INA; "fire" or "flame"

Seasonally sourced, flame-grilled food at its most pure and primal.

## Chef: Glen Ballis

Chef Glen Ballis is an internationally celebrated chef and visionary with over four decades of experience redefining dining across the globe.

Now based in Dubai, INA is Ballis' first venture in the UAE.

Chef Ballis' focus for INA centres around fresh produce, where only the highest quality ingredients are selected and take centre stage, with an emphasis on natural flavours enhanced by the woodfired grill.

The dishes he has created for INA reflect his years of travel, mastering techniques and drawing inspiration from multiple cuisines and cultures across the world where fire remains at the heart of the kitchen.

It is Chef Ballis' hope that over this dining experience, you will share the food with good company, savour natural flavours as you've never tasted them and indulge in an ambience that can only be found within the blissful oasis of these walls.

Welcome to INA.

PLAY WITH FIRE

Greek seabass, citrus dressing 75 (s)

Salmon tataki, melon, ginger dressing 75 (s, o)

Japanese Hamachi, blood orange dressing 95 (s)

Sicilian prawn tartare, tomato, lemon, olive oil 130 (s)

Japanese scallop, celery kiwi fruit dressing 155 (s, o)

Pink bream, charred jalapeno 70 (s)

Fremantle octopus, herb vinaigrette, calamansi 110 (s, o)

Black bream tartare, lime, olive oil 85 (s)

Langoustine tartare, apple, olive oil 125 (s)

Japanese tuna toro, tomato, passion fruit 150 (s)

Red snapper, burnt orange dressing 70 (s)

**TABLESIDE** 

### **CAVIAR**

# Kaviari Oscietre caviar 5g 120

Kaviari is a luxury French caviar house based in Paris, renowned for its high-quality, sustainably sourced caviar

### **TRUFFLE**

Black truffle shaved ~ seasonal White truffle shaved ~ seasonal

Seasonal Italian truffle shaved table side to your preference

### TO START -

Tuna tatrare, truffle, potato gratin 110 (e, o, s, d, m)

Kamchatka crab toast 100 (s, q, o)

Westholme **beef carpaccio**, caviar, green dressing 380 (s, o)

Westholme **beef tartare**, caviar, potato gratin

Green salad, avocado, tomato, radish 120/60 (o, v)

Tomato carpaccio, green herb puree 60 (o, v)

Burrata, semidried tomatoes, olive oil 100 (d, o, v)

Westholme **beef tataki**, ponzu, puffed black rice, hazelnut 110 (n, o)

Tuna, seabass, salmon tartare bites, potato gratin, avocado 85 (s, d, o)

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Padron peppers, smoked salt 65 (v)

Grilled Carabinero prawn, lemon 480 (s)

**Seared Foie Gras,** fig jam, sour dough toast 85 (o, g)

Char-grilled **asparagus**, whipped ricotta, bottarga 90 (d, s, v - optional)

Kamchatka **crab leg,** tabasco-lime aioli, spicy salsa 320 (o, d, s, n, e)

**Scallop** on the half shell, cafe de Paris butter 190 (s. o. d)

Grilled prawns, green herb dressing 135 (s, o)

Barbequed calamari, tomato vinaigrette 100 (s, o)

**Grilled medjool date,** wagyu bacon, manouri cheese 120 (d, o)

Grilled violet **artichokes**, tomato, pecorino 160 (o, d, v)

Scottish **langoustine**, garlic butter, Sicilian lemon 400 (s, d, o)

### HOTPOT \_\_\_

Oven-baked **crab rice**, tomato salsa 380 (s, d, o)

Seasonal **mushroom ragout**, couscous, ricotta 220 (d, m, g, v)

Roasted **clams**, tomato, orzo 250 (s, d, o, g)

# LARGE PLATES from the grill ————

Roast and confit Silver Hill duck leg & duck breast, roast artichoke, artichoke puree 310 (o, d)

Charred corn-fed **chicken**, peri peri, blackened eggplant 220 (o, d)

Gundagai lamb mixed grill, rump, saddle, chop, merquez, smocked yoghurt 300 (d. o)

Whole Greek seabass 580/290 (s)

Whole seabream (900g) 350/180 (s)

# ALLENS BROTHERS, PREMIUM DRY AGED BEEF ON THE BONE,

Rich, full-bodied, mature tasting. Notes of nuts and cheese

Cowgirl Prime ribeye, split bone - 45 days dry aged 440g 800

Kansas Prime striploin on the bone - 45 days dry aged 440q 750

Tomahawk 1kg 30 days dry aged 1700

### CARRARA FULL BLOOD WAGYU, AUSTRALIA

Full-bodied Wagyu, buttery and silky in texture with light marbling

Tenderloin 220g 380

Ribeye MB 4-5 450g 480

T-Bone MB 4-5 1kg 1150

Striploin 380g 480

### WESTHOLME WAGYU BEEF, QUEENSLAND, AUSTRALIA

Traditional, full-bodied

Tomahawk 1.2kg 1500

T-Bone 900g 1200

Tenderloin 220g *550*Striploin 380g *560*Ribeye 380g *560* 

## **REGIONAL SELECTS**

### **JAPAN**

Saroma Wagyu A5 rib on the bone 1kg 1850

Delicate, fatty, and rich in flavor, smooth velvety texture.

Best served: medium

### **BELGIUM**

Dierendonck porterhouse 50 days dry aged 600g 650

Deep, concentrated umami flavour, notes of butter and hazelnut.

Semi-firm bite. Best served: medium

#### **SPAIN**

Vaccum T-bone, high, akin to wagyu MB 8, 1kg 1000

Rich, buttery notes with hints of hay and nuts. **Best**served: medium rare

### **AUSTRALIA**

Shimo Striploin 380g MB 6 480

Very high marbling. This is often considered the pinnacle of wagyu beef.

Best served: medium

Semidried tomatoes, oregano, tete de Moine 65 (o, d, v)

Broccolini 55 (d, v)

Blackened eggplant, tomato, herb dressing 40 (o, v)

Hand cut fries, rosemary salt 55 (v)

Roasted lemon potato 60 (v)

Charred-grill asparagus 60 (v)

Tomato, cucumber, red onion, olive oil 40 (o, v)

Roasted seasonal vegetables, smoked yoghurt, romesco 250/125 (o, d, v)

