# PACIFIC GROVE
RESTAURANT & LOUNGE

*A vibrant California lifestyle, The great flavors of the Pacific infused with Mediterranean freshness...*

## Cold *Starter*

**WAGYU CRUDO (G) (N)** 95
Soya | Black garlic | Aji amarillo |Romesco

**SALMON CEVICHE (G)** 75
Edamame | Mango | Red quinoa | Ponzu sauce

**L.A. CRUNCH BOWL (D) (V)** 75
Wild rice | Snow pea | Avocado | Chia | Lentil

**POMELO KING PRAWNS (S) (G)** 75
Avocado | Togarashi | Radish | Spicy aioli

**THE CALI GREEN (V)** 68
Kale | Manchego | Plantain chips | Macadamia

**COB CALIFORNIA (D)** 68
Tomato| Veal bacon | Roquefort | Poach egg

| | Six | Twelve |
|---|---|---|
| **FINE DE CLAIRE OYSTER NO. 2 (S)**<br>Red Vinegar & Shallots | 130 | 260 |

## Main *Course*

**PAPPARDELLE CIOPPINO (G) (D) (S)** 135
Prawns | Clams | Mussels | Seabass | Tomato sauce

**DOVER SOLE SAN CRISTOBAL (D)** 220
Beetroot puree | Romanesco | Pickled fennel

**WILD RICE OCTOPUS (S)(G)** 195
Edamame | Veal chorizo

**CAJUN BABY CHICKEN (G) (D)** 135
Roasted sweet corn | Padron pepper | Orange glaze

**CHIMICHURRI LAMB CHOPS (D)** 165
Roasted pumpkin puree | Kale | Pomegranate

**SMOKED AUBERGINE (V)** 75
Tomato | Sweet potato | Zucchini | Parmesan

## Hot *Starter*

**SEARED SCALLOPS (S) (D)** 89
Sweet corn | Romanesco | Kalamata

**SURF TACOS (G) (N) (D)** 75
Crispy sea-bass | Grilled octopus

**PACIFIC SEAFOOD STEW (S) (G) (D)** 165
The caldoso style rice, great to share

**PROVOLETA ASADA (V)** 70
Chimichurri, sundried tomato, sourdough

**CRISPY CRACKER PRAWNS (D)** 78
Yuzu spicy | Coriander

**ALASKAN KING CRAB CAKE (D)** 78
Bell pepper | Chipotle | Aji amarillio aioli

**EMPANADAS (G) (D)** 68
Slow cooked brisket | JJ spicy sauce

## Soup

**WILD FOREST MUSHROOM (D)** 65
Truffle potato foam

**GAZPACHO (V)** 62
Phyllo dough

**BAJA CALIFORNIA RAMEN (G)** 95
Wagyu brisket | Padron pepper

## WoodFire *Grillworks*

| | | |
|---|---|---|
| **GRASS FED RIB EYE** | **300G** | **225** |
| **WAGYU RIB EYE** | **300G** | **350** |
| **BLACK ONYX TENDERLOIN** | **250G** | **240** |
| **T BONE** | **600G** | **320** |
| **WAGYU TOMAHAWK** | **1.2KG** | **695** |
| **KING PRAWNS (S)** | **5 PIECES** | **215** |
| **SPANISH OCTOPUS** | **200G** | **210** |
| **WHOLE SEABASS** | | **220** |
| **LOBSTER FROM THE TANK (S)** | | **295** |

### Select One *Sauce*

- **JJ SPICY**
- **WILD MUSHROOM JUS (D)**
- **ROQUEFORT (D)**
- **PICO DE GALLO**
- **CHIMICHURRI**
- **LEMONGRASS BUTTER (D)**
- **SICHUAN JUS**
- **ROMESCO (N)**

**ADD SAUCE 15**

### Select One *Side*

- **SWEET POTATO FRIES (G)**
- **GRILLED VEGETABLES**
- **GRATIN CAULIFLOWER (G) (D)**
- **TRUFLLE MASH POTATO (D)**
- **CAJUN SWEET CORN (G)**
- **WILD RICE**
- **PACIFIC FRIES (G)**
- **SAUTÉED SPINACH**

**ADD SIDE 28**

## Dessert

**CHOCOLATE TWISTER (G) (D) (N)** 55
Mango | Passion fruit | Cashewnut

**THE BONFIRE LIME PIE** 52
Almond tart | Lime Cream | Caramel sauce | Smores

**CALIFORNIAN SUN** 55
70% Valrhona guanaja chocolate | Cherry sorbet | Fruit caviar | Hazelnut crumble

**COFFEE CAKE (N) (D)** 55
Peanuts | Coffee Ganache | Praline Cream

# *Signature Collection*

## Opening *Scene*

**PASSION FRUIT CEVICHE** 78
A Passion Fruit fusion of Seabass | Leche de tigre | coconut milk

**TUNA TARTARE (G)** 98
Avocado | Red chili | Crispy onion | Coriander | Yuzu soya sauce
**Performed at your table by the cast of the theater for the tastebuds - Our Culinary team!**

## The Closing *Scene*

**CALIFORNIA SUMMER (G) (D) (N)** 78
Citrus fruit | Meringue | Vanilla ice cream | White chocolate
**Performed at your table by the cast of the theater for the tastebuds - Our Culinary team!**

## The Main *Scene*

**SURF AND TURF (S) (D)** 195
Prawns risotto, green pea, tenderloin, wild forest mushroom jus
**In California you find the best quality of seafood straight from the Pacific Ocean, along with high quality grass fed meat from the Farms, cooked in our wood fire.**

**18HR SLOW COOKED SHORT RIBS (D)** 185
Creamy leek polenta, truffle veal jus.
**Many years ago, slow cooking use to be a very traditional process, using wood and charcoal in the ground and Bambo was used as skewers for the meat.**

All our prices are in UAE Dirhams and inclusive of 10% service charge, 7% municipality fees and 5% VAT. Kindly share any food allergies or intolerances. (N) Nuts (D) Dairy (V) Vegetarian (S) Shell fish (G) Gluten