

ESCĀ



Our menu is engineered to transform key dishes to a gourmet quality fine dine dish except with a twist. We take inspiration from the cultural diversity and gastronomic legacy of the Mediterranean. From carefully sourced grilled meats and Fish to tropical sushi and the freshest raw seafood; our chefs use cutting-edge techniques along with seasonal and vibrant ingredients to teleport you to the Mediterranean.



# FOOD MENU



## *Soups*

Ask for the soup of the day to get warm  
and comfortable.

90 LE

## *Ceviche*

### **Shrimp Aguachile**

Marinated shrimp, avocado, pickled cucumbers, pickled  
onion, green pepper and cilantro salsa.

310 LE

# Starters

## Korean Chicken Bites

Fried chicken bites, sweet Gochujang chili sauce, pickled cucumbers.

245 LE

## Calamari Fritti

Fried Calamari, zucchini noodles, Tartar sauce.

390 LE

## Grilled Octopus

Grilled capsicum, lemon butter sauce.

390 LE

## Steak Bao Buns

Steamed buns with beef teriyaki, green apple, sesame seeds and pepper relish.

295 LE

## Angus Bites

Sliced premium fillet, fried ginger, Goma sauce.

410 LE

## Spicy Shrimp Tempura

Crispy fried Shrimps, Bang Bang sauce.

280 LE

## Prawn Andalouse

Glazed with Garlic Oyster sauce, asparagus, and sesame.

360 LE

## Truffle Rigatone & Cheese

Pasta Rigatoni, smoked cheese, truffle cream, parmesan.

290 LE

## Chicken Vol-au-vents

Light pastry filled with chicken, mushrooms cream sauce and asparagus on the side.

260 LE

## Beef Brisket Tacos

Braised beef brisket, guacamole, Pico de Gallo salsa, in a soft taco shell.

310 LE

## Seared Tuna Tataki

Seared tuna, guacamole, wasabi, ponzu sauce, Togarashi.

440 LE

## Gourmet Cheese Assortment

Five artisanal Cheeses, red grapes, walnuts, salted crackers.

530 LE



Spicy

All prices are inclusive of 14% VAT & 12% Service Charge.

# Salads

## Tropical Seafood Salad

Marinated octopus and Shrimp, green apple, orange, bell pepper, lettuce, coconut flakes, and Lemon Coriander infused oil.

295 LE

## Chicken Caesar Salad

Grilled Chicken breast, Caesar dressing, Anchovies, fried capers, lettuce, crispy croutons, parmesan.

270 LE

## Salmon Crab Salad

Smoked Salmon, Crab, avocado, caper, dill, lettuce, heart of palm, and Lemon Dijon dressing.

395 LE

## Beetroot and Goat Cheese

Fresh baby spinach, arugula, avocado, caramelized walnuts with orange vinaigrette.

225 LE

## Quinoa Kale

Edamame, dried Cranberries, toasted pumpkin seeds, and citrus dressing.

270 LE

## Burrata

Roasted bell pepper, sun dried tomatoes, topped with toasted almond, fresh basil, and mint, and pesto sphere.

320 LE

 Vegan

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# Pasta n' Risotto

## Tagliatelle De Mer

Tagliatelle pasta, shrimp, mussels, octopus, pink sauce,  
parmesan.

420 LE

## Smoked Truffle Pappardelle

Fresh pappardelle pasta, smoked cheese, black truffle,  
parmesan.

330 LE

## Pesto Buffalo

Pasta Rigatoni, Pesto Cream, Buffalo Mozzarella, toasted  
almonds.

280 LE

## Truffle Mushroom Risotto

Shiitake, Portobello, white mushroom, parmesan.

350 LE

## Shrimp Risotto

Jumbo Shrimp, Bisque sauce, parmesan.

420 LE

# Mains

## Veal Schnitzel

Fried veal cutlet, with sides of potato and sweet potato wedges, hot berry sauce and cheese sauce.

410 LE

## Prawn Curry

Curry sauce, pineapple, chilli, and a side of jasmine rice

360 LE

## Salmon Fillet - *with your choice of a side*

Pan seared Salmon, sauce Vierge.

460 LE

## Salmon Teriyaki - *with your choice of a side*

Ginger, sesame, pickled cucumbers.

490 LE

## Rib Eye Burger

Emmental cheese, caramelized onions, sautéed Mushrooms, cornichons, a side of potato wedges and truffle aioli.

