

Sella

DEAR GUEST

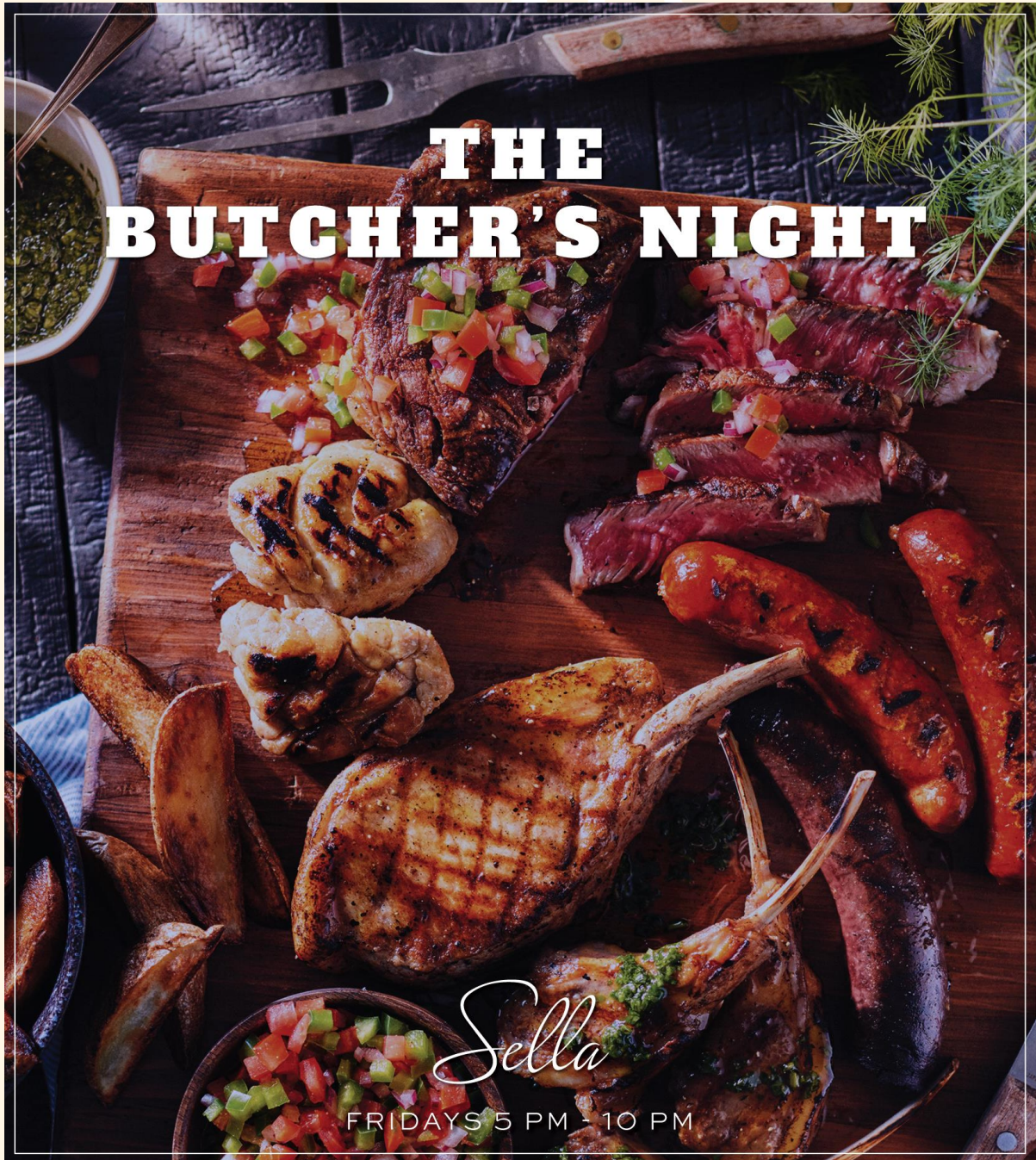
IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY
REQUIREMENT PLEASE INFORM A MEMBER OF THE TEAM

