 124.000

Bottle 104.800

Brut Imperial

Charles de Laroche, France

### BEER

<b>Bottled Beer</b> Heineken / Amstel Light Corona / Peroni Budweiser Sol		4.800 5.000 4.300 4.200
<b>Draught Beer</b> Heineken / Staropramen / Stella Artois Bitburger / Amstel Light Carling	<i>Full</i> 5.600 <i>Full</i> 5.350 <i>Full</i> 5.000	Half 3.800 Half 3.500 Half 3.500

Please note that in order to protect the health and safety of our valued guests, we have adjusted the way we serve you. Please do not hesitate to ask any of our colleagues about the measures we take to keep you safe.

### **BEVERAGE MENU**

#### APERITIF

Amaro Ramazotti	4.200
Aperol	4.200
Campari	4.200
Framboise	4.200
Grappa	4.500
Limoncello	4.400
Martini Bianco	4.200
Martini Extra Dry	4.200
Martini Rosso	4.200
Peach Schnapps	4.500
St. Germain	4.200
Skinnos	4.800
Ouzo	4.200

#### COGNAC

Beehive	4.200
Courviosier VS	6.100
Hennesy VS	6.500
Hennesy XO	29.000
Remy Martin VSOP	10.100
Remy Martin XO	35.700
Torres 10 years	4.800

#### RUM

Bacardi 8 years	8.000
Bacardi Superior White	4.800
Cachaca	3.700
Capt. Morgan Spice	4.200
Capt.Morgan Dark Rum	4.800
Havana Anejo 3 yrs	4.800
Havana Anejo 7yrs	6.500
Gosling 151	7.000
J bally Vinatage	8.000
Old Nick Rum	4.000
Plantation 3 years	4.200
Plantation 5 star	5.300
Zacapa	14.700
Zacapa XO	30.400

#### **BLENDED WHISKEY**

Johnnie Walker Red Label Johnnie Walker Black Label Johnnie Walker Double Black Johnnie Walker Gold Label Johnnie Walker Blue Label Johnnie Walker Platinum 18 Yrs Johnnie Walker Swing Monkey Shoulders Royal Salute 21 yrs Royal Salute 21 yrs Dewars White Label Chivas 12 yrs Chivas 18 yrs Chivas Extra Chivas ULTIS Haig Club	5.350 7.400 7.900 9.500 36.700 23.000 12.000 5.800 22.700 36.500 4.900 7.900 23.000 13.000 30.000 7.900
IRISH WHISKEY	
Jameson	4.800
BOURBON WHISKEY	
Jimbeam Four Roses John Lee	5.300 5.000 5.000
TENNESSE WHISKEY	
Jack Daniels Honey Jack Daniels	7.100 7.100
RYE WHISKEY	
Bulleit 95 Rye	6.300
SINGLE MALT WHISKEY	
Glen Moray Sherry Cask Glen Moray Chardonnay Glen Moray Peated Finish Glen Moray Port Cask Glenmorangie 10 yrs Macallan 12 yrs	5.500 5.500 5.500 5.500 8.500 12.600

#### GIN

Beefeater	4.800
Botanist	4.800
Bombay Saphire	5.500
Citadelle	4.500
Chase Rhubarb & Apple	6.400
Chase Grapefruit & Pomelo	6.000
Gin mare	6.300
Gordon Dry Gin	5.000
Hendricks	7.000
Tanqueray	5.500
Tanqueray 10	6.500
Whitley Neil Blood Orange	5.000

### TEQUILLA

El Charo silver	5.000
Jose Cuervo Gold	5.500
Jose Cuervo Silver	5.500
Patron Silver Teq	10.000
Patron XO	9.200
Pepe Lopez White	4.800
Pepe Lopez Gold	5.400

#### VODKA

Absolut	6.300
Absolut vanilla	4.800
Belvedere	9.800
Dragon Vodka	6.300
Grey Goose	9.800
Skol	4.000
Sky Vodka	6.900
Smirnoff Red	4.800
Tito's	4.800

#### LIQUEUR

Amaretto	4.500
Baileys Cream	4.700
Drambuie	4.500
Fireball	5.700
Frangelico	5.200
Grand marnier	5.100
Jagermiester	6.500
Kahlua	4.500
Malibu	4.700
Marachino	3.200
Sambuca	4.500
Southern Comfort	4.700

#### **SHOOTERS**

B52	7.500
Kamikaze	7.500
Brain Damage	6.200
Jager Boom	7.500

#### PORT & SHERRY

Warres Ruby Port	7.400
Tio Pepe	6.300

### COCKTAILS

л ·	C 900
Americano	6.300 C 500
Apple Candy	6.500
Aperol Spritz	7.400
Amaretto Sour	6.300
Almond Old fashioned	6.300
Around The World	7.600
Black Russian	5.900
Bloody Mary	7.400
Bullfrog	8.500
Caipirinha	5.500
Cosmopolitan	5.800
Cuba Libre	5.500
Daiquiri	5.500
Dirty Martini	5.500
Espresso Martini	6.300
Gin Martini	6.300
God Father	5.500
John Collins	6.560
Long Island Ice Tea	8.500
Mai Tai	6.100
Manhattan	5.500
Margarita	5.500
Negroni	5.800
Old Fashioned	5.500
Pinacolada	7.400
Screw Driver	6.300
Sex on the Beach	5.700
Tequilla Sunrise	5.500
Tom Collins	6.300
Vodka Martini	5.300
Whiskey Sour	5.500
White Russian	5.800
Gin Basil Smash	5.800
Mojito	5.800
Margarita	5.500
Mint Julep	5.800
Moscow Mule	5.800

### SOFT DRINK

<b>Soft Drink</b> Coke / Diet Coke / Sprite / Fanta / Soda / Tonic		2.600
Energy Drink Red Bull		4.000
JUICE AND WATER	2	
<b>Fresh Juices</b> Orange / Pineapple / Carrot / Lemon with Mint		3.800
<b>Chilled Juices</b> Apple / Tomato / Cranberry		3.200
<b>Water</b> Still Sparkling	(L) 3.600 (L) 3.600	

# SHISHA

#### REGULAR

Grape	6.300
Mint	6.300
Grape Mint	6.300
Lemon Mint	6.300
Strawberry	6.300
Watermelon	6.300
Blueberry	6.300
Mango	6.300
Double Apple	8.200

#### FRESH

Orange	8.200
Apple	8.200
Pineapple	8.200