

BE BEACH
DUBAI





The coastal heritage of our cuisine is told through plated savory stories that are meant to be shared just like the moments and memories that bind good company together.

As guardians of these timeless connections and lovers of the sea, we blend flavors of the past with today's culinary novelty to make a good day better.

On a charming coast where the sun kisses the horizon, we meet to join the rhythm of the waves and clink our glasses to good health and fine friends. A sip from here, another from there and your heart will soon feel inspirited, invigorated, in love.

FOOD MENU

Healthy Bites

(Served from 10am till 1pm)

Fruit Salad	50	Orange, Banana, Apple, Coconut, Grapes, Watermelon, Berries (V)
Chia Pudding	65	Coconut Milk, Fresh Coconut, Berries (V)
Homemade Granola	60	Greek Yogurt, Honey (D,G,N,V)
Acai Bowl	65	Banana, Coconut, Seeds, Berries (V)
Dragon Fruit Smoothie Bowl	65	Coconut, Almond, Mango (V,N)

Appetizers

Caviar Toast (per pc, min 3)	105	Buttered Brioche (G)
Gillardeau Oysters (per pc, min 3)	35	Mignonette Sauce (S)

Tzatziki Dip	45	Pita Bread (D,G,V)
Tirokafteri Dip	55	Herbed Feta, Pita Bread (D,G,N,V)
Smoked Aubergine Dip	65	Lemon, Oregano, Tahini (G,N,V)
Zucchini Tempura	60	Yoghurt Dip (G,D,V)
Truffle Fries	75	Truffled Pecorino (V,D)
Crispy Calamari	75	Lime, Basil Aioli (S,G,E)
Rock Shrimp Tempura	85	Spicy Mayo (S,E)
Truffled Crispy Feta	65	Truffle Honey, Lemon Gel (D,N,G,V)
Grilled Octopus	125	Zaatar Dressing (S,D,E)
Squid Plancha	75	Lemon Oil (S)
Mini Crab Cakes	120	Tartare Sauce (S,G,D,E)
Prawn Kataifi	70	Yuzu Mayo (S,G,D,E)
Grilled Harissa Prawns	90	Harissa Olive Oil (S)
Wagyu Beef Kushiya	135	Asian Glaze, Pistachio (N)

(S) - Shellfish, (N) - Nuts, (D) - Dairy, (G) - Gluten, (E) - Egg, (V) - Vegetarian

Should you have any allergies or dietary requirements, please ask your waiter for assistance. Prices are in AED, VAT inclusive.

Salads

Watermelon and Feta Salad	75	Thai Basil, Pomegranate Dressing, Almonds (D,N,V)
Classic Caesar Salad	70	Romaine Lettuce, Parmesan, Croutons (D,E,V) Add Chicken +20 / Prawns +30 / Lobster +50
Be Salad	95	Spinach, Sugar Snap Pea, Goat Cheese, Sunflower Seeds, Tomato, Quinoa, Honey, Balsamic Dressing (N,D,V)
Burrata XI	225	Heirloom Tomatoes, Marinated Cherry Tomatoes, Basil (D)
Burrata Salad	120	Heirloom Tomatoes, Marinated Cherry Tomatoes, Basil (D)
Crab Salad	120	Baby Gem, White Balsamic Vinaigrette, Tomato Petals (S,D)
Grilled Haloumi Salad	95	Mizuna, French Dressing, Avocado, Marinated Cherry Tomatoes (D,G)

Buns & Bowls

Lobster Roll	95	Brioche Bun, Cucumber, Spicy Mayo (S,D,G)
Wagyu Mini Burger	90	Brioche Bun, Truffle Gouda, Caramelized Onions (G,D)
Prawn Katsu Sando	90	Hokkaido Milk Bread, Japanese Cocktail Sauce, Spring Onion (D,G,S)
Smoked Salmon Bagel	95	Lemon Labneh, Avocado Mash, Hollandaise (D,G,E)
Wagyu Sando	140	Breaded Tenderloin, Japanese Bbq Sauce (D,G)
Be Poke Bowl	95	Sushi Rice, Edamame, Pickled Cucumber, Radish, Marinated Salmon and Tuna
Vegetarian Poke Bowl	65	Sushi Rice, Edamame, Ginger, Pickled Cucumber, Grilled Mushrooms, Asparagus (V)

