



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

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

Kamchatka **crab toast** 100 (s, g, o)

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

Westholme **beef tartare**, caviar, potato gratin 300 (s, o, d)

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)

SMALL PLATES from the grill

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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

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- 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

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- 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, merguez, smocked yoghurt 300 (d, o)
- Whole Greek **seabass** 580/ 290 (s)
- Whole **seabream** (900g) 350/ 180 (s)

(s- seafood, g- gluten, o- onion, d- dairy, e- egg, m- mushroom, n- nuts)  
All prices are in AED, inclusive of 10% service charge and 5% VAT. Subject to 7% municipality fee.

**ALLENS BROTHERS, PREMIUM  
DRY AGED BEEF ON THE BONE,  
USA**

*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 440g **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)**

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(s- seafood, g- gluten, o- onion, d- dairy, e- egg, m- mushroom, n- nuts)

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