THANK YOU

ضيوفنا الأعرء

إذا كان لديكم حساسية معينة للطعام
أو متطلبات خاصة من الوجبات الغذائية ، يرجى إبلاغ أحد موظفينا
شكراً

Sella



THE BUTCHER'S NIGHT

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FRIDAYS 5 PM - 10 PM

From the Butcher's Block

Black Angus Ribeye • Tenderloin • Striploin
Country Style Boerewors • Peri Peri Chicken Legs
Salt Bush Lamb Chops

All dishes served with baked russet potatoes, corn on the cob, selection of mustard & sauce

AED 99

**no discounts applicable*

GF – Gluten Free | D – Dairy | N – Nuts | G – Gluten | V – Vegetarian | SO – Soya | SE – Sesame Seeds
All prices are in Dirhams and are inclusive of 7% Municipality fee, 10% service charge and 5% VAT



Breakfast (6:30 – 11:30)

Polo Mallet (D) (G) (E)

AED 110

Choice of eggs - veggies omelet, poached, fried, scrambled, or boiled egg served with sauté forest mushrooms, baked beans, heirloom tomatoes, hash browns, herbed chicken sausages, turkey bacon and sourdough toast.

Egg Benedict (Signature) (D) (G) (E)

AED 85

Poached organic eggs, smashed avocado, parsnip-harissa smoky puree, chargrilled brioche, grilled turkey bacon, asparagus and lemon-infused hollandaise.

Salmon Benny (D) (G) (E)

AED 85

Velvet poached eggs, Norwegian smoked salmon, artisan sourdough, drizzled with caviar and a dill hollandaise.

Truffle-Squash Benedict(D) (G) (E)

AED 80

Velvety poached eggs atop a toasted sourdough, enriched by a lush squash puree, aromatic truffle infused mushroom, hollandaise, Sauté sweet potatoes and vibrant cherry tomatoes. tomatoes.

Quinoa Breakfast bowl (V) (GF) (E) (SE)

AED 78

Quinoa harmonized with grilled asparagus, baby spinach, barrel feta, sun-kissed raspberries poached eggs and drizzle of lemon-tahini emulsion.

Avo On Toast (D) (N) (G)

AED 65

Hass avocado artistry on toasted sourdough, garnished with confit tomatoes, exotic radish-onion cream cheese, basil pesto, super-seeds and ruby pomegranates.

Marrakesh Shakshouka (D) (G) (E)

AED 70

North African-inspired baked eggs nestled in zesty tomato medley, accompanied by Viennese sausages, pita and crowned with goat cheese and Za'atar spice.

Fresh Farm Eggs (D) (G) (E)

AED 60

Customizable eggs, served with seared mushroom, cherry tomatoes, herbed chicken sausages and artisan sourdough.

Croissant to Go (D) (G) (E)

AED 55

To go golden buttery croissant cradling premium ham, farmstead cheese, a sunny side up egg and lush avocado.



All Day

- Gourmet PBJ French Toast (Signature) (D) (N) (G) (E)** **AED 50**
French brioche, peanut butter, rustic berry compote and whipped vanilla-cinnamon mascarpone adorned with seasonal berries.
- Acai Bowl (GF) (V)** **AED 65**
Acai blend adorned with tropical fruits - Coconut, banana, mango, kiwi and chia seeds
- Granola Jar (D) (N)** **AED 60**
Homemade granola with layers of Greek yoghurt, granola and fresh farm berries.
- Fresh Fruit Bowl (GF) (V)** **AED 50**
A curated assorted of seasonal fruits and berries.
- Belgian Dream Waffles (D) (N) (G) (E)** **AED 60**
Belgian waffles topped with Carmelita ice-cream, accompanied by banana slices, fresh blueberries and dusted with powdered sugar.
- Choco-chips Pancakes (D) (N) (G)** **AED 55**
Banana, syrup, blue berries, chocolate sauce, powder sugar.