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Raw Bar

Seabass Ceviche	85	Coconut Ponzu, Puffed Quinoa (G)
Whole Seabream Carpaccio	195	Truffle Ponzu, Lemon Dressing
Tuna Tartare	90	Grilled Avocado (E)
Salmon Tartare	80	Crispy Rice (E)
Scottish Salmon Sashimi	120	Soy, Wasabi and Ginger (6pcs)
Bluefin Tuna Sashimi	130	Soy, Wasabi and Ginger (6pcs)
California Maki	80	Fresh Crab, Avocado, Tenkasu (S,E,G)
Salmon Avocado Maki	75	Salmon, Avocado,Cucumber
Prawn Tempura Maki	90	Avocado, Cucumber (S,G,D)
Spicy Tuna Maki	110	Sesame, Sriracha, Chives (E)
Softshell Crab	85	Ginger Wasabi Mayo, Cucumber, Wasabi Tobiko (G,E,S)
Veggie Maki	65	Mushroom Tempura, Grilled Asparagus, Carrot, Smoked Shiitak Emulsion, Portobello Carpaccio

Pizza

Margherita	90	San Marzano Tomato, Mozzarella Di Bufala, Parmesan, Basil (G,D,V)
Truffle	130	Homemade Truffle Cream, Smoked Scamorza Cheese, Rucola, Balsamic Vinegar (G,D,V)
Burratina	120	Burrata, Parmesan, Basil (G,D,V)
Pepperoni	105	Mozzarella, Wagyu Beef, Pepperoni (G,D)

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To ensure the best dining experience, our mains are served
in the restaurant.

Mains

Lobster Linguini	320	Half Lobster (G,S,D)
Rigatoni	270	With Truffle
	350	With Caviar (G,D)
Grilled Seabass	390	Lemon & Olive Oil
Grilled Tiger Prawns	310	Lemon Oil, Tomato Relish, Basil (S)
Grilled Baby Chicken	125	Citrus Marinade
Rib Eye Steak (300g)	370	Chimichurri, Pepper Sauce (G,D)
Angus Tenderloin (250g)	320	Pepper Sauce (D)
Tomahawk Steak (1kg)	950	Chimichurri & Roasted Potatoes (D)

Sides

35

French Fries

Baked Potato

Broccolini

Burnt Cherry Tomatoes

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DESSERTS

Marshmallow Brownie • 55

Marshmallow, Brownie Chocolate, Nesquik Crumble,
Vanilla I/C (D,G,V)

Vanilla Millefeuille • 55

Honeyed Filo, Vanilla Diplomat Cream, Pistachio Powder
(D,G,N,V)

Be-Pop- Cicle • 65

Mango Sorbet, Yogurt Sorbet, Watermelon & Strawberry
Sorbet (V)

Pecan Piee • 65

Toasted Pecan Nuts, Almond Shortcrust, White Choco
Leaf, Golden Syrup (D,G,N,V)

Lemon Bar Cake • 55

Lemon Moist Cake, Lemon Cremeux, Lemon Gel,
Lemon Balm, Honey, Lemon Basil Sorbet (D,G)

Be Fruit Platter • 190

Seasonal Fruits, Mango Passionfruit Lollies,
Lemon Ivory Lollies (V)

Nocciola Gelato • 95

Hazelnut Gelato Mix, Hazelnut Streusel, Caramelised
Hazelnut, Choco Fudge (D,N) | 400g (to share)

Home Made Selection Of Ice Cream & Sorbet • 15 / scoop

Vanilla I/C / Strawberry I/C / Pistachio I/C
Lemon & Basil Sorbet / Chocolate Sorbet / Watermelon & Mint Sorbet

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COCKTAILS

Pearfection • 65

Lillet Blanc Aperitif, Sauvignon Blanc Wine, Organic Pear Juice,
Citric Fruits, Floral Essence, Perrier Green Dream

Green Dream • 85

Coconut-infused Bacardi Superior, Midori Liqueur,
Supasawa, Bols Coconut Liqueur, Fever-Tree Soda Water

Man, Just Go! • 95

Mijenta Tequila Blanco, Fresh Mango Melons, Fresh Cilantro,
Citrus, Cane Essence

Sweet Slice • 80

Grey Goose Essences Watermelon and Basil, Lillet
Rosé, Fresh Watermelon Juice, Citric Notes,
Fever-Tree Raspberry Soda

Sunbeam • 75

Patrón Silver Tequila, Aperol, Chocolate and Orange Bitters,
Yuzu Juice, Homemade Orange Jam

Quick Fix • 70

Ojo De Dios Joven Mezcal, Passion Fruit Essence,
Mexican Citrus, Agave Nectar, Pale Lager

