



KAIMANA

Spirit of the Ocean

**BEACH
MENU**

All prices are in AED, inclusive of 5% VAT, 7% Municipality Fees and 10% Service Charge.

APPETIZERS

ROCK SHRIMP KUNAFI SF Kataifi Spun Shrimps, Spicy Red Chilli Aioli	89
SPRING ROLL V Napa Cabbage, Carrot, Snow Peas, Wood Ear Mushroom, Bean Sprouts. Available in Vegetable Chicken 69	59
CHICKEN KARAAGE S Gochujang Crema	70
GILLARDEAU OYSTERS SF GF R (PER PIECE) Bloody Mary and Passion Fruit Basil Mignonette	49
SALMON AVOCADO TARTARE SF S R Passion-Aji Dressing, Avocado, Mango, Shiso Furikake, Shiitake Rice Crackers	95
TRUFFLE CORN RIBS V Cotija Cheese, Truffle Aioli, Kabayaki, Chives, Lime	69
WATERMELON TARTARE V S Compressed Watermelon, Avocado, Perilla Furikake, Yuzu Gel, Ume Sesame, Shiso-Jalapeno Dressing, Shiso Tempura	89
TRUFFLE & AGED PARMESAN FRIES V White Truffle Dust, Porcini Cream Served with Confit Garlic Aioli	45

MAKI ROLLS

CRISPY UNAGI SF Fresh Water Eel, Kabayaki Sauce, Avocado, Pickle Daikon, Ume Sesame, Ponzu Mayo, Yuzu Tobiko	75
SPICY TUNA SF S R Yellowfin Tuna Tartare, Black Sesame, Furikake, Togarashi, Wasabi Tobiko, Spicy Mayo	80
EBI TEMPURA SF King Prawn Tempura, Gochujang Mayo, Avocado, Aji-Kani, Chives, Soy Tobiko	80
KAIMANA SF S R Spicy Bluefin Tuna Tartare, Tempura Shrimp, Avocado, Cucumber, Togarashi	125
KING KAME SF R Seared Salmon, Truffle Aioli, Avocado, Cream Cheese, Chives, Black Truffle Snow	95
AI MAKI V Avocado, Cream Cheese, Shiso, Mango, Green Apple, Perilla Furikake, Pineapple Salsa, Yuzu Gel	75
YASAI MAMENORI V Takuan, Asparagus, Carrot, Red Bell Pepper, Coriander Mayo	60

SALADS & POKE

KING CRAB LEG AND AVOCADO SF Seared King Crab Leg, Torched Avocado, Heirloom Tomatoes, Lilikoi Vinaigrette, Pickled Onion, Chilli Oil, Squid Ink Tuile	125
PUGLIA BURRATA V GF N Heirloom Tomatoes, Watermelon, Guava Balsamic Glaze, Basil Pesto, Kalamata Olive Crisp, Olive Oil Pearls	105
THAI BEEF "CRYING TIGER" SF S N Tenderloin, Green Papaya, Raw Mango, Carrots, Bean Sprout, Coriander, Mint, Lime, Peanuts, Spicy Tamarind Dressing	115
"SOM TUM" YOUNG PAPAYA SALAD SF N Young Papaya, Raw Mango, Carrot, Long Beans, Cherry Tomato, Roasted Peanut, Coriander, Chilli Lime Dressing	80
POKE BOWL - SPICY TUNA SF S R (OR) SOY SALMON SF R ORGANIC NIGARI TOFU V Seasoned Rice, Furikake, Thai Mango, Onion, Cucumber, Edamame, Avocado, Chuka Wakame, Hajikame, Baby Radish, Sesame Seeds	105 95

BEACH BUNS

WAGYU BURGER Smashed Patties, Lettuce, House Pickles, Mature Cheddar Cheese, Spicy Burger Sauce, Caramelized Onion, Brioche Bun, Fries	119
BUTTERMILK CHICKEN BURGER Crunchy Chicken Breast, Lettuce, House Pickles, Chipotle Ranch, Brioche Bun, Fries	109
WAGYU SHORT RIB SLIDERS Slow Cooked Bbq Short Rib, Kimchi Aioli, House Pickles, Milk Bun	90
MAINE LOBSTER ROLL SF Butter Toasted Brioche, Yuzu Kosho Aioli, Potato Chips Add: Caviar 5gm 35	145
MOCHIKO FRIED CHICKEN BAO S Secret Spicy Sauce, Pickled Cucumber, Red Onion, Coriander, Sesame	80



V: Vegetarian | GF: Gluten Free | N: Contains Nuts | S: Spicy | SF: Seafood | R: Raw
Please alert your server in case of any food allergies

SOURDOUGH PIZZA

BURRATA CAPRESE V Marinara Sauce, Creamy Burrata, Parmigiano, Basil, Oregano	95
TARTUFO V White Truffle Cream Sauce, Stracciatella, Black Truffle Shavings	135
DIABLO S Fiery Tomato Sauce, Cheesy Chicken Franks, Beef Salami, Pickled Serrano, Basil	110
FRUTTI DI MARE SF Seafood Bisque, Baby Squid, Shrimp, Mussels, Mozzarella, Rocket Leaves	125

BEACH BENTO

BEACH BENTO 180 Rock Shrimp Kunafa SF S Chicken Spring Roll King Kame Maki SF R Som Tum Salad SF N French Fries V GF	VEG BENTO 150 Truffle Corn Ribs V Vegetable Spring Roll V Ai Maki V Som Tum Salad V N French Fries V GF
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DESSERTS

COCONUT TAPIOCA PANNA COTTA V GF Creamy Tapioca, Minted Mango Compote, Toasted Coconut, Red Current	60
TUB TIM KROB V GF Water Chestnut Red Rubies, Young Coconut Meat, Pandan Infused Coconut Milk, Coconut Ice Cream	60
TROPICAL SEASONAL FRUIT PLATTER V GF	65