

SHARING PLATTERS

FRITURE (S)

Belgian fries, mini cheese croquettes, bitterballen, chicken wings and calamari

96 FROM BELGIUM WITH LOVE (R) (S)

Wagyu sliders, tartar on toast, mini cheese croquettes, half pot of garlic cream mussels and a crispy seafood bucket

156 PORK LOVERS (P)

Bacon butties, glazed meatballs, spare ribs, currywurst and mini pulled pork sandwiches

136

STARTERS & SOUPS

ROCK OYSTERS (S) (R)

Fresh lemon and Tabasco (6 pcs / 12 pcs) 108 / 190

GARLIC PRAWNS (S)

Chili and garlic butter sauce with crushed black pepper 73

ROASTED STUFFED MUSHROOMS (V)

Shallots, peppers, walnuts and sun-dried tomato topped with parmesan 59

GRILLED CHICKEN SKEWERS

Marinated in smoked paprika, garlic, thyme and Cajun spices 60

BEEF CARPACCIO (R)

Rocket leaves, cherry tomato and parmesan cheese shavings 68

CRAB CAKES (S)

Tomato and cucumber salsa with a saffron lime aioli 68

SOUP OF THE DAY

See our blackboard or ask your waiter 35

LOBSTER BISQUE (S)

Chopped prawns and a chive cream 45

CREAM OF TOMATO SOUP

Crushed egg (V) OR Mini wagyu meatballs 38 / 40



FROM OUR GRILL

All our steak cuts are from 120 day grain-fed Australian beef

250 GRM TENDERLOIN

The king of beef cuts, virtually fat free and melt in your mouth with a lighter beefy flavor 185

300 GRM RIB-EYE

Naturally marbled, making this cut very juicy and tender while being extremely flavorful 165

TOURNEDOS ROSSINI (A)

Perfectly grilled tenderloin steak topped with seared foie gras, truffle sauce accompanied by roasted baby potato 199

GIANT MIXED BROCHETTE - FOR THOSE WHO WANT IT ALL

A giant skewer of lamb chops, tenderloin steak, chicken breast and beef sausage with mixed vegetables and a large roasted potato 199

GRILLED SEAFOOD PLATTER (S)

All the best offerings from the sea, this large platter includes prawns, scallops, squid, mussels, salmon and sea bass 214

BELGIAN PRIDE

CRISPY SKIN SALMON (S)

Wild Norwegian salmon with a green herb crust, pan-fried then baked, topped with béarnaise sauce, accompanied with steamed broccoli, roasted cherry tomato and mashed potato 131

STEAK TARTAR (R)

Freshly cut raw Australian grain-fed beef tenderloin topped with a raw egg yolk. Served with a side of homemade piccalilli and Belgian fries 123

VEAL ESCALOP

Black angus veal cutlet breaded and shallow fried, served with a demi glaze, creamy mashed potatoes and sautéed button mushrooms 126

PAN-FRIED LAMB CUTLETS (A)

Australian free-range lamb cutlets marinated in rosemary and black pepper. Served with a classic ratatouille and red wine sauce 136

FISH AND CHIPS (S) (A)

Stella Artois battered fresh cod fish with Belgian fries, homemade chunky tartar sauce 112

SEAFOOD STEW (A) (S)

Fresh salmon, prawns, mussels and scallops poached in a white wine cream sauce served with a side of smooth mashed potato 123

BELGIAN BEEF STEW (A)

Australian grain-fed beef rump, cubed and simmered in Leffe Brune for 8 hours, accompanied with Belgian fries 97

CORN FED CHICKEN BREAST

Served with a warm asparagus salad including turkey bacon, green beans, brussel sprouts and a balsamic reduction 120

PORK SPARE RIBS (P)

Lathered in a tangy BBQ sauce served with a cabbage slaw and Belgian fries 127

UNLIMITED PORK SPARE RIBS

Chow down on as many of our succulent, tender pork ribs for 2-hours straight 150

BANGERS AND MASH (P)

Sausages, Brussels stoemp and onion gravy 93

MUSHROOM RISOTTO

Creamy with wild mushrooms and truffle topped with parmigiano 85

BELGIAN MUSSELS 170

Served with Belgian fries

NATURAL / GARLIC & CREAM / ROQUEFORT & COGNAC
WHITE WINE & CREAM / THAI RED CURRY

MUSSEL TASTING - 175

Great for when you just can't choose, select three flavors and enjoy

SANDWICHES

Served with Belgian fries

OUR FAMOUS CHEESE BURGER

Grilled wagyu beef patty with truffle mayo, melted cheddar cheese and caramelized onion 88

Add foie gras / pork bacon (P) / fried egg 126 / 107 / 92

BAR-B-Q BURGER (P)

Grilled wagyu beef patty with pork bacon, onion rings, cheddar cheese and BBQ sauce topped with a pickle 107

STEAK SANDWICH

Australian beef, onion, mushrooms, cheddar cheese and rocket leaves with mustard 88

TOAST AUX CHAMPIGNON (V)

Brioche toast topped with pan-fried forest mushrooms, sauteed spinach and garlic with a mixed salad 78

CROQUE MONSIEUR/ MADAME (P)

Toasted ham and cheese sandwich with a mixed salad, Madame it with 2 fried eggs on top 59 / 65

PULLED PORK SANDWICH (P)

On a ciabatta bun, pickles, mixed cabbage slaw and Belgian fries 88

SALADS & PASTA

CITRUS CHICKEN QUINOA SALAD

Mixed green leaves, orange segments, avocado with a zesty orange lime vinaigrette 75

SEAFOOD SALAD (V)

Prawns, calamari, mussels, scallop with bell peppers, cherry tomato and olives with an oregano lemon dressing 108

SUPERFOOD SALAD (V)

Quinoa, beetroot, kale, avocado, broccoli, mixed seeds, walnuts 73

Add grilled chicken / prawns (5pcs) (S) 78 / 88

CLASSIC CAESAR SALAD

Romaine, chicken breast, cherry tomatoes, croutons, turkey bacon, parmesan topped with anchovie fillets 75

DUO OF GOAT CHEESE SALAD (V)

Goat cheese crumble and crispy goat cheese with pickled beetroot, toasted hazelnuts, rocket leaves and baby spinach 75

SEAFOOD LINGUINE (S)(A)

Prawns, calamari and mussels with a white wine cream sauce 112

ROSÉ CHICKEN PASTA (S)

Grilled chicken in a pink sauce topped with grated parmesan and garlic bread 88

SIDES

MASHED POTATO 22

SAUTEED VEGETABLES 25

POTATO CROQUETTES 22

MIXED SALAD 25

STEAMED RICE 20

ONION RINGS 22

www.belgianbeercafejumeirah.com

KINDLY ASK YOUR WAITER FOR OUR DESSERT MENU

ROSEMARY
PERMINT
GECORIAN
GARD
ST
LTD
BARL
CORIANDER
EBALM
DODRUFF
CRIST
RAIN
MARJORAM
JORAM
LEMON
CHERRY
COATS
YEAST
CHERRY
SC
CORN
GAM
LIME
LIME
APPLE
B

