



HYTES
BAR



STARTERS

ARABIAN MEZZE PLATTER	69
Hummus [V], moutabal [V], tabouleh [G][V], baba ghanoush [V], fattoush [G][V], hot mezze, kibbeh, cheese & spinach fatayer	
CHILI CHICKEN WINGS [G][S]	67
Chili sauce	
VEGETABLE QUESADILLA [S][G]	72
Tortilla bread, guacamole, spicy tomato sauce	
SHARING PLATTER [G][S]	85
Polti samosa, jalapeño & cheese poppers, mozzarella sticks, fried shrimps	
NACHO PLATTER	68
Choice of chicken, shrimp, or beef	
BREADED FRIED SHRIMP	45
Lemon tartar sauce, avocado salsa	
FAT CHIPS	45
Cajun potato wedges, crispy turkey bacon, BBQ Sauce, sour cream, Cheddar	
LOADED FRIES	45
Cheese sauce, tomato salsa, turkey bacon, jalapeño, sour cream, spring onion	

SALADS

CLASSIC CAESAR [G][E]	68
Romaine lettuce, beef bacon, croutons, parmesan, anchovies	
with grilled chicken breast	72
with grilled prawns	85
SHRIMP AVOCADO SALAD [CR]	85
Spicy yellowfin tuna, lemon, coriander, chives, cherry tomato, onion, mustard, olive oil	
GREEK SALAD [D]	62
Tomato, cucumber, red onions, bell pepper, feta cheese, KAlamata olives, ladolemono dressing	

SANDWICHES & BURGERS

PANINI DI CAPRESE [D][G]	69
Fresh mozzarella, panini bread, plum tomato, basil leaves, pesto, grilled cherry tomato, steak fries	
FOCACCIA CLUB [G]	72
Focaccia bread, tomato, grilled chicken, turkey ham, egg, lettuce, French Gruyère, waffle fries	
MAXI CHICKEN [G][N][S]	69
Sesame baguette, sautéed chicken, mushroom, mixed peppers, onion, cheese salsa, guacamole, lettuce, jalapeño, curly fries	
HYTES GIANT BURGER [G][D][S]	169
Jumbo bun, Wagyu beef, iceberg, trio sauce, jalapeño, cheese sauce, French fries	
WAGYU BEEF BURGER [G][N][S]	92
Brioche bun, sautéed onion, mushrooms, French Gruyère, steak fries	

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PIZZAS

MARGHERITA [D][G] Fresh mozzarella, basil, tomato, parmesan, tomato sauce	72
PEPPERONI Fresh mozzarella, basil, tomato sauce	85
FRUTTI DI MARE [D][G][S] Fresh mozzarella, mixed seafood, basil, tomato, oregano, olive oil, tomato sauce	85
QUATTRO FORMAGGI [D][G] Fresh mozzarella, grana padano, gorgonzola, fontina	78
VESUVIO [D][G] Fresh mozzarella, BBQ flavored chicken, caramelised onion, tomato sauce	78

PASTAS

SPAGHETTI BOLOGNESE [G] Parmesan, basil leaves	72
TAGLIOLINI AL OLIO [G] Tagliolini, seafood bisque, clams, shrimps, mussels, parsley, parmesan, olive oil	78
CALAMARATA PISELLI [D][G] White sauce, green peas, beef bacon, broccoli, mix herbs, parmesan	70

SPECIALTY GRILLS

KING PRAWNS [S] Cajun parsley, cherry tomato, lemon, cajun mayonnaise	145
SEAFOOD PLATTER Lobster, seabass, prawns, calamari, lemon wedge, lemon parsley sauce	220
SALMON Asparagus, grilled cherry tomato, lemon butter sauce	110
ARABIAN MIX GRILL Shish tawook, shish kebab, lamb chops, steak fries	120

ASIAN SPECIALS

SMOKEY-FLAVORED BUTTER CHICKEN Rich gravy, honey, basmati rice, naan bread	82
CHILI PRAWNS Chili sauce, chili vinegar, soy sauce, jasmine rice	85

