



ESCĀ CUEVA

POWERED BY



OUR STORY

"WHAT'S IN A NAME?". INDEED A ROSE BY ANY OTHER NAME WOULD STILL BE A ROSE. WE REALIZE THAT A ROSE ISN'T DEFINED BY ITS NAME, BUT BY HOW IT MAKES US FEEL.

THROUGH THE STONE CLAD ENTRANCE, ALONG THE CURVY ENTRYWAY, PAST THE IMPOSING MASTERPIECE OUR WHITE DESERT CAVE CREATED BY OUR TRUE ARTIST AND MASTER OF THE CRAFT **BADIE**.

EVERYTHING IN THE SPACE AROUND IS CURATED, DESIGNED AND CREATED SPECIFICALLY TO BRING YOU COMFORT, RELAXATION AND A FEELING OF WELLBEING. THE USE OF NATURAL MATERIALS IN OUR DESIGN AND NATURAL SHAPES IN OUR CROCKERY REINFORCES ESCA - A STRONG FEEL FOR NATURE.

OUR KITCHEN TEAM
CREATE DISHES METICULOUSLY CRAFTED BY OUR
CULINARY DIRECTOR CHEF **SUZANNE SABAH** DESIGNED TO MOVE IN
STEP WITH OUR EMOTION - NATURAL INGREDIENTS, LOCALLY SOURCED AND EXPERTLY
CRAFTED INTO SOMETHING NEW AND ALSO VERY FAMILIAR AND COMFORTING.

WE ALL FIND PEACE IN NATURE, AND BY FINDING PEACE, WE CAN ENJOY OUR
HOMES.

WELCOME TO OUR HOME.

WELCOME TO THE RENAISSANCE OF CONTEMPORARY DINING

Official Payment Partner

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STARTERS

COLD

BEETROOT CARPACCIO - 280

Arugula, Goat cheese, Caramelized walnuts with Orange vinaigrette.

BURRATA - 450

Roasted bell pepper, Sun dried tomatoes, topped with toasted Almond, fresh Basil, Mint, and Pesto.

SMOKED SALMON AND CRAB - 450

Smoked salmon, shredded Crab, Avocado, Caper, Dill, Lettuce, Heart of palm and Lemon Dijon dressing.

TROPICAL SEAFOOD - 380

Marinated Octopus and Shrimp, Green apple, Orange, Bell pepper, Lettuce, Coconut flakes, and Lemon Coriander infused oil.

CHILI BEEF SALAD - 420

Beef tenderloin, Glass noodles, Carrots, Tomatoes, Chinese cabbage, and Thai lime dressing.

TOMATO TARTARE - 280

Fresh tomato, balsamic vinegar, chives, capers with pistachio basil cream.

CRISPY DUCK SALAD - 385

Crispy duck, Baby spinach, Daikon cress, Thai dressing, toasted Almonds and Grape fruit.

NIBBLES

TRUFFLE FRIES - 190

With Truffle paste and Parmesan.

EDAMAME - 220

Edamame beans with Truffle oil.

GUACA DIP - 190

Guacamole and Shrimp crackers.

CHEESE PLATTER - 790

Five artisanal kinds of Cheese, Red grapes, Walnuts, Salted crackers.

RAW & MARINATED

ZESTY SHRIMP AGUACHILE - 300

Marinated shrimp, Avocado, pickled Cucumbers, pickled Onion, Green pepper and Cilantro salsa.

SEA BASS CEVICHE - 300

In Tiger milk, Caviar, Orange wedges, Dried orange flakes and Chili.

TUNA TATAKI - 450

Seared tuna, Guacamole, Wasabi, Ponzu sauce, Togarashi.

HOT

CALAMARI FRITTI - 420

Fried Squid with zucchini noodles & Tartar sauce.

GRILLED OCTOPUS - 550

Grilled capsicum, Lemon butter sauce.

SHRIMP TEMPURA - 380

Crispy fried spicy shrimps, Bang Bang sauce.

SWEET THAI DUCK - 345

Glazed with Hoisin sauce with pickled cucumber.

BROWN BUTTER TRUFFLE STEAK - 650

Fillet with Brown butter truffle sauce served with fried Wild chestnut mushrooms.

SHRIMP ANDALOUSE - 440

Glazed with Garlic Oyster sauce, Asparagus, and Sesame.

GOMA ANGUS STEAK - 550

Sliced premium fillet, fried ginger, Goma sauce.

HONEY SRIRACHA SALMON - 550

Glazed with Honey Sriracha sauce and Nori crisps.

TACOS

TUNA - 350

Marinated tuna and Avocado in a crispy taco shell.

SALMON NORI - 300

Fresh Salmon, Pineapple, Avocado, Sushi rice, Spicy mayo, Crispy fried Nori taco.

CRISPY FISH - 300

Mojo Verde, Pickled onions, Sour cream dressing in a soft tortilla.

KOREAN CHICKEN - 320

Fried chicken bites, Gochujang chili sauce, pickled Cucumbers.

GRILLED BABY SQUID - 550

With Taro Garlic mousse, Bottarga bits, Charcoal tapioca and Lemon grass caviar.

SHRIMP ORANGE BISQUE - 550

Jumbo shrimp, Orange bisque, Charcoal crisps, and Dried orange flakes.

