

Breakfast 06:30 AM - 12.00 PM

Baker Basket

30.00

A selection of pastries, (croissant, muffin and danish) served with preserves and butter.

English Breakfast

35.00

Two eggs any style with beef or chicken sausage, beef bacon, tomato served with hash brown potatoes and toast

Create Your Own Omelet

40.00

Your choice of filling served with turkey ham, beef or chicken sausage sausages, cheese, tomatoes, mushrooms, onions, capsicums served with hash brown potatoes and toast

Classic Egg Benedict with Veal Bacon

40.00

Poached eggs on toasted English muffins, hash brown potatoes and grilled tomatoes and hollandaise sauce

Arabic Breakfast

42.00

Two eggs any style, served with mixed olives, tomatoes and cucumbers foul medames and halloumi cheese served with Arabic bread

Vegetarian Breakfast (V)

30.00

Soft poached eggs on toasted English muffins with mushroomsm hash brown potatoes, herbed tomatoes and baked beans

Healthy Breakfast (N)

35.00

Seasonal fruit plate, with natural yoghurt paired with bircher muesli

Buttermilk Pancakes (CS)

45.00

Served with berry compote, vanilla sauce, icing sugar and maple syrup

Chef's Signature Waffles

38.00

Freshly baked vanilla waffles, sprinkled with icing sugar and topped with mixed berries and your choice of maple syrup or nutella

Soups 12.00 PM - 12.00 AM

Soup of the Day 30.00

Ask for our daily recommendation

Arabian Lentil Soup (V) 28.00

Traditional lentil soup served with lemon and pita croutons

Creamy Mushroom with Wild Rice Soup (V) 30.00

Very rich thick mushroom broth with canadian wild rice, served with cheese croutons and truffle form.

Tom Yum Goong (S) 35.00

Distinct hot and sour flavours, with fragrant spices and herbs cooked in lemongrass stock, kaffir lime leaves, galangal, fish sauce, and crushed chili peppers

Salads

Classic Caesar Salad

Crisp romaine lettuce, crispy bacon, croutons and shaved Parmesan cheese.

Your choice of :

Plain (M) 35.00

Chicken 45.00

Prawns 55.00

The Classic Beef Tartar 40.00

Served with parmesan chips, quail egg, beef juice reduction and sakura bouquet

Cardini Caprese (V+N) 35.00

Paired with rocket leaves, buffalo mozzarella, fresh basil, olive paste and extra virgin olive oil

Black and White Quinoa Tabbouleh (V) 35.00

A creative take on an all-time favorite where chopped parsley is tossed in mint leaves and combined with tomatoes, white onion, quinoa and drizzled with lemon olive dressing

Baby Spinach and Kale Salad (N) 38.00

A healthy combination of baby spinach and crispy kale tossed in a raspberry balsamic vinaigrette, walnuts and lavash bread

Crab Timbel in Asian Way 40.00

Thai yellow dressing, cucumber, avocado, mango, sakura bouquet and green and red tobiko

N : Contains Nuts V : Vegetarian CS : Chef Special S : Spicy

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Appetizers

Gevora Royal Oriental Mezze (N) 55.00

A selection of kibbeh, fatayer, stuffed vine leaves hummus, moutabel and tabbouleh, served with Arabic bread.

Thin or Thick Truffle Fries 30.00

Topped with Parmesan cheese sauce, truffle cheddar sauce

Salt N Pepper Calamari (S) 45.00

Crispy fried calamari in our signature salt and pepper batter served with our Chef's special sauce.

Buffalo Chicken Wings 38.00

Homemade BBQ sauce, french fries and sweet and sour cabbage

Garlic Spicy Edamame 30.00

Mexican seasoning and golden fried garlic

Dynamite Rock Shrimps (N) 56.00

Iceberg slaw, chili mayonnaise, sakura bouquet and sesame seeds

Schezwan-Style Meat Balls (N) 52.00

Dry schezwan gravy with peanuts and spring onion

Fried or Steamed Wontons Traditional Dumpling

Served with fried or steamed served with a side of sweet chili sauce.