Don Carlos • 75

Beefeater Pink Strawberry Gin, Cointreau French Orange Liqueur,
Grapefruit Citrus, Fever-Tree Raspberry and Orange Blossom Soda,
Chef Carlo's Special Spice Mix

Mauve • 90

Bombay Sapphire London Dry Gin, St-Germain Elderflower
Liqueur, Sapphire Jasmine Needle Tea, Citrus,
Mediterranean Tonic

COCKTAILS

Corn Star • 85

Mezcal Verde, Nixta Corn Liqueur, Fresh Jalapeño,
Citrus, Cane Essence

Santa Fe Sun • 75

Grey Goose Essences Strawberry and Lemongrass, Campari Italian Bitter,
Cinnamon Stick, Mexican Citrus

Zephyr • 120

Gin Mare, Cava Sparkling Wine, Mirin Sweet Rice Wine,
Yuzu Juice, Cane Essence

MOCKTAILS

Zest Friend • 60

Lyre's Non-Alcoholic Dry London Spirit, Elderflower Essence,
Sapphire Jasmine Needle Tea, Citrus, Mediterranean Tonic

Bubbly Bliss • 65

Perrier, Bergamot and Osmanthus Essence, Pear Juice

Surfside Cooler • 60

Turmeric and Matcha Tea, Homemade Lemongrass Essence,
Citrus Juice, Mango Vinegar

Blossom Breeze • 65

Avantcha Apple Elderflower Tea, Citric Notes,
Cherry Blossom Essence, Fever-Tree Elderflower Tonic

ORGANIC BLENDS

Emerald Detox • 50

Cucumber, Celery Stalks, Green Apple,
Spinach Citrus Juice, Fresh Ginger

Sunny C Kick • 55

Carrot, Orange, Fresh Ginger, Turmeric

Chillin' with Beats & Berries • 50

Beetroot, Mixed Berries, Apple, Citrus Juice

Citrus Surf • 50

Pineapple, Citric Fruits, Fresh Mint

Sassy Salsa Sip • 60

Tomatoes, Cucumber, Celery, Hot Sauce (Optional)

CHAMPAGNE

	Glass	Bottle
Moët & Chandon Ice Impérial		1000
Moët & Chandon Ice Impérial 1.5l		1900
Moët & Chandon Ice Impérial Rosé		1350
Laurent Perrier Cuvee Rose		2100
Laurent Perrier Cuvee Rose 1.5l		5000
Veuve Clicquot Yellow Label	140	850
Veuve Clicquot Yellow Label 1.5l		1750
Veuve Clicquot Rose		1250
Veuve Clicquot Rose 1.5l		2500
Ruinart Blanc De Blancs		1850
Dom Pérignon Blanc		4900
Dom Pérignon Blanc 1.5l		10500
Dom Pérignon Blanc 3l		45000
Dom Pérignon Rosé		10500
Dom Pérignon Rosé 1.5l		19500
Louis Roederer Cristal		6500
Louis Roederer Cristal 1.5l		13500
Louis Roederer Cristal Rosé		12500
Louis Roederer Cristal Rosé 1.5l		25000
Ace Of Spades Blanc		6800

VODKA

Tito's Vodka	65	
Grey Goose Essences Watermelon & Basil	70	1600
Grey Goose Essences Strawberry & Lemongrass	70	1600
Grey Goose Essences White Peach & Rosemary	70	1600
Grey Goose	80	1900
Grey Goose 1.5l		3800
Grey goose Altius		4200
Grey goose Altius 1.75l		9500
Belvedere	90	2100
Belvedere 10 Luminous		4200
Belvedere 10 Luminous 1.75l		9500
Belvedere 1.75 L		4900
Beluga Gold		4200

GIN

Beefeater	60	1400
Beefeater Pink	60	1400
Star Of Bombay	75	1700
Monkey 47	105	1700
Tanqueray 10	80	1800
Gin Mare	85	2000
Gin Mare Capri	105	2400
Kinobi Gin	85	2000
Hendricks Gin	90	2100

RUM

Bacardi 4 Años	60	1400
Bacardi 8 Años	75	1700
Diplomatico Mantuano	60	1400
Havana Club Añejo 3 Años	70	1600
Havana Club Añejo 7 Años	85	2000
Ron Zacapa 23	100	2500
Ron Zacapa Xo	150	3500

Prices are in AED, VAT inclusive.

