

## Fajitas

Served sizzling with soft flour tortillas, sour cream, guacamole and spiced salsa

	Dhs.
Vegetable	69
Chicken	85
Beef	95
Seafood	99

## Burritos

Soft tortilla with mexican rice, baked and served with refried beans, cheese and choice of stuffing

Vegetable	69
Chicken	85
Beef	95
Seafood	99

## Quesadillas

Pan crisped tortilla stuffed with filling of choice served with sour cream, guacamole and spiced salsa

Vegetable	69
Chicken	85
Beef	95
Seafood	99

## Tortilla Basket

With nachos, jalapeno, olives, chopped cilantro & seasonings

Vegetable	69
Chicken	85
Beef	95
Seafood	99

## Dessert

Sizzling Brownie Served with vanilla ice cream	39
Tiramisu	48
Berry Cheese Cake	45
Lemon Grass Crème Brulee	35
Choice of Ice Cream Vanilla, chocolate, strawberry	29

## Tapas

	Dhs.
Red Pepper Hummus Served with chilli dusted tortilla shards	29
Vietnamese Rolettes Mini spring rolls of mushroom & vegetables prepared vietnamese style	29
Truffle Fries String potato fries laced with truffle oil	35
Edamame Served with clay dried rock salt & cracked black pepper	34
Garlic Mushroom Salpicao Garlic and chilli sauteed fresh mushrooms	35
Tofu Squares Orange spiked panko drizzled with chilli soy sauce	39
Stuffed Jalapeno Poppers Crispy fried cheese stuffed breaded jalapenos	39
Baked Nachos Served with salsa	44
Chicken Skewers Skewered chicken cubes infused with saffron and yoghurt	36
Panko Chicken / Fish Bread crumbed goujons of chicken or fish	36
Wagyu Mini Burger With vintage cheddar and tomato relish	75
Hammour Olivetti Delices of hammour fried & topped with spicy tomato & olive sauce	39
Smoked Paprika Calamari Smoked paprika with battered calamari served with lime mayo dip	45
Chilli Garlic Seafood Basket Crispy seafood tossed in chilli garlic sauce served in a basket	55
Wasabi Prawns Crispy japanese style prawns	75
Vegetarian Tapas Platter ( 4 persons ) Vietnamese rollettes , jalapeno poppers, tofu squares, garlic mushroom salpicao & nachos	140
Non Vegetarian Tapas Platter ( 4 persons ) Panko fish, wasabi prawns, paprika calamari, chicken skewers & nachos	180

## Salads

	Dhs.
<b>Portuguese Salad</b> Romaine lettuce tossed with olives, served with feta cheese in lemon dressing	40
<b>Classic Caesars Salad</b> Romaine lettuce and croutons tossed with parmesan cheese and caesars dressing	49
<b>Spicy Thai Salad</b> With crispy lettuce, cucumber & asian root vegetables dressed in thai dressing served with beef or chicken	49
<b>Dagama Salad</b> Lettuce, carrots, mushrooms cucumber & tomatoes drizzled with herbed balsamic dressing. Choice of grilled chicken strips or grilled shrimps	49
<b>Carpaccio of Tuna</b> With cracked black pepper	55
<b>Seafood Tortilla Salad</b> With greens, melted cheese & jalapeno	65

## Soup

<b>Creamy Tomato and Basil Soup</b> Vine tomatoes and fresh basil soup served with parmesan croutons	35
<b>Mushroom Soup</b> With fresh mushrooms, cream and oregano	38
<b>Seafood Bouillabaisse</b> Saffron flavored bouillon with leek and seafood	39

## Mains

<b>Chicken Thai Curry</b> Thai green curry served with steamed jasmine rice	65
<b>Veg Thai Curry</b> Red curry with vegetables served with steamed jasmine rice	59
<b>Chicken Diane</b> Chicken breast grilled and laced in herb mushroom sauce	69
<b>Lemon Pepper Chicken</b> Grilled chicken in lemon pepper served with spicy harra potatoes and beans	75
<b>Galinha Cafreal</b> Flame grilled chicken legs in herbed cafreal spices	79
<b>Herb Crusted Lamb Chops</b> Served with dijon mustard, mash potatoes & beans	115
<b>* Lamb Shank ( cooked with wine )</b> Oven roasted lamb shank in red wine jus	140
<b>* Fillet Mignon ( flambeed with brandy )</b> Pepper crusted tenderloin cooked to your choice	155

\* Contains Alcohol

Dhs.

<b>Baked Fish</b> Grilled hammour simmered in tomato sauce and baked	79
<b>Seafood Al Forque</b> Salmon, mussel & shrimps grilled & tossed in mustard cream sauce	125
<b>Bacalhau a Gomes De Sa</b> Salted cod & potato pie with beef chorizo	140
<b>* Grilled Seabass ( cooked with wine )</b> Fillet of seabass grilled with white wine sauce served with baby vegetables	145
<b>Lobster Thermidor</b> Lobster cooked with creamy mustard, mushroom and olives, Gratinated with cheese	190
<b>Seafood Platter</b> Grilled tiger prawn, hammour, squid, mussels served with garlic butter	195
<b>Dagama Platter ( 4 persons )</b> Lobster, tiger prawns, tenderloin, chicken, mussels and calamari served with mash potatoes,vegetables and peri peri, mushrooms and garlic butter sauce	750

## Espetadas

( Skewer flame grilled )

<b>Dagama Discovery</b> Succulent pieces of tender chicken marinated and grilled with peri peri sauce	88
<b>Kabana</b> Tenderloin cubes grilled with bay leaf and garlic, served with pepper sauce	135
<b>Gambas</b> Tiger prawn grilled with portuguese herbs served with grilled onions and peppers	150

## Cataplana

( baked copper casserole ) 2 persons

<b>* Cataplana Di Marisco ( cooked with wine )</b> Prawns, calamari, mussels & hammour with sausages baked with tomato cream sauce & white wine	290
<b>* Cataplana Di Frango ( cooked with wine )</b> Chicken & sausages cooked in port wine sauce & baked	190
<b>Cataplana Di Legumes</b> Mixed garden fresh vegetables in tomato garlic sauce & baked	140

## Arroz

<b>* Arroz Di Portuguesa ( cooked with wine )</b> Portuguese paella with seafood, chicken, sweet paprika, saffron & beef chorizo	145
<b>* Arroz Di Marisco ( cooked with wine )</b> Rice , prawns, calamari, mussels and sausages baked in tomato and white wine sauce	95
<b>* Arroz Di Frango ( cooked with wine )</b> Rice with chicken and sausages cooked in a tangy sauce with wine	79
<b>Arroz Vegetariano</b> Rice with mixed garden vegetables baked with tomato and garlic sauce	65

\* Contains Alcohol

# Food Menu

