



the farm  
al barari

## Lunch & Dinner - 12.30pm to 10.30pm

### To Start



AED

<b>Tuna Avocado Tartare SF - F</b> Served with yuzu, mirin, and kikkoman soya dressing	62
<b>Fresh Crab and Avocado SF</b> Served with arugula, pomegranate, and lime pesto sauce	85
<b>Vietnamese Summer Rolls SF - N - S</b> Fresh vegetables and prawns wrapped in rice paper, served with peanut kikkoman soya sauce	62
<b>Baked Sticky Chicken Wings S</b> Marinated and crispy baked with honey and garlic Buffalo sauce	65
<b>Burrata Bunch Tomato and Basil D - V - N - F</b> (Keto-friendly) Puglia mozzarella and cherry tomatoes tossed in pesto	78
<b>Chips and Salsa D</b> Organic corn tortilla served with pico de gallo, sour cream, and guacamole	67
<b>Steamed Vegetables Dumplings V</b> Served with homemade Thai vegetable sauce With shrimps and Thai fish sauce 15 SF	50
<b>Crusted Soft Shell Crab SF - F - S</b> Soft shell crab crusted in garlic pepper	67
<b>Grilled Eggplant Rolls V - D - N</b> Grilled eggplant stuffed with cream cheese, bell peppers, basil, and walnuts served with olive oil	47
<b>Calamari SF - G</b> Fresh crispy squid rings served with tartare sauce	52

### Soups



<b>Wild Mushrooms V - G - D</b> Seasonal mushrooms with vegetable broth and cream	54
<b>Tom Yum Soup SF - D - S</b> Option of coconut with chicken or prawns	59
<b>Chefs Special Soup of the Day</b>	68

### Salads



AED

<b>The Farm's Salad V - N</b> Avocado, broccoli, red cabbage, quinoa, butternut squash, peas, red onions, and walnuts	62
<b>The Nest Chicken Salad G - D - F</b> (Remove croutons for a keto-friendly dish) Baby gem lettuce, free-range organic boiled eggs, red cherry tomatoes, ciabatta herbed croutons, smoked parmesan cheese, and beef bacon with caesar dressing	63
<b>Fattoush G - V</b> Traditional fattoush with pomegranate dressing	56
<b>Red Rice and Quinoa V - D - F</b> Fresh garden salad with melody of red rice and quinoa, dried apricots, raisins, feta, and sautéed onions with mandarin dressing	50
<b>Niçoise SF</b> Seared tuna fillet with French beans, green asparagus, pitted olives, quail eggs, cherry tomatoes, new potatoes, herbed vinaigrette dressing, and balsamic aioli	63
<b>Pomelo S - N</b> (Paleo-friendly) Pomelo segment and authentic Thai spice sauce with roasted coconut Chicken slices 20 Grilled shrimps SF 25	45
<b>Thai Authentic Beef S - N - F</b> (Paleo-friendly) Strips of marinated beef, Thai eggplants, lemongrass, cilantro, and scallions in Thai spices	62
<b>Green Papaya N - V - S - F</b> Green papaya, roasted nuts, slivered garlic, sweet palm sugar, cherry tomatoes, chilli, fish soy sauce, and lime Grilled chicken 20 Grilled shrimps SF 25	56
<b>Grilled Halloumi and Couscous D - V - N</b> Grilled halloumi served on mixed green lettuce, tomatoes, couscous, pistachio, zucchini, and bell peppers with sumac vinaigrette dressing	65
<b>The Garden Salad V - F</b> Green mixed lettuce, baby spinach, arugula, cucumbers, red cherry tomatoes, avocado, and rosemary with vinaigrette dressing	50
<b>Grilled Tandoori Chicken D - G - S</b> Indian mixed salad leaves, mango, cherry tomatoes, and mango yogurt	54
<b>Arugula Fennel Salad D-N-F</b> Crumbled feta cheese on a mix of arugula leaves, slices of fennel, pomegranate, cherry tomatoes and pumpkin seeds tossed in Miso dressing.	68