DESSERTS

SNICKER CHEESECAKE [D][G] Passion fruit cream, mango sauce	35
MEXICAN BROWNIE [D][G][N] Milk chocolate chantilly, caramelised walnuts	35
SEASONAL SLICED FRUITS [V]	35

HEALTHY DINING

COTTAGE CHEESE, AVOCADO (D)	45
QUINOA FRUIT SALAD (V)	38
QUINOA TABOULEH (V) Parsley, mint, tomato, burgul, olive oil, lemon juice	42
GLUTEN-FREE PENNE DI GRAGNANO ARRABIATA (V) Spicy tomato sauce	65
BEYOND BURGER (V) Vegan patty, tomato, onion, gherkins, lettuce, steak fries	75

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Hot Beverages

TEA

ORGANIC ENGLISH BREAKFAST 30

A robust blend of premium organic black tea leaves from India, punctuated with a hearty finish

ORGANIC EARL GREY 30

High-grown Ceylon and China black teas combined with the smoky citrus notes of bergamot fruit

GREEN TEA 30

Fragrant blend of delicate green teas from Japan, China and Taiwan accented by tropical fruits

CHAMOMILE 30

The finest Egyptian chamomile with mild sweet infusion and subtle honey overtones

COFFEE

American	30
Espresso	30
Double espresso	35
Cappuccino	30
Macchiato caldo	30
Latte macchiato	30
Café latte	30
Caramel latte	30
Hot chocolate	30
Turkish coffee (with/without cardamom)	28

Soft Drinks

SOFT DRINKS 22

Coca-Cola, Diet Coke, Sprite, ginger ale, soda water, tonic water

MINERAL WATER

STILL		
San Benedetto	25	35

SPARKLING	25	35
San Benedetto		30

CHILLED JUICES

Apple, orange, mango, pineapple, tomato

ENERGY DRINKS 44

Red Bull

Mocktails & Shakes

PASSION PEARL 35

Apple, pineapple & lemon juice, passion fruit syrup, passion fruit

WATERMELON HEAVEN 35

Watermelon, raspberry, strawberry syrup

APPLE LAGOON 35

Green apple, lemon juice, mint, cucumber, sugar syrup

MILKSHAKES 35

Chocolate, strawberry, vanilla

Wines by the Glass

	15cl	25cl	75cl
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SPARKLING

Atto Primo Brut	50		250
Italy, Veneto			

WHITE

Gato Negro Sauvignon Blanc	50	60	180
Chile, Central Valley			

De Bortoli 'Vivo' Chardonnay	50	65	250
Australia, Riverina			

ROSE WINES	50	65	200
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Nederberg Winemasters Reserve Rosé
South Africa, Western Cape

RED WINES	50	65	200
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Gato Negro Cabernet Sauvignon	50	65	250
Chile, Central Valley			

De Bortoli 'Vivo' Shiraz
Australia, Riverina

Bottled Beers / Cider

Heineken	40
San Miguel	32
Sol	32
Corona Extra	40
Singha	40
Savannah Cider	40

Draught Beer

Amstel	40
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Classic Cocktails

APEROL SPRITZ Aperol, Prosecco, soda water	55
BELLINI Prosecco, peach purée	55
BLACK RUSSIAN Kahlua, vodka	55
BLOODY MARY Vodka, tomato juice, Worcestershire sauce, tabasco	55
BLUE OCEAN Gin, blue curacao, Galliano, Sprite	60
BULL FROG Rum, vodka, gin, blue curacao, tequila, lemon juice, Red Bull	70
CAIPIROSKA Vodka, lime, brown sugar	55
CAIPIRINHA Cachaça, lime, brown sugar	55
COSMOPOLITAN Vodka, triple sec, cranberry juice, lime	55
ESPRESSO MARTINI Kahlua, vodka, espresso	55

