

# BROADWAY

## BAR SNACKS

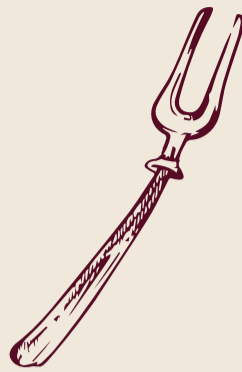
B.F.C. - Broadway Fried Chicken | 80  
Chicken Wings, Tamarind BBQ Sauce (G, D)

Truffle & Parmesan Tater Tots | 70 (D)

Cod Cheeks & Triple-Cooked Chips | 105  
Tartar Sauce (G)

Cauliflower Popcorn | 65  
Spiced Mayonnaise, Parmesan (G, D)

Flat Bread of the Day | 75 (G)



Available from 3.00pm to 12.30am

Land & Sea | 160  
Maine Lobster and Smoked Brisket Rolls (G, D, S)

Broadway Sliders | 95  
Crispy Chicken, Fish Finger, Aged Beef (G, D)

Blooming Onion | 60  
Broadway BBQ Sauce (G, D)

Baked Camembert | 90  
Toasted Sour Dough (G, D)

Sharing Platter | 280  
Choice of Four

## STARTERS

⌘ 6 / 12 Oysters | 160 / 270  
Mignonette (S)

Crab Tartlet | 105  
Brown Crab, Apple (G, S)

Escargots | 95  
Garlic Butter, Celeriac, Red Wine Jus (G, D)

Lobster Omelette | 140  
Poached Maine Lobster, Glazed Hollandaise (G, D, S)

French Onion Soup | 80  
Served In A Sourdough Loaf, Baked With Gruyère (G, D)

Foie Gras Torchon | 120  
Pain d'épices, Apple Chutney (G, D)

⌘ Moules | 85  
Garlic Butter, Toasted Baguette (G, D, S)

Steak Tartare | 110  
Confit Egg Yolk, Beef Fat Toast (10g Caviar +55) (G, S)

Cauliflower Salad | 70  
Roasted Cauliflower, Sliced Almonds, Granola (N)

Roquefort & Apple Salad | 60  
Caramelized Pecan Nuts (N, D)



## MAINS

Dover Sole | 340  
Grilled or Meunière (D, S)

⌘ Wild Seabass | 220  
Potato Lyonnaise, Clams Chowder (D)

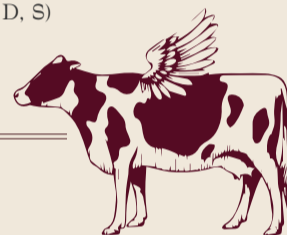
Broadway Beef Burger | 195  
Gruyère, Onion Marmelade (G, D)

Veal Cheek Boulangère | 190  
Honey-glazed Carrots (D)

Spinach & Ricotta Agnolotti | 140  
Roasted Squash, Crispy Sage, Pumpkin Seeds (V, D)

Roasted Cauliflower Steak | 110  
Spiced Cauliflower, Café de Paris, Crispy Capers (VG)

Lobster Thermidor (Half/Whole) | 200/390  
Fine Leaf Salad (G, D, S)



## JOSPER GRILL

Striploin MBS 5 (300g) | 340  
Carrara Farm Wagyu Beef, Confit garlic

Ribeye MBS 6-7 (350g) | 360  
Carrara Farm Wagyu Beef, Confit garlic

Served with a sauce of your choice

Tenderloin (260g) | 370  
USDA Prime Beef, Confit garlic

Lamb Cutlet (300g) | 220  
Confit Garlic

## BROADWAY FOR SHARING

USDA Beef Wellington | 750  
Potato Terrine, Roasted Shallot Red Wine Jus (G, D)

Roasted Lamb Saddle | 680  
Crispy Lamb Belly, Butcher's Sauce (D)

Côte De Bœuf | 990  
Potato Terrine, Confit Garlic, Peppercorn Sauce (D)

Served with two sides of your choice

## SAUCES | 20

Béarnaise (V, D) | Green Peppercorn (D) | Red Wine Jus

Broadway BBQ Sauce | Bone Marrow & Shallot

## SIDES | 55

Fries (VG)

Triple-cooked Chips (VG)

Pomme Mousseline (V, D)

Mac & Cheese (With Lobster +60) (G, D)

Broccolini, Crispy Shallot (G)

Tomato & Onion Salad (VG)

Endive Salad, Shallot & Mustard Dressing (VG)



## SATURDAY BRUNCH

12:30 - 15:30

## SUNDAY ROAST

15:00 till Late

All prices are in UAE Dirham and are inclusive of all applicable service charges and VAT.