### Global Flavours



AED

<b>Roasted Organic Rotisserie Chicken F - D</b> Lemon and herb marinated Tegel chicken roasted and served with baby carrots, sautéed broccolini, and baby potatoes	139
<b>Chateaubriand Fillet Asado S - G</b> Hormone-free 200g prime beef tenderloin fillet, squashed garlic baby potatoes, and Chimichurri sauce	199
<b>Grilled Spiced Lamb Cutlets G - S</b> Red kidney bean sautéed with baby spinach and lemon mint dew	169
<b>Fish and Chips D - SF - G - F</b> Crispy battered old school cod served with mushy peas, crispy chips, and curry sauce	86
<b>Wild Baked Salmon D - SF</b> (Paleo-friendly) Baked Norwegian salmon with wilted spinach served with creamed cray fish tail sauce	159
<b>Hormone-free Grilled Rib Eye Steak G - S</b> Grain-fed 150 days served with garden vegetables and pepper sauce	165
<b>Organic Chicken Carbonara D - G - F</b> (Gluten-free penne available upon request) Penne, grilled chicken, sautéed mushrooms, and beef bacon simmered in carbonara sauce Add prawns SF 25	79
<b>Linguine Bolognese</b> Linguine pasta served with ground beef, finely chopped vegetables, and tomato sauce	79
<b>Braised Short Ribs D</b> Slow cooked short ribs with buttered pearl onions, crispy beef bacon bits, and button mushrooms	139
<b>Lamb Shank</b> (Paleo and keto-friendly) Braised Moroccan marinated lamb shank served with Gusto's ratatouille and Polenta	148
<b>Seafood Paella SF - S - F</b> Served with white fish, salmon, shrimps, mussels, and mild spicy sauce	197
<b>Wild Mushroom Risotto V - D - N</b> Risotto with porcini, wild mushrooms, and parmesan cheese	89
<b>Gluten-free Penne Di Pesto D - N - V</b> Sautéed zucchini vegetables with homemade pesto topped with parmesan cheese	73
<b>Traditional Mixed Grill</b> Grilled lamb kofta, prawn skewers, shish tawook chicken skewers served with oriental rice	135

### Additional Sides

Sweet potato fries V	27
French fries V	21
Homemade mashed potatoes V - D	27
Creamed spinach V - D	27
Parsley sautéed broccolini V - D (Keto-friendly)	27
The Farm's garden salad V	19
Steamed jasmine rice V	21
Cauliflower rice V	19



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### Asian Corner



AED

<b>The Farm's Authentic Biryani N - S - D - F</b>	<b>92</b>
Traditional spiced South Indian flavoured rice, saffron tomatoes, and onion gravy served with crispy papadum and raita	
Chicken	10
Lamb	15
<b>Buttered Chicken Masala D - S - N</b>	<b>118</b>
(Replace jasmine rice with cauliflower rice for a keto-friendly dish) 16	
Tomato based sauce flavored with Indian spices and condiments, served with Jasmine rice	
<b>Paneer Butter Masala V - D - S - N</b>	<b>58</b>
Baked paneer infused in butter masala sauce	
<b>Fried Barramundi SF- S</b>	<b>109</b>
Served with a herbed Thai sauce	
<b>Wok Fried Tofu V - S - N</b>	<b>68</b>
Silken tofu with Thai chilli paste, fresh chilli, and Thai herbs	
<b>Steamed Fish - Catch of the Day S - SF - N</b>	<b>126</b>
Served with Thai virgin sauce	
<b>Roasted Marinated Chicken with Thai Herb Sauce S - N</b>	<b>97</b>
Strips of chicken marinated in Thai spices, lemongrass turmeric, red chilli, tamarind, and garlic pepper sauce	
<b>Stir Fried Chicken N - S - G</b>	<b>100</b>
Stir fried chicken with ginger black fungus scallions and red chilli in oyster sauce. Add seafood SF 15	
<b>Thai Green Curry S - N - V - F</b>	<b>63</b>
Mixed vegetables, cauliflower, broccoli, capsicum, long beans, and eggplant with green curry and coconut milk	
Add chicken	20
Add prawns SF	25
<b>Thai Beef Panang Curry S - N</b>	<b>110</b>
Beef tenderloin cooked in thick red curry paste	
<b>Roasted Duck S - SF</b>	<b>145</b>
Infused in Red Curry and grape sauce, served with rice	
<b>Phad Thai Noodles N - S - SF</b>	<b>82</b>
Soaked Thai rice noodles, cooked free-range eggs, diced firm tofu, tamarind, pulp fish sauce, dried shrimps, and roasted crushed peanuts	
<b>Indonesian Nasi Goreng S - N - SF</b>	<b>84</b>
Spiced Basmati rice stir fried with chicken, shrimps, and scallions cooked in oyster sauce	
<b>Thai Massaman Lamb Curry S - N</b>	<b>103</b>
Served with roasted cashew nuts and Yukon potatoes	
<b>Fried Thai Beef Broccoli SF</b>	<b>105</b>
Tenderloin beef, broccoli, onions, garlic, and crushed black peppercorns	
<b>Taste of Curry N - G - D - S</b>	<b>75</b>
Hot Indian vegetable curry served with papadum and steamed basmati rice	
Add chicken	20
Add prawns SF	25
<b>Prawn Red Curry SF - S</b>	<b>102</b>
Fried prawns, red curry paste, coconut milk, kaffir lime leaves, and red chilli	