Your choice of :

Vegetable 30.00

Chicken 38.00

Prawns 45.00

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Sandwiches and Wraps

Gevora Club Sandwich

45.00

Beef bacon, cheddar cheese, egg, chicken, tomato and lettuce served with cabbage mango relish and French fries

BBQ -Steak Sandwich

55.00

Grilled beef tenderloin on ciabatta bread with onion jam and BBQ sauce. Served with cabbage mango relish and French fries

Grilled Vegetable Panini (N,V)

35.00

Grilled Mediterranean vegetables, roman lettuce, tomato, pesto sauce, mustard mayonnaise and French fries.

Cajun Chicken Wrap

40.00

Cajun chicken strips, spinach tortilla bread, with lettuce and cucumber served with fresh greens, French fries and Mexican dips

Mammas Veggie Burger (V)

38.00

A healthy vegetable patty served on a classic burger bun, mint cream and topped with jalapenos, cheddar cheese, lettuce, French fries, tomato and cheese

Crispy Chicken Burger

45.00

Crispy fried chicken, lettuce, tomato, cabbage mango relish, French fries and lemon hollandaise

1983 Certified Wagyu Beef Burger

55.00

Beef burger with caramelized onions, turkey bacon, cheddar cheese and tomatoes served with cabbage mango relish and French fries

Gevora Slider Collection (S)

48.00

Classic, BBQ beef sliders with cheddar cheese, lettuce, cherry tomato and beef bacon, Served with cabbage mango relish and French fries

Chicken Teriyaki Bao Bao Slider (S)

45.00

Chicken in teriyaki sauce, Asian slow and sweet potato fries

Main Course

Baby Chicken Chasseur (CS) 65.00

Scoop of mash potato, half roast chicken, chasseur sauce and rocket leaves

Mustard Prawns in Green Coconut (CS) 78.00

White rice, papad and pickle

Atlantic Salmon Steak (S) 85.00

Wasabi butter lime sauce, sakura bouquet, togarashi asparagus and grilled baby pommery potato

Mild Butter Chicken Masala (N) 52.00

Served with cucumber raita and saffron rice

Explore The Land of Maharajas Biryani

Your choice of :

Chicken 65.00 (N,S)

Prawns 72.00 (N,S)

Lamb 70.00 (N,S)

Vegetable 55.00 (N,S)

Served with raita, pickle and masala pappad

Thai Penang Red/Green Curry

Your choice of :

Vegetable 55.00 (S)

Chicken 65.00 (S)

Beef 75.00 (S)

Seafood 80.00 (S)

Served with steamed Jasmin rice, chili soya and cracker

Chargrilled Lamb Chops with Herb Crust 85.00

Sun - dry tomato, olives, mash potato, sautéed green beans and lamb mint gravy

Emirati Mixed Grill 98.00

Shish taouk, lamb chops, kofta kebab, shish kebab marinated in traditional Emirati spices, tahina yogurt served with karuf rice or French fries

Miso Honey White Cod Fish (CS) 72.00

Snow peas beans, spring onion, bok choy, miso sauce, lotus root and ginger sprouts

Milky Lobster Thermidor 120.0

Grilled lobster cooked in rich creamy mushroom, seafood sauce and gratinated with gruyere cheese. served with sautéed vegetables



Classic Pizza

Margherita (V) 45.00

Mozzarella, tomatoes and fresh basil

Rocca and Bresaola 65.00

Thinly sliced air-dried beef, rocca salad and semi-fried tomatoes

Vegetarian (V) 48.00

Mushroom, onions, capsicums, olives and tomatoes

Frutti di mare 70.00

Assorted seafood topped with mozzarella cheese

Tonno 52.00

Topped with tuna, red onions and black olives

Salami 58.00

Medium spicy beef salami, red onions and black olives

Create Your Own Pizza 70.00

Choose 4 of your favorite:

olives, mushroom, sun dry tomato, zucchini, pineapple, onion rings, red kidney beans, sweet corn, bell pepper, capers, cherry tomato, artichoke, grilled chicken, beef salami, chicken sausage, anchovies, tuna meat, shrimp, basil leaves, calamari and hammour fish.

Unconventional Pizza

Spice Market (S) 55.00

Flavorful curried chicken, cheddar cheese and cilantro topping

Azteka (S) 62.00

Topped with piquant chili con carne, tomato salsa and cheddar cheese

Lahmacun 68.00

Grilled lamb kofta, cherry tomato, rocket leaves, feta cheese and marinated mushroom.



