

LONG WEEKEND LUNCH - AED 180

Select a starter, a main, and a dessert

STARTERS

BURRATA SALAD (D) (N)

Rocket arugula, nectarine, pickled red onion, endive, candied walnuts, nectarine shiso vinaigrette

SHRIMP TEMPURA (A) (C) (E) (G) (SF)

Red chilli, spring onion, mango mayo

BRAISED BEEF BAO BUNS 2 pieces (C) (D) (G)

Short ribs, galbi glaze, coriander, red chilli, fried onion

DUCK BREAST ROLLS (G) (N)

Hoisin sauce, carrot, red cabbage, basil, peanuts

SALMON TATAKI (F) (G)

Shiso yuzu dressing

SALMON AVOCADO MAKI (D) (E) (F) (S)

Spicy mayo, avocado, tobiko

SPICY TUNA MAKI (C) (E) (F) (G)

Akami, miso mirin sauce, black tobiko

CALIFORNIA MAKI (E) (SF)

Crab, spicy mayo, tobiko

MAINS

MISO BLACK COD (F) (G)

Sweet miso, banana leaf, lemon

GRILLED OCTOPUS (A) (G) (S)

Smoked potato mousse, demi-sec tomatoes, pimentón, gochujang glazed

BLACK TRUFFLE "SUSHI RICE" RISOTTO (D) (M) (V) (VG)

Butternut squash, shimeji mushrooms, Parmesan mousse

ROASTED DIVER SCALLOPS (C) (D) (SF)

Cauliflower mousseline, beef nduja beurre blanc, gochugaru oil

GRILLED BABY CHICKEN (D) (G)

Savoury Asian-inspired sauce, mixed leaf salad

WAGYU MUSHROOM KAMAMESHI (G) (M) (S)

Wagyu beef, shiitake, furikake

DESSERTS

YUZU MERINGUE TART (D) (E) (G) (N)

Yuzu crèmeux, burnt meringue

KARAK CHAI BRÛLÉE (D) (E) (G) (N)

Thai tea infused cream, cardamom, vanilla sugar

SMOKED CHOCOLATE DELIGHT (D) (E) (G)

Papuan single-origin smoked chocolate mousse, biscuit génoise, mirror glazed

COFFEE OR TEA SERVED WITH MINI SWEETS - EXTRA AED 55

Assortment of four mini cakes served with coffee or tea of your choice

BEVERAGES

CUCUMBER SPRITZ

A chilled and crisp of vodka, passion fruit, and cucumber soda
Fizzy and effervescent

60

By the glass / Bottle

WHITE

VIÑA ESMERALDA

50 / 250

RED

SANGRE TORO

50 / 350

ROSÉ

MARIUS

50 / 250

GOLDEN SUNSET

Angostura rum, orange juice, peach, ginger, soda
Crisp and zesty

70

BLUSH HARMONY

Beefeater pink gin, grapefruit soda, lychee
Refreshing and citrusy

60

HOMEMADE LIMONCELLO

50

LIMONCELLO SPRITZ

An Italian classic. A perfect blend of Limoncello, Prosecco, and soda
Light and citrusy

65

@54 ICED TEA

Earl grey tea, lemon juice, vanilla syrup, strawberry purée, and mint leaf

30

@54 ICED COFFEE

Coffee, milk, tonka, hazelnut syrup

30

ICED MATCHA

Matcha green tea powder, cold milk

30

قد يؤدي استهلاك اللحوم النيئة أو غير المطبوخة جيدًا أو الدواجن أو المأكولات البحرية أو المحار أو البيض إلى زيادة خطر الإصابة بالأمراض الناتجة عن الغذاء.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

(A) Allium (C) Chilli (D) Dairy (E) Egg (F) Fish (G) Gluten (GF) Gluten-Free Option Available (L) Legume (N) Nuts (M) Mushroom (S) Seeds (SF) Shellfish (V) Vegetarian (VG) Vegan Option Available

*All prices are in AED and inclusive of 10% service charge, 7% municipality fee, and 5% VAT.
#celavidubai | @celavidubai | celavi.com

VEGETARIAN LONG WEEKEND LUNCH - AED 180

Select a starter, a main, and a dessert

STARTERS

BURRATA SALAD (D) (N) Rocket arugula, nectarine, pickled red onion, endive, candied walnuts, nectarine shiso vinaigrette
GEM LETTUCE SALAD (G) (N) (VG) Radicchio, radish, candied pecans edamame, puffed rice, ginger sesame dressing
KIMCHI GYOZA (C) (G) (M) (V) (VG) Homemade kimchi, mushroom, edamame
CRISPY QUINOA CRUSTED TOFU (A) (G) Hari nori, carrot oroshi, tempura sauce
VEGETABLE MAKI (D) (M) Avocado, pickle, radish, shiso
TRUFFLE CREAM CHEESE AVOCADO MAKI (D) (M) Avocado, truffle cream cheese, fresh truffles

MAINS

BLACK TRUFFLE "SUSHI RICE" RISOTTO (D) (M) (V) (VG) Butternut squash, shimeji mushrooms, coconut cream
UDON NOODLES (F) (G) (M) (V) (VG) Shimeji mushroom, carrot, spring onion
CHEF'S VEGETARIAN SELECTION 12 PIECES 4 nigiris, 8 makis, 3 varieties
CAULIFLOWER STEAK (D) (V) (VG) Capsicum relish, mint
MUSHROOM KAMAMESHI (G) (M) (S) (V) (VG) Shiitake, fried onion, sesame seeds

DESSERTS

YUZU MERINGUE TART (D) (E) (G) (N) Yuzu crèmeux, burnt meringue
TRIO OF SORBETS (VG) Assortment of seasonal sorbets

BEVERAGES

CUCUMBER SPRITZ A chilled and crisp of vodka, passion fruit, and cucumber soda Fizzy and effervescent	60	By the glass / Bottle
		WHITE VIÑA ESMERALDA 50 / 250
		RED SANGRE TORO 50 / 350
		ROSÉ MARIUS 50 / 250
GOLDEN SUNSET Angostura rum, orange juice, peach, ginger, soda Crisp and zesty	70	
BLUSH HARMONY Beefeater pink gin, grapefruit soda, lychee Refreshing and citrusy	60	HOMEMADE LIMONCELLO 50
LIMONCELLO SPRITZ An Italian classic. A perfect blend of Limoncello, Prosecco, and soda Light and citrusy	65	
		@54 ICED TEA 30 Earl grey tea, lemon juice, vanilla syrup, strawberry purée, and mint leaf
		@54 ICED COFFEE 30 Coffee, milk, tonka, hazelnut syrup
		ICED MATCHA 30 Matcha green tea powder, cold milk

قد يؤدي استهلاك اللحوم النيئة أو غير المطبوخة جيدًا أو الدواجن أو المأكولات البحرية أو المحار أو البيض إلى زيادة خطر الإصابة بالأمراض الناتجة عن الغذاء.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

(A) Allium (C) Chili (D) Dairy (E) Egg (F) Fish (G) Gluten (GF) Gluten-Free Option Available (L) Legume (N) Nuts (M) Mushroom (S) Seeds (SF) Shellfish (V) Vegetarian (VG) Vegan Option Available

*All prices are in AED and inclusive of 10% service charge, 7% municipality fee, and 5% VAT.
#celavidubai | @celavidubai | celavi.com