GIMLET Gin, lime juice, sugar syrup	55
LONG ISLAND ICED TEA Rum, vodka, gin, triple sec, tequila, lemon, Coca-Cola	60
MARTINI Gin or vodka, dry vermouth	60
MAI TAI White and dark rum, Amaretto, pineapple juice, lemon juice, sugar syrup	60
MANHATTAN Rye whisky, sweet vermouth, angostura bitters	60
MARGARITA (frozen or shaken) Tequila, triple sec, sweet & sour	60
MIMOSA Prosecco, orange juice	60
MINT JULEP Bourbon, brown sugar, mint	60
MOJITO Rum, mint, lime juice, soda water, sugar syrup	60
NEGRONI Gin, Campari, red vermouth	60
PIÑA COLADA (frozen or shaken) Rum, pineapple juice, coconut cream	60
SINGAPORE SLING Gin, cherry brandy, lemon juice, grenadine, soda water	60
TEQUILA SUNRISE Tequila, orange juice, grenadine	60

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Signature Cocktails

CLOUD 27	60
Rum, vanilla syrup, passion fruit syrup, passion fruit, fresh milk	
THE FEVER	60
Gin, triple sec, cranberry juice, lemon juice, Prosecco	
SMOKY MOUNTAIN	60
Rum, brandy, bourbon, Chambord, smoked rosemary	
HYTES INFUSION	60
Rosemary infused vodka, passion fruit, mango, pineapple	

Alcoholic Beverages

SINGLE MALT WHISKY	3cl	BTL
Glenmorangie Original	50	1000
Glenmorangie 18 Y.O	70	1600
The Macallan 12 Y.O	50	1200
Glenfiddich 12 Y.O	50	1000
BLENDED WHISKY	3cl	BTL
Hankey Bannister	35	450
Dewar's White Label	45	600
Chivas Regal 12 Y.O	45	750
Chivas Regal 18 Y.O	75	1200
Johnnie Walker Black Label	45	700
Johnnie Walker Gold Label	75	1350
Johnnie Walker Platinum Label	100	3000
Johnnie Walker Blue Label	150	3600
John Jameson	45	650
BOURBON & RYE	3cl	BTL
Jack Daniel's	45	650
Canadian Club	45	900

GIN	3cl	BTL
Stretton's Original	35	350
Bombay Sapphire	40	550
Bulldog	50	750
Tanqueray No. 10	50	1000
Hendricks	50	850
Plymouth	40	850

VODKA	3cl	BTL
Russian Bear	35	350
Russian Standard	40	450
Tito's Handmade Texan	40	450
Belvedere	55	950
Grey Goose	65	1200
Absolut	40	450

RUM	3cl	BTL
Hawaiian White	40	450
Bacardi White	40	600
Bacardi Oakheart Spiced	45	650
Cachaça 51	40	
Pyrat XO Reserve	75	1200
Malibu	50	

TEQUILA	3cl	BTL
El Charro Silver	40	450
Patrón Silver	50	1000
Patrón Reposado	50	1000
Patrón Anejo	75	1000
Patrón XO Café	50	750

COGNAC	3cl	BTL
Hennessy VS	60	750
Hennessy VSOP	75	1000
Hennessy XO	150	3000

BRANDY	3cl	BTL
Klipdrift	40	400

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APERITIFS / LIQUEURS	3cl
Jagermeister	45
Amaretto Disaronno	50
Amarula	40
Aperol	40
Archers Peach Schnapps	40
Campari	40
Chambord	45
Cointreau	50
Drambuie	50
Frangelico	45
Galliano Authentico	45
Grand Marnier	50
Kahlua	40
Limoncello Benalonga Argiolas	40
Martini Bianco	40
Martini Rosso	40
Martini Extra Dry	40
Midori	40
Pimm's	40
Pernod	40
Ricard	40
Southern Comfort	40
Teichenne Butterscotch	40
Tia Maria	40
Vaccari Sambucca	50

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