BEEF YAKITORI - 675

Grilled beef skewers with a soy glaze and sesame.

SUSHI

ROLLS

EBI TEMPURA - 320

Fried shrimp, Avocado, Crispy rice, topped with Cream cheese, Teriyaki sauce.

SUNSET ROLL - 420

Shrimp tempura, Smoked salmon, Avocado, Cream cheese topped with seared salmon, Hot sauce.

SALMON DOZO - 400

Salmon, Fried shrimp, Crab tempura topped with avocado, seared salmon, Black caviar and spicy Dozo sauce.

PHILADELPHIA ROLL - 430

Fresh Salmon, Cream cheese, Avocado, topped with Smoked salmon, Teriyaki sauce.

CALIFORNIA ROLL - 380

Salmon, Crab, Avocado topped with Masago caviar.

LEMON ROLL - 6 PCS - 340

Fresh Salmon, Crab, Cream cheese topped with Spicy mayo and chives.

SHRIMP CRUNCHY ROLL - 4 PCS - 240

Fried shrimp, Avocado, Cream cheese, covered in Teriyaki sauce.

ESCA ROLLS

KRYPTONITE ROLL - 460

Tuna Saku, Sriracha, Lemon, Shrimp, Salmon, Orange.

TOBIKO SHRIMP ROLL - 280

Shrimp, Cream cheese, Spicy mayo, Teriyaki sauce, Caviar, Spring onion.

CHILLI PARMIGIANO- 450

Parmesan Cheese, Smoked Salmon, Shrimp, Salmon, Spicy mayo, Togarashi.

NIGIRI

SALMON - 280
SHRIMP - 260

SASHIMI

SALMON - 370
TUNA - 350

MAINS

FILLET MIGNON - 950

South African Veal Tenderloin.

Served with your choice of a side and sauce.

BOTTARGA PASTA - 410

Home made green pasta, Bottarga sauce, Bottarga bits & fried bottarga slices, Black caviar.

MISO AND SORREL SEA BASS - 650

Sea Bass fillet, Miso, Sorrel, Ginger, Steamed rice.

TRUFFLE PAPPARDELLE - 550

Fresh Pappardelle pasta, smoked Cheese, Black truffle, Parmesan.

LIME SEAFOOD SPAGHETTI - 650

Shrimp, Octopus, Calamari, Lime cream, grated Parmesan.

TO SHARE

T-BONE - 3,600

1kg T-Bone Angus steak / 3 sides and 3 sauces.

CHATEAUBRIAND - 2,700

600g South African sliced beef tenderloin topped with herb butter / 3 sides and 3 sauces.

VEAL SCHNITZEL - 580

Fried veal cutlet, sides of potato and sweet potato wedges, Hot Berry sauce, Cheese sauce.

TUSCAN CHICKEN - 450

Pan seared chicken breast, sundried tomato, Cream sauce / your choice of a side.

TRUFFLE RIGATONI AND CHEESE - 420

Pasta Rigatoni, smoked cheese, Truffle cream, Parmesan.

RIBEYE STEAK - 1,800

American Angus (marble score 5). Served with your choice of a side and sauce.

SALMON FILLET - 750

Salmon Teriyaki: Ginger, Sesame, pickled Cucumbers.

OR,

Grilled Salmon: Vierge Sauce.

Served with your choice of a side.

BLOODY MARY PASTA - 580

Jumbo shrimp glazed with lemon garlic butter and spaghetti with our signature Beetroot Tabasco sauce.

PISTACHIO TROFIE PASTA - 550

Pistachio pesto, Cream, Parmesan cheese, roasted pistachio.

DUCK CONFIT GNOCCHI - 400

Asparagus, sundried tomatoes, Parmesan cheese, and home made Gnocchi.

MUSHROOM RISOTTO - 480

Shiitake, Portobello, White mushroom, Parmesan.

SHRIMP RISOTTO - 620

Shrimp biscue, jumbo shrimp, and Parmesan cheese.

SAUCES

Smoked Peppercorn
Black Pepper
Mushroom
Creamy Gorgonzola
Argentinian Chimichurri

SIDES

Herbed Potato Wedges - 75
Steamed Jasmine Rice - 75
Mashed Potato - 75
House Salad - 75
Creamy Black Rice - 140
Asparagus - 140

DESSERTS

SNICKER BAR - 260

Chocolate sponge cake with nougat caramel,
Peanuts covered in chocolate ganache.

CHOCOLATE FONDANT - 260

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

TIRAMISU - 280

Made with rich creamy Mascarpone cheese,
savoiardi biscuits dipped in Coffee, Cocoa powder.

HONEYCOMB CHEESECAKE - 240

Honey biscuit base, topped with crushed Honeycomb.

SELECTED MINI DESSERT PLATTER - 255

Chocolate Truffles, Lemon Mochi, Pistachio Mousse.

RASPBERRY MOUSSE - 260

Raspberry mousse,raspberry coulis, walnut crumble,
meruinge and fresh raspberry.

TROPICAL MANGO COCONUT CAKE - 255

Moist coconut sponge ,fresh mango compote and coconut cream.

Please inform our staff if you have any allergies or dietary restriction, as some dishes may contain any of the below allergens:

Nuts - Peanuts - Dairy - Seafood - Soy - Eggs



