



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 - 350

Arugula, Goat cheese, Caramelized walnuts with Orange vinaigrette.

BURRATA - 470

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

SMOKED SALMON AND CRAB - 500

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

TROPICAL SEAFOOD - 440

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

CHILI BEEF SALAD - 500

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

TOMATO TARTARE - 350

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

CRISPY DUCK SALAD - 430

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

NIBBLES

TRUFFLE FRIES - 230

With Truffle paste and Parmesan.

EDAMAME - 275

Edamame beans with Truffle oil.

GUACA DIP - 230

Guacamole and Shrimp crackers.

CHEESE PLATTER - 850

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

RAW & MARINATED

ZESTY SHRIMP AGUACHILE - 380

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

SEA BASS CEVICHE - 420

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

TUNA TATAKI - 500

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

HOT

CALAMARI FRITTI - 470

Fried Squid with zucchini noodles & Tartar sauce.

GRILLED OCTOPUS - 590

Grilled capsicum, Lemon butter sauce.

SHRIMP TEMPURA - 430

Crispy fried spicy shrimps, Bang Bang sauce.

SWEET THAI DUCK - 400

Glazed with Hoisin sauce with pickled cucumber.

BROWN BUTTER TRUFFLE STEAK - 880

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

SHRIMP ANDALOUSE - 410

Glazed with Garlic Oyster sauce, Asparagus, and Sesame.

GOMA ANGUS STEAK - 750

Sliced premium fillet, fried ginger, Goma sauce.

HONEY SRIRACHA SALMON - 630

Glazed with Honey Sriracha sauce and Nori crisps.

KOREAN CHICKEN - 360

Fried chicken bites, Gochujang chili sauce, pickled Cucumbers.

GRILLED BABY SQUID - 700

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

SHRIMP ORANGE BISQUE - 600

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

BEEF YAKITORI - 750

Grilled beef skewers with a soy glaze and sesame.

TACOS

TUNA - 390

Marinated tuna and Avocado in a crispy taco shell.

SALMON NORI - 340

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

CRISPY FISH - 310

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

SUSHI

ROLLS

EBI TEMPURA - 350

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

SUNSET ROLL - 470

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

SALMON DOZO - 520

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

PHILADELPHIA ROLL - 450

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

CALIFORNIA ROLL - 410

Salmon, Crab, Avocado topped with Masago caviar.

LEMON ROLL - 6 PCS - 350

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

SHRIMP CRUNCHY ROLL - 4 PCS - 320

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

ESCĀ ROLLS

KRYPTONITE ROLL - 510

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

TOBIKO SHRIMP ROLL - 320

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

CHILLI PARMIGIANO - 510

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

NIGIRI

SALMON - 320
SHRIMP - 275

SASHIMI

SALMON - 430
TUNA - 400

MAINS

FILLET MIGNON - 1,400

South African Veal Tenderloin.

Served with your choice of a side and sauce.

BOTTARGA PASTA - 450

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

MISO AND SORREL SEA BASS - 850

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

TRUFFLE PAPPARDELLE - 600

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

LIME SEAFOOD SPAGHETTI - 750

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

TO SHARE

T-BONE - 4,100

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

CHATEAUBRIAND - 3,200

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

VEAL SCHNITZEL - 780

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

TUSCAN CHICKEN - 510

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

TRUFFLE RIGATONI AND CHEESE - 470

Pasta Rigatoni, smoked cheese, Truffle cream, Parmesan.

RIBEYE STEAK - 1,850

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

SALMON FILLET - 950

Salmon Teriyaki: Ginger, Sesame, pickled Cucumbers.
OR, Grilled Salmon: Vierge Sauce.
Served with your choice of a side.

BEETROOT SHRIMP PASTA - 660

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

PISTACHIO TROFIE PASTA - 600

Pistachio pesto, Cream, Parmesan cheese, roasted pistachio.

DUCK CONFIT GNOCCHI - 440

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

MUSHROOM RISOTTO - 550

Shiitake, Portobello, White mushroom, Parmesan.

SHRIMP RISOTTO - 650

Shrimp biscuit, jumbo shrimp, and Parmesan cheese.

SAUCES

Smoked Peppercorn
Black Pepper
Mushroom
Creamy Gorgonzola
Argentinian Chimichurri

SIDES

Herbed Potato Wedges - 160
Steamed Jasmine Rice - 160
Mashed Potato - 160
House Salad - 160
Creamy Black Rice - 230
Asparagus - 230

DESSERTS

SNICKER BAR - 300

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

CHOCOLATE FONDANT - 330

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

TIRAMISU - 300

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

HONEYCOMB CHEESECAKE - 290

Honey biscuit base, topped with crushed Honeycomb.

SELECTED MINI DESSERT PLATTER - 400

Chocolate Truffles, Lemon Mochi, Pistachio Mousse.

RASPBERRY MOUSSE - 300

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

TROPICAL MANGO COCONUT CAKE - 300

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