385 LE

## Sea Bass Fillet- *with your choice of a side*

Pan seared sea bass, lemon sauce.

425 LE

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Served with your choice of a side and sauce

### Fillet Mignon

Premium Local Veal Tenderloin. 490 LE  
South African Veal Tenderloin. 750 LE  
Australian Beef Fillet "Marble 5". 900 LE

### Ribeye

American Angus beef steak.  
900 LE

### T-Bone Angus - 3 Sides and 3 Sauces

1 kg of T-Bone Angus steak, to share.  
2,000 LE

### Chateaubriand - 3 Sides and 3 Sauces

South African sliced beef tenderloin topped with herb butter, to share. 1,800 LE  
Local Premium sliced beef tenderloin topped with herb butter to share. 1,200 LE

### SAUCES : *One of your choice*

Smoked Peppercorn  
Black Pepper  
Mushroom  
Creamy Gorgonzola  
Argentinian Chimichurri.

### SIDES :

Herbed Potato Wedges | 65 LE  
Steamed Jasmine Rice | 65 LE  
Mashed Potato | 65 LE  
House Salad | 65 LE

### SPECIAL SIDES :

Creamy Black Rice | 75 LE  
Corn on the Cob | 115 LE  
Potato Terrine | 75 LE  
Asparagus | 130 LE  
Edamame | 120 LE

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# SUSHI MENU



# Sushi

*Sashimi* - 4 pcs

Salmon 275 LE

Tuna 250 LE

*Nigiri* - 2 pcs

Salmon 190 LE

Seared Salmon 195 LE

Tuna Saku 185 LE

Shrimp 185 LE

Shrimp Tempura 195 LE

*Ura Maki* - 8 pcs

Salmon

Fresh salmon, nori, rice, black sesame.  
240 LE

Fiery Tuna

Fresh tuna, nori, rice, black sesame.  
240 LE

Philadelphia Roll

Fresh Salmon, cream cheese, avocado, topped with  
smoked salmon and teriyaki sauce.  
330 LE

California Roll

Salmon, crab, avocado topped with Masago caviar.  
295 LE

# Hot Rolls

## Spicy Lemon Roll - 6 pcs

Fresh Salmon, crab, cream cheese topped with spicy mayo and chives.

220 LE

## Shrimp Crunchy Roll - 4 pcs

Fried shrimp, avocado, cream cheese, covered in teriyaki sauce.

180 LE

## Salmon Crunchy Roll - 4 pcs

Salmon, avocado, cream cheese, covered in teriyaki sauce.

190 LE

## Lava Stone - 8 pcs

Shrimp, avocado, cream cheese topped with smoked salmon and spicy mayo.

310 LE

## Super Roll - 8 pcs

Steamed shrimp, salmon, crab, cream cheese topped with Masago caviar and spicy mayo.

295 LE

## Crispy Roll - 8 pcs

Tuna, avocado, crispy rice, topped with home-made hot sauce.

230 LE

 Spicy

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# Special Rolls - 8 pcs

## Ebi Tempura

Fried shrimp, avocado, crispy rice, topped with cream cheese and teriyaki sauce.

270 LE

## Sweet Sake

Fresh salmon, mango, avocado, black sesame.

235 LE

## Salmon Avocado Roll

Fresh Salmon, avocado, cucumber, black sesame, spicy mayo.

240 LE

## Blanco Roll

Smoked Salmon, crab, avocado, cucumber, cream cheese, crispy rice, teriyaki sauce.

280 LE

## Sunset Roll

Shrimp tempura, smoked salmon, avocado, cream cheese topped with seared salmon and home-made hot sauce.

295 LE

 Spicy

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# Desserts

## Chocolate Fondant

Belgian chocolate served on chocolate butter crumble and vanilla ice cream.

200 LE

## Tiramisu

Made with rich creamy Mascarpone cheese, savoiardi biscuits dipped in Coffee, and a hint of cocoa powder.

220 LE

## Sticky Toffee Cake

Moist Toffee Cake served with hot Toffee sauce and vanilla Ice cream.

180 LE

## Pistachio Mousse

With caramelized Pistachios, served on Butter Crumble.

150 LE

## Honeycomb Cheesecake

Honey biscuit base, topped with crushed Honeycomb.

190 LE

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