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Pastas

Mushroom Ravioli (N)

Creamy pesto, parmesan cheese, truffle oil and garlic bread

68.00

Signature Lobster Linguini (CS)

Fresh lobster in pink sauce, Parmesan cheese, garlic bread

120.00

Classic Beef Lasagna (N)

Rich ground beef and tomato sauce with Parmesan cheese, basil pesto and garlic bread

71.00

Rigatoni Primavera

Season vegetables in cream sauce, Parmesan cheese and garlic bread

62.00

Lamb Shank with Saffron Risotto

Braised lamb shank, saffron risotto, parmesan cheese and garlic bread

108.00

Artist At table

71.00

Make your own pasta:

Choose your one own pasta: penna, spaghetti, spinach ricotta tortellini, mushroom ravioli, tortellini, linguine and rigatoni.

Choose one sauce: Arrabiata, tomato, creamy cheese, carbonara, pesto, aglio olio.

Choose two ingredients: Chicken, shrimp, anchovies, tuna meat, calamari, hamour fish.

Choose two vegetables: Mushroom, bell pepper, artichoke, cherry tomato, olives, sun dry tomato, basil leaves, spinach and capers.

Served with: Parmesan cheese and garlic bread

The Gevora Grill Market

Certified Angus Beef

250 g Tenderloin	98.00
250 g Striploin	107.00
250 g Rib eye	116.00

Grain Fed Beef, Australia

400 g T-Bone steak	125.00
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Steaks are served with a sauce of your choice and two side dishes

Sauce: Pepper, mushroom, mustard butter, beef gravy, provencal herb butter, sauce béarnaise,

Sides: Sautéed green asparagus, kenya beans, assorted forest mushrooms, garden salad, croquette potatoes, spicy potato wedges, mash potato, French fries

