



PACIFIC GROOVE

RESTAURANT & LOUNGE

True to the West Coast way of life, our menu is fresh, wholesome and natural. Featuring the firewood grill and smoker in Dubai, the food at Pacific Groove is what you will find if you were cruising on the West Coast of California, stopping at authentic family owned restaurants serving recipes passed down and enhanced over generations, using locally sourced ingredients.

Appetizers

SEABASS CEVICHE (G)

Passion Fruit, Coconut Milk, Aji Amarillo

70

TIGER PRAWNS AGUACHILE (SF)

Coriander Citrus Granite, Cucumber, Red Onion, Jalapeño

75

MUSHROOM AND AVOCADO TOSTADA (G,D)

Avocado Salsa, Wilted Arugula, Corn Mushroom, Jalapeño, Coriander Leaves, Lime

65

GRILLED OCTOPUS (SF, G) 🌱

Ancho BBQ Sauce, Garlic Roasted Baby Potato, Spinach, Fennel, Pomegranate

95

CALI STEAK TARTARE (G)

Hand Chopped Prime Fillet Mignon with Classic Accompaniments

140

CHICKEN TOMATILLO EMPANADA (G, D)

Tomato Relish, Emmental Cheese, Sweet Corn, Chimichurri Sauce

60

TUNA TATAKI (G)

Soba Noodles with Spicy Mayo, Ginger, Coconut Coulis, Coriander Oil, White Radish, Coconut Chips

70

CALIFORNIAN SEARED PROVOLETA (G,D)

Balsamic Caramelized Onion, Grapes with Sourdough Bread

75

Salads

KALE AND APPLE SALAD (V) 🌱

Kale, Spinach, Black Beans, Edamame Pods, Pomegranate, Pumpkin Seeds, Mint, Honey Mustard Dressing

60

ALASKAN CRAB LOUIE SALAD (SF, D)

Baby Gem Lettuce, Chipotle Ranch Dressing, Asparagus, Grapefruit Segments, Quail Egg, Cherry Tomato, Avocado

160

SMOKED BURRATA AND HEIRLOOM TOMATO SALAD (G,D)

Pomelo, Kiwi, Pickled Cherry Tomato, Basil, Olive Oil Sorbet

80

Soups

SWEET CORN SOUP (D) 🌱

Fresh Cream, Caramelized Popcorn, Grilled Corn Kernels

45

SAN FRANCISCO CIOPPINO SEAFOOD SOUP (SF)

Tomato Broth with Prawns, Mussels, Clams, Scallop, Fish, Basil Oil

75



Main Courses

The Firewood Feast

Angus US Prime Rib-eye 300gm	260
Angus US Prime Tenderloin 200gm	210
Grilled Lamb Chops 290gm	165
Dry Aged Wagyu Rib-eye 🌟 300gm	395
Wagyu Rib-eye 300gm	325

Fish Market

CATCH OF THE DAY FROM THE BLACK BOARD (D)

CHOICES OF GRILL MARINADE:
NATURAL OR HOMEMADE SPICE RUB

Plated for a Star

MUSHROOM AND SHRIMP RISOTTO (S,D,G) Oyster Mushroom, Portobello Mushroom, Shrimp, Baby Spinach	120
MARINADE BABY CHICKEN (D) Locally Grown Baby Chicken, Californian Annatto-Chilly-Based Marination, Corn, Black Bean Rice Served On Sidett	120
CAULIFLOWER STEAK (N,D) Signature Marinade, Pomegranate, Smoked Cauliflower Puree, and Roasted Pine Nuts	90
BAKED SALMON WITH SIGNATURE MARINADE (D) 🌟 Edamame and Black Bean Stew, Crispy Nori, Avocado Wedge, and Sesame Seeds	145
GRILLED WHOLE FRESH LOBSTER ON BRIOCHE (G, SF, D) Grilled Brioche, Baby Gem Lettuce, Green Curry Aioli, Spring Onion, Banana Chips	350
BBQ SMOKED VEAL BACK RIBS (D, G) 24 Hours Slow Cooked Veal Ribs, Marinated With Spice Rub, Mustard Mashed Potato	150
DRY RUB GRILLED WAGYU SKIRT (D, G) Trio Mustard, Bacon Mash, and Caramelized Onion Jus	160

🌟 The Star Attraction

Kindly share any food allergies or intolerances.
(N) Nuts (D) Dairy (V) Vegetarian (SF) Shellfish (G) Gluten

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
All prices are in AED and inclusive of 10% service charge, 7% municipality fees and 5% VAT



Sharing Dishes

CHARCOAL SMOKED DRY AGED CHATEAUBRIAND (D) 🍷 650
Angus US Prime Cut 500 Grams

SURF AND TURF (D, SF) 395
Half Marinated Baby Chicken, Fish of the Day,
Angus Rib Eye, Tiger Prawns

WOOD GRILL WAGYU TOMAHAWK (D) 800
1.2kg

SIDE DISHES

Homemade Double Cooked Tempura Fries (D) 30
Grilled Seasonal Vegetables (V) 30
Mashed Potato (D) 30
Black Bean Rice (G) 30
Kale & Apple Salad (N) 30
French Fries (G) 30
Heirloom Tomato Salad (G) 30

Grill items choices of side dishes and sauces.
(Choices of Marination: NATURAL or SPICE RUB)

SAUCES

Avocado Sauce 15
Black Chili Sauce 15
Ancho BBQ Sauce (G) 15
Chimichurri Sauce (G) 15
Bearnaise Sauce (D) 15
Mushroom Sauce (G,D) 15
Pepper Sauce (G,D) 15

Oyster Trolley

FINE DE CLAIRE OYSTERS No.2 (SF)
6pcs 165
12pcs 295

DIBBA BAY (SF) 🍷 115
6pcs 115
12pcs 230

Mignonette Sauce, Lemon Wedge, Chili Oil,
Black Chilli Paste, Chukka Wakame Salad,
Aguachile, Pomegranate, Leche de Tigre.

Sweet Ending

KEY LIME PIE (G,D)	45
Vanilla Ice Cream, Raspberry Sauce, Meringue, Vanilla Crumbs, Fresh Berries, and Edible Flowers	
SALTED CARAMEL CHEESE CAKE (G,D) ☉	45
Salted Caramel Sauce, Mango Compote, Passion Fruit Seeds, and Edible Flowers	
MACCHIATO 70% DARK CHOCOLATE FONDANT (G, D)	45
Served with Madagascar Vanilla Bean Ice Cream	
PECAN BROWNIE SUNDAE (G,D,N)	45
Pecan Nut Brownies, Chocolate Ice Cream, Strawberry Ice Cream, Raspberry Sauce, and Ginger Pecan Crumbs	

Ask us about our star of the week dish!

**ALWAYS NEW AND AVAILABLE
FOR A LIMITED TIME**

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Offers



THE CALI AFFAIR

EVENING BOTTOMLESS PACKAGE
WITH JADE KIMBERLY LIVE!

When you want to get your drink on, the best way to do it is at a place where the food hits the spot and the drinks are constantly flowing.

FRIDAY | 8:00 PM - 11:00 PM

STARTING FROM: AED 249



TOMAHAWK TUESDAY

WEDNESDAY | 4:00 PM - 11:30 PM

AED 599

Wagyu Tomahawk, 1.2kg,
Marbling score 4-5 from Australia



GROOVY HOUR

Why limit HAPPY to an hour?

DAILY | 4:00 PM - 7:00 PM