### Sandwiches



AED

<b>The Farm's Signature Burger G - D</b>	<b>105</b>
Angus beef burger with guacamole, crunchy buttered onions, organic tomato slices, gherkins, honey glazed crispy bacon, and double melted cheese served with sweet potato or French fries	
<b>Corn-fed Chicken Burger G - D</b>	<b>78</b>
160g Tegel chicken burger served with onions, sun-dried tomatoes, and mixed lettuce, topped with cheese	
<b>The Farmer's Club Sandwich G - D</b>	<b>73</b>
Loaf bread, American cheese, ham or turkey, tomatoes, lettuce, beef bacon, and eggs, served with mayonnaise	
<b>Smoked Chicken or Salmon with Avocado Sandwich D - SF</b>	<b>73</b>
Served on focaccia with roasted garlic	
<b>Steak Sandwich D</b>	<b>88</b>
Roasted steak, melted cheese, tomatoes, and capsicum, on focaccia	

### Artisan Pizza



<b>Margherita D - G</b>	<b>69</b>
Tomato sauce, mozzarella, and fresh basil	
<b>Four Cheese D - G</b>	<b>85</b>
Mozzarella, gorgonzola, provolone, and parmesan	
<b>Pepperoni D - G</b>	<b>86</b>
Tomato sauce, mozzarella, and pepperoni	
<b>Seafood SF - D - G</b>	<b>100</b>
Tomato sauce, mozzarella, shrimps, mussels, and squid	
<b>Rooster D - G</b>	<b>90</b>
Marinated chicken breast, mozzarella cheese, parmesan cheese, and onions	
<b>Tartufo D - G</b>	<b>85</b>
Truffle paste, provolone, parmesan, mushrooms, roasted garlic, and rocket leaves	
<b>Vegetarian D - G - V</b>	<b>65</b>
Tomatoes, parmesan cheese, bufala mozzarella, zucchini, and spinach, topped with fresh basil and olive oil	
<b>The Avocado G - V - F</b>	<b>87</b>
Herbed pizza dough, avocado, asparagus, parmesan cheese, baby spinach, and olive oil	
<b>Capricciosa G - F</b>	<b>97</b>
Tomato sauce, parmesan cheese, bufala mozzarella, turkey ham, artichokes, olives, and mushrooms, topped with fresh basil and olive oil	

### Children's All Day



AED

<b>Crispy Battered Cod Goujons D - SF</b>	<b>42</b>
Served with mushy peas, tartare sauce, sautéed vegetables, and French fries	
<b>Bunny Mini Burger G - D - N</b>	<b>50</b>
Beef or chicken served with your choice of white or five cereal bun, roasted tomatoes, guacamole, and French fries	
<b>Chicken Tenders G</b>	<b>40</b>
Organic, deep fried breaded chicken, served with French fries	
<b>The Monkey Ropes Spaghetti G - D</b>	<b>42</b>
Served with your Bolognese sauce	
<b>Mac 'n' Cheese G - D</b>	<b>42</b>
Homemade macaroni pasta cooked in four cheese béchamel sauce	
<b>Pizza D - G</b>	<b>40</b>
Tomato sauce and mozzarella	
<b>Kid's Pie G - D</b>	<b>37</b>
Homemade chicken pie with mashed potatoes and gravy	

### Desserts



<b>Coque en Chocolat G - D</b>	<b>50</b>
Chocolate sphere stuffed with crumble, vanilla ice cream, and red fruits, topped with melted chocolate	
<b>Baked Blueberry Tart D - N - F</b>	<b>58</b>
Fresh berries, milk chocolate mousse, chocolate ganache, almond and vanilla ice cream	
<b>Frozen Cheesecake D</b>	<b>44</b>
Cheesecake ice cream, whipped cream, topped with red fruits coulis	
<b>Kaffir Lime Crème Brûlée D</b>	<b>37</b>
Vanilla-scented custard with kaffir lime, lemongrass, and caramelised Demerara	
<b>Gluten-free Chocolate Delight D - N</b>	<b>47</b>
Served with vanilla ice cream	
<b>Traditional Tiramisù D</b>	<b>37</b>
Homemade lady fingers soaked in coffee syrup layered with tiramisù mousse	
<b>Chocolate Fudgy N - D - G - F</b>	<b>64</b>
Chocolate baked confection with nuts, frosting, cream cheese, chocolate chips	
<b>Treats for Two G - D - N - F</b>	<b>71</b>
Our sharing platter of crème brûlée, cheesecake, tiramisù, and chocolate ganache, served with raspberry sauce and chocolate crumble	
<b>Two Scoops D</b>	<b>16</b>
Ask our staff to discover our many delicious flavours of ice cream	