

## Welcome to The Foundry, where the art of steak reaches new heights!

In the mid-15th century, the word "steak" started to make its appearance in Scandinavia as "steik.". It was later in the city of Florence, Italy, that the steak or roast meat became a fashionable dish.

We've embarked on a journey to bring you different cuts from various parts of the world, which we hope you will enjoy.

In 2023, Chef Belal delved deep into comprehensive research, leaving no stone unturned in his quest for perfection. Only the choicest cuts make it to our guests' plates, ensuring an unforgettable dining experience that will leave you craving for more.

At The Foundry, we understand that dining is about savouring every moment and relishing in the meticulous preparation of each dish. With every plate served, we strive to exceed your expectations and ignite a passion for exceptional dining.

**Let us take you on a gastronomic adventure full of flavours, that will leave you mesmerised and yearning for more.**

## STARTERS

### COLD

<b>House smoked salmon (D) (F)</b> Hickory smoked caperberries, white onion, radish, sour cream, horseradish	85
<b>Mediterranean red tuna tartare (F)</b> Tuna loin, citrus, chicory, cress	75
<b>Quinoa, berries &amp; walnuts salad (N)</b> Quinoa, blueberry, strawberry, green apple, walnuts, mixed leaves, vinaigrette	63
<b>Burrata pomodoro (D)</b> Apulian burrata, sliced camone tomato, basil, sweet cherry tomato fondue, extra virgin olive oil	70
<b>Caesar salad (D) (F)</b> Romaine lettuce, croutons, anchovies, shaved parmesan, caesar dressing	60
with chicken	67
with prawns	92
<b>Chicken &amp; apple salad (N) (MS)</b> Mayonnaise, mustard, dehydrated apple, caramelised walnut, truffle oil	63

### HOT

<b>Seared scallops (D) (SH)</b> Guacamole, Mexican tomato salsa, crispy parmesan roll	110
<b>Parmigiana (D)</b> Layers of eggplant, mozzarella, parmesan, tomato sauce, basil leaves	60
<b>Vol-au-vent chicken supreme (A) (G) (M)</b> Puff pastry, wild mushrooms, peas, carrot, cream sauce	55
<b>Cajun prawns and butternut bites (CR)</b> Baked prawns, butternut squash, cajun spices, butter, honey, olive oil	130

## SOUPS

<b>The Foundry seafood (CR) (SH)</b> Black mussels, lobster, clams, scampi, garlic bruschetta	58
<b>French onion soup (A) (D)</b> Onion, broth, cheese croutons, brandy	49
<b>Chunky farmer soup (G)</b> Zucchini, carrots, celery, potato, peas, leeks, basil, garlic baguette	45

## SIGNATURE STEAKS

All steaks are served with your choice of one side and one sauce.

### SHORT LOIN

<b>Porterhouse</b> USDA 550 gms	190
<b>T-bone</b> USDA 450 gms	180
<b>Striploin (D) (SY)</b> Japanese style miso marinated 220 gms, edamame, white rice, Japanese honey, garlic sauce	125

### TENDERLOIN

<b>New Zealand</b> 250 gms	190
<b>South Africa</b> 250 gms	170

### FLANK

<b>Bifteck de flanc baguette de France (D) (G) (MS)</b> 600 gms flank steak, onion baguette, Pommery mustard, sautéed onion	240
<b>The Foundry Wagyu burger (D) (MS)</b> 180 gms Wagyu beef, rustic bun, caramelised onion, mushrooms, lettuce, Swiss gruyère, mustard, mayonnaise, gherkins, steak fries	95
<b>The Foundry lamb burger (D)</b> 180 gms, ground lamb, rustic bun, signature dip, steak fries	85

### SIRLOIN

<b>Sirloin</b> USDA 220 gms	170
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### RIB

<b>Ribeye</b> USDA 230 gms	190
<b>Tomahawk veal chops (D) *good for two</b> USDA 1 kg	550

### SAUCES SIDES

Pink peppercorn	Grilled asparagus (white/green)	20
Wild mushroom	Caramelised baby carrots	20
Bordelaise	Steak fries	20
Béarnaise	Pomme purée	20
	Stuffed Portobello mushroom	20

## CLASSIC MAINS

<b>Pan fried sea bass with prawn tortellini (A) (CR) (F)</b> Fennel purée, wild mushrooms, courgette flower, white wine sauce	130
<b>Grilled king prawns (CR) (D)</b> Pomme purée, herbs & garlic mozzarella, mixed leaves	165
<b>Baked whole cornfed chicken</b> Corn on the cob, Mexican sauce, steak fries	140
<b>Smokey chicken handi (D) (S)</b> Maple wood smoked in a rich gravy, garlic naan, minted spicy yoghurt	89
<b>Risotto ai gamberi (CR) (D)</b> Shrimp, parmesan, herbs	125

## VEGAN & GLUTEN-FREE

<b>Tex-mex polenta bowl</b> Black beans, avocado, pico de gallo	60
<b>Beyond burger</b> Pickled onion, tomato, lettuce	75
<b>Lasagne alfonso</b> Tomato sauce, bolognese	85

## DESSERTS

<b>The Foundry apple crumble (E) (D) (G)</b> Caramel sauce, vanilla ice cream	40
<b>Mango cheesecake (E) (D) (G)</b> Mango coulis, fresh mango, white chocolate mousse	40
<b>Sizzling chocolate brownies (E) (D) (G) (N)</b> Vanilla/chocolate/salted caramel sauce, raspberry, vanilla ice cream	59
<b>Vegan chocolate mousse (E) (D) (G)</b> Mint, raspberry	55

All prices are in UAE dirhams and are inclusive of all applicable service charges, local fees and taxes.

Contains (A) Alcohol (D) Dairy (E) Egg (F) Fish (G) Gluten (N) Nuts (MS) Mustard (SH) Shellfish (SD) Seed (S) Spicy (SY) Soya (CR) Crustacean  
(\* ) Gluten-Free, Vegan. Menu items may contain nuts. Please advise us of any food allergies.