G - Gluten | D - Dairy | S - Seafood | N - Nuts | VG - Vegan | V - Vegetarian

⌘ Sustainable

# BROADWAY

## DRAUGHT

	S	M	L
Broadway IPA	35	45	55
Dune Unfiltered Lager	35	45	55
Side Hustle Stout	35	45	55
Stella Artois	30	40	50

*Take A Flight*  
Selection of 3 | 100

## ARTISANAL BEER

Carakale - Jordan | 60  
*Carakale is a craft beer brewery hailing from Jordan, offering a unique taste of Middle Eastern flavors in their carefully crafted brews.*

Blonde Ale, Pale Ale, 10% Belgian Tripel  
Dead Sea-rious (Sour), Red Sea-rious (Red Weiss)

## BOTTLED BEER

### CRAFT BEER

- Coopers Pale Ale Australia | 70
- Coopers Sparkling Ale Australia | 65
- Brewdog Punk IPA UK | 60
- Brewdog Elvis Juice IPA UK | 55
- Brooklyn IPA USA | 55
- Duvel Ale Belgium | 65
- Kronenbourg 1664 Blanc France | 55
- Hoegaarden Belgium | 50
- Hoegaarden Rosé Belgium | 55
- Erdinger Weissbrau Germany | 50

### LAGER

- Kronenbourg 1664 France | 50
- Brooklyn USA | 50
- Estrella Spain | 55
- Daura Spain | 65
- Corona Mexico | 50
- Heineken Holland | 55

### CIDER

- Magners Original Ireland | 40



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## WINE BY THE GLASS | CARAFE

### CHAMPAGNE

Ruinart Brut | Rosé



120ml  
99 | 145

### WHITE

- Laroche, Le "Petit" Chardonnay Burgundy, France 65 | 165
- Pascal Jolivet "Attitude", Sauvignon Blanc Loire, France 70 | 175
- Charles Smith, Kung Fu Girl Riesling Washington, USA 80 | 200
- Château Minuty, Prestige Blanc Provence, France 90 | 225
- Domaine Amelie & Sparr, "Sensation" Pinot Gris, Alsace, France 105 | 260
- Chronic Cellars, Stone Fox Paso Robles, USA 120 | 300
- Black Stallion, Heritage Chardonnay Napa Valley, USA 125 | 315
- Gérard Bertrand, Cigalus Blanc Pays d'Oc, France 190 | 475
- Vincent Girardin, Puligny-Montrachet Burgundy, France 290 | 725

### ROSÉ & ORANGE

- Sacha Lichine, The Pale Rosé Provence, France 70 | 175
- Miraval, Studio, "Perrin-Pitt-Joli" Rosé Provence, France 75 | 188
- Kylie Minogue Rosé Provence, France 95 | 245
- Gérard Bertrand, Orange Gold Languedoc-Roussillon, France 60 | 130

### RED

- Domaine Dominique Piron, Morgon Beaujolais, France 80 | 200
- Bread & Butter, Pinot Noir Napa Valley, USA 85 | 215
- Chronic Cellars, Suite Petite Paso Robles, USA 95 | 240
- Paul Jaboulet Aîné, "Pierre Aiguile" Gigondas, France 130 | 325
- Château Minuty, Rouge Et Or Provence, France 160 | 398
- Château Batailley Bordeaux, France 210 | 525
- Dominus, Othello Napa Valley, USA 330 | 825

## TWIST ON LEGENDARY COCKTAILS | 80

<b>Popstar Martini</b> Ketel One, Mango & Passion Fruit		<b>Clarified Daiquiri</b> Matusalem Platino, Pineapple & Coconut		<b>Date Me Martini</b> Ketel One, Cold Brew Coffee & Date
		<b>Bee's Knees</b> Havana 7yo, Honey, Tonic Water		<b>Smoked Vieux Carré</b> Hennessy, Vermouths, Jim Beam

*Any classics? Just Ask The Bartender!*

## SIGNATURE COCKTAILS | 80

- Don't Patronize Me**  
Patron Reposado, Maraschino Cherry  
Dry Martini, Olive Oil, Pineapple & Jalapeno
- Broadway's Cooler**  
Tanqueray, Ginger Beer, Angostura Bitters  
Thyme & Cantaloupe Shrub
- Goldilocks**  
Milk-Washed Tanqueray, Vida Mezcal, White Tea  
Local Spices, Saffron, Tropical Fruit
- Break A Leg**  
Cacao Butter Fat-wash Wild Turkey, Choco Bitters  
Gold Chocolate Coin
- I Know My Chickens**  
Infused Shawarma Spirit, Cherry Tomato Water  
Black Garlic, Chicken Bacon
- Jammed Up**  
Diplomatico 12 Years, Vida Mezcal, Disaronno Amaretto  
Tonka-Chestnut & Pear Jam

## BEER BASED | 70

- The Expedition**  
Date Night Beer, Jose Cuervo Tequila, Triple Sec
- Red Searious Paloma**  
Red Searious Beer, Jose Cuervo Tequila, Vida Mezcal
- Margarita Haze**  
Haze White Beer, Jose Cuervo Tequila, Triple Sec
- STAY SOBER | 55**
- Happy Holi**  
Watermelon, Dragon Fruit & Yellow Plum, Soda
- Keep It Private**  
Non-Alcoholic Red Wine, Lyres Gin, Apple & Orange
- Martini Express**  
Amaretto Lyres, Coffee
- Apple Not Martini**  
Apple & Orange Syrup, Ginger, Pitaya & Plum, Lyres
- Consider the Budget**  
Hibiscus Tea, Agave, Grapefruit Juice