JUST FOR KIDS

Chicken Nuggets 25.00

Fried Fish Fingers 25.00

Chicken or Beef Mini Burger 25.00

All above dishes are served with a side of French fries

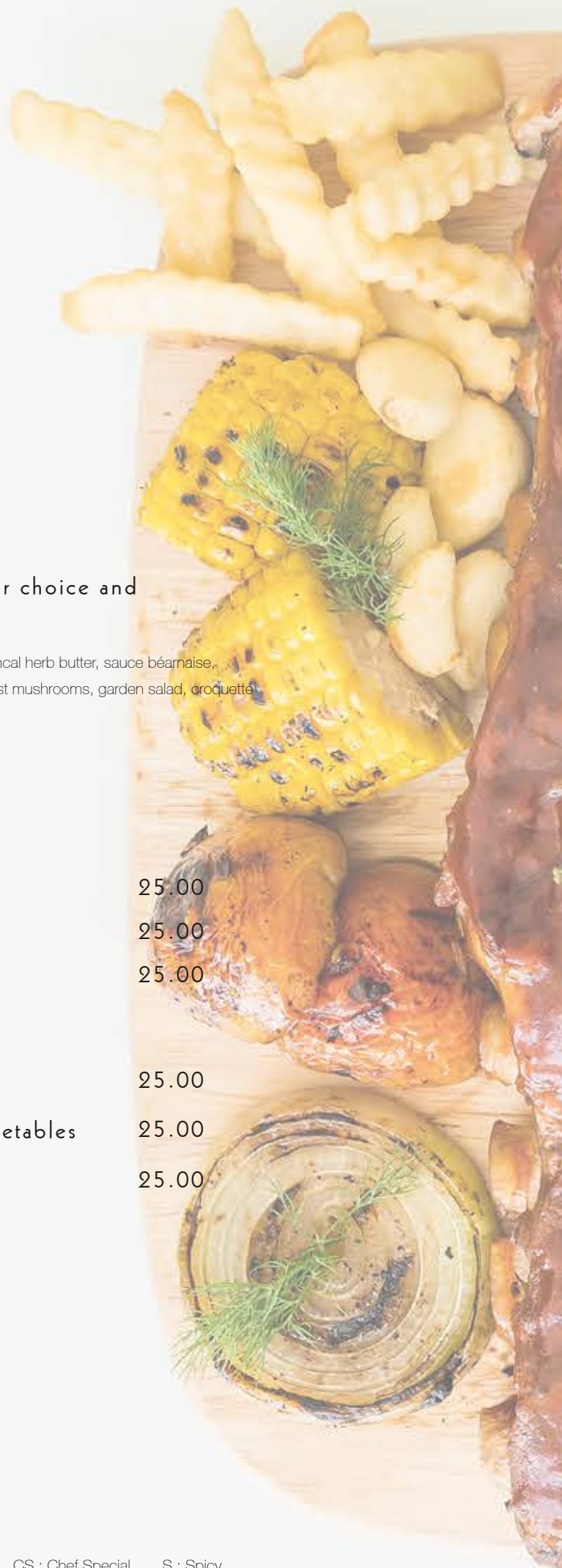
Penne with Cheesy Cream Sauce 25.00

Stir Fry Noodles with Chicken or Vegetables 25.00

Mini Cheese Pizza 25.00

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Desserts

Orange Lemongrass Crème brûlée (CS)

Mix fruit caviar, chocolate chips and hot fudge sauce

30.00

Warm Chocolate Soufflé

Served with berry coulis, and vanilla ice cream

35.00

Traditional One-Way Tiramisu

A traditional Italian coffee flavored dessert with fresh mascarpone and cocoa

35.00

Saffron Milk Cake (CS)

Saffron milky sauce, whipping cream and saffron ice cream

40.00

Oreo Churros (CS)

Chocolate sauce, blueberry cream and cinnamon brown sugar

38.00

Berry Cheese Cake

Strawberries, blueberries and raspberries with a passion fruit martini

35.00

Sliced Seasonal Fruit

Served with honey yogurt

38.00

Carrot Halwa (N)

Grated carrots with milk and sugar garnished with pistachios and almond

30.00

Ice-Cream Basket

Choose your ice cream served in tulip basket
vanilla, chocolate, strawberry, saffron and pistachio

30.00



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Beverages

Coffees

Espresso (Single / Double)	22.00 / 30.00
Cappuccino	24.00
Caffe Latte	24.00
Hot Chocolate	24.00
Americano	20.00
Turkish Coffee	20.00
Decaffeinated Coffee	20.00

Tea

English Breakfast Tea	20.00
Green Tea	20.00
Peppermint Tea	20.00
Karak Tea	20.00

Soft Beverages

Soft Drinks	18.00
Red Bull (Regular or Sugar Free)	22.00

Water

Still water - small	10.00
Still water - large	15.00
Sparkling water - small	20.00
Sparkling water - large	25.00

Ice and Cold Drinks

25.00

Iced Latte

Chocolate on Ice

Matcha Ice Tea

Mocktail

35.00

Virgin Mojito

A classic refreshing blend of mint, citrus and sugar with a dash of soda

Pink Cooler

A zesty colorful concoction of blended oranges and lime topped with grenadine syrup

Tropical Punch

A tropical and fruity combination of exotic passion fruit, juicy mango and tart black currant with a dash of lemon

Margie's Mimosa

A delightful and refreshing mix of white grape and fresh orange juice

Peach Daiquiri

Sweet and fruity mix of raspberry and peach blended with ice and served in its signature sugar rimmed glass

Melon Medley

A delicious slushy drink blending fresh cantaloupe with a kick of orange and lemon juice

Endless Summer

Delightfully indulgent mocktail combining fresh lychee, passion fruit and pineapple blended with ice

Exotic Fusion

A delectable fusion of fresh orange and pineapple juice topped with strawberry and kiwi puree

All the Berries

Tart blackberry, sweet strawberry and juicy raspberry come together into one colorful and fun drink served over ice

Fresh Juice

Orange

Pineapple

Strawberry

Mango

Watermelon

Grapefruit

Lemon and Mint

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The background of the page is filled with various hand-drawn food items in a simple, sketchy style. At the top, there are two mushrooms of different sizes, several small round items (possibly olives or berries), and a piece of wood or bread. On the right side, there's a cluster of more small round items and a piece of fabric or paper. In the center, the text 'GEVORA Kitchen' is prominently displayed. Below the text, there's a curved line. At the bottom, there are more food items: a large tomato, a bunch of leafy herbs, a piece of pasta, and several small round items. The overall aesthetic is clean and artistic, suggesting a focus on fresh, natural ingredients.

GEVORA *Kitchen*