TEQUILA

	Glass	Bottle
Mijenta Blanco	80	2000
Mijenta Reposado	95	2250
Patrón Reposado	95	2300
Patrón Añejo	110	2700
Patrón El Cielo	220	5000
Patrón El Alto	350	8500
Siete Leguas Blanco	90	2100
Siete Leguas Reposado	100	2250
Siete Leguas Anejo	110	2500
Don Julio Reposado	120	2700
Don Julio Anejo	135	3200
Clase Azul Reposado	325	8000
Don Julio 1942	325	9500

MEZCAL

Mezcal Amarás Cupreata	60	1500
Ojo De Dios Mezcal-Café	60	1500
Ojo De Dios Joven	60	1500
The Lost Explorer Mezcal Espadin	70	1750
The Lost Explorer Mezcal Tobala	130	3250
The Lost Explorer Mezcal Salmiana	155	3800

WHISKY/ WHISKEY

Chivas Regal 12 Yo	55	1650
Chivas Regal 18 Yo	110	2600
Chivas Regal 25yo	310	7500
Dewar's 15yo	70	1700
Royal Salute	195	4700
J Walker Black Label	70	1650
J Walker Double Black	80	1900
J Walker Gold Reserve	125	3000
J Walker Blue Label	290	6900
The Glenlivet 15 Yo	100	2400
The Glenlivet 18 Yo	190	4700
The Macallan 12 Yo	100	2200
The Macallan 15 Yo	185	4700
The Macallan 18 Yo	300	7600
Micheter's Us*1 Kentucky Straint Bourbon	65	1650
Jameson Irish Whiskey	65	1500

EAU DE VIE

Hennessy Vs	75	1800
Hennessy Vsop	95	2300
Hennessy Xo	235	5700
Remy Vsop	105	2500
Remy Xo	250	6000

WHITE WINE

	Glass	Bottle
Zonin Pinot Grigio	65	325
Sea Change Sauvignon Blanc	75	375
Riesling 'Dr L' Qba, Dr. Loosen		400
Madfish Unwooded Chardonnay	85	430
Gerard Bertrand Naturae Chardonnay - Organic		500
Cossetti Gavi Di Gavi	105	525
Cossetti Gavi Di Gavi 1.5l		1050
Marimar Chardonnay		700
Gerard Bertrand Domaine De L'aigle Limoux Chardonnay		800
Cloudy Bay Chardonnay		865
Chablis 1er Montmain Louis Michel		950
Pouilly Fuisse Heretiers Comtes Lafon 2020		1200
Batar Igt Bianco Querciabella 2018		1900
Ornellaia Bianco		3500

ROSE WINE

Sabourin Grand Reserva	70	350
M De Minuty, Provence Rosé	95	475
M De Minuty Magnum 1.5l		950
Gerard Bertrand Orange Gold - Organic		500
Gerard Bertrand Hampton Water		550
Château D'esclans Whispering Angel Rosé		650
Château D'esclans Whispering Angel Rosé, 1.5l		1300
Château D'esclans Whispering Angel Rosé, 5l		3000
Château D'esclans Whispering Angel Rosé 6l		6000
Chateau Minuty 28l Provence Rosé		1500
Chateau Minuty 28l Provence Rosé 1.5l		2900
Château De Selle Rosé, Côtes De Provence, Domaines Ott*		1200

RED WINE

Sea Change Merlot	65	325
Zuccardi Serie A Malbec	75	375
Gerard Bertrand Naturalys Cabernet	95	475
Onorius Dolli 2018		610
Mariflor Pinot Noir		750
Chateau Luchey Halde 2015		730
Chateau Luchey Halde 2015 1.5l		1400
Chianti Classico Fontodi 2020		900
Ch Les Ormes De Pez 2012		1350
Ch Les Ormes De Pez 2012 1.5l		1790
Smith Haut Lafitte 2012 Red		2000
Solaia Marchesi 2014		4500

SPARKLING WINE

	Glass	Bottle
Martini Prosecco Doc	80	400
Torres Sangre De Toro Cava	70	350
Bisol Jeio Prosecco		500

SWEET WINE

Carmes De Rieussec 2017		400
Bin 27 Fonseca		460
Pedro Ximenez San Emilio Solera Reserva Emilio Lustau		600

SAKE

Suigei Drunken Whale Tokubetsu Junmai	85	425
Heavensake	140	700
Heavensake Junmai Ginjo		1300
Heavensake Junmai Daiginjo		2100

Info & Reservations: +971 54 751 1119
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