Appetizers

- Chicken Wings (GF) (SE)**
Roasted chicken wings with Hickory BBQ or Buffalo or Sweet-sour or Korean Sauce, sesame seeds
- Half Dozen Wings** **AED 55**
Dozen Wings **AED 100**
Double D Wings **AED 165**
- Nachos (GF) (D) (V)** **AED 55**
Tortilla chips layered with chipotle black beans, jalapeno, cilantro, pepper jack, fresh guacamole with mediterranean olives and sour cream on side.
- Loaded Bulgogi Bliss Fries (G) (SO) (D) (E)** **AED 55**
Thinly sliced marinated and molten mozzarella, atop crispy fries, all drizzled with kick of spicy mayo and sprinkled with fresh onions.
- Arabic Mezze (D) (G) (N) (SE)** **AED 70**
Hummus, Grilled halloumi, Falafel, Kibbeh, Crudit , Pita.
- Enchilada (D) (G)** **AED 75**
Succulent confit duck, bathed in our signature smoky chipotle sauce, mozzarella cheese, mango-corn salsa, alfa sprouts, a drizzle of luxurious guajillo chile sauce.
- Garlic Parmesan Fries (D) (GF)** **AED 45**
Skinny potato fries tossed in garlic and parmesan and garnished with fresh parsley.



Appetizers

Chicken Tacos (D) (N) (G)

AED 65

Crunchy chicken coated in aromatic spices, guacamole topped with slaw, crushed peanuts and a coconut-lime drizzle.

Chef's Featured Soup

AED 50

Ask your server for today's offering.

Salads

Little Gem Caesar (G) (D) (SF)(E)

AED 85

Grilled chicken, baby gem lettuce, parmesan chives frico, panko, Caesar dressing with anchovies (Blended with dressing).

Caprese Reverie (D) (N) (GF)

AED 85

Creamy burrata accompanied by heirloom tomatoes, arugula, a drizzle of aged balsamic and pesto, garnished with fresh basil and pine nuts.

Modern Greek (GF) (D)

AED 80

Feta from the barrel, baby gem, cucumber, pickled red onions, sun-dried tomatoes, grilled artichokes, kalamata olives with an olive oil-garlic-oregano dressing.

Green Path (GF) (SO) (M)

AED 80

Baby Spinach and edamame, harmonized with avocado slice, green smith apples, cucumber, grilled marinated chicken and adorned with honey-pommery mustard dressing.

Salmon Nordic Niçoise (GF) (SF) (D) (E) (M)

AED 105

Organic baby greens, kalamata, cherry tomatoes, green beans, cucumber, radish, shaved parsnip, egg with a Dijon-balsamic vinaigrette.

Satori feast bowl (D) (N) (GF) (SO) (SE)

AED 80

Crunchy kale and dressed quinoa mix with edamame, garbanzo, carrots, cabbage, pickled red onion, radish and grilled tofu.



Sandwich & Burger

Lobster Rolls (G) (D) (SF)

AED 95

Succulent lobster pieces dressed in chive mayo, served in potato rolls, complemented by chipotle coleslaw and Cajun taro chips.

Dynamite Chicken Burger (G) (D) (E)

AED 100

Crispy chicken with cucumber tomato salad, Asian slaw and a drizzle of dynamite sauce.

Sella Brisket Burger (G) (D) (E)

AED 105

Luxe beef patty pulled BBQ brisket, crispy onion rings, Swiss cheese, gherkins and fresh greens, potato bun dressed with thousand island mayo.

Chicken & Avo Burger (G) (D)

AED 100

Grilled chicken, alfa sprouts, Swiss cheese, crispy bacon, sliced avocado, gherkins, fresh greens, completed with a mushroom onion cream cheese spread.

Plant Based Burger (V)(D) (E) (G)

AED 110

Beyond patty, crispy onion rings, tomato, avocado, fresh greens, potato bun, thousand island mayo.

(Upgrade to sweet potato fries @ AED 10)

Mains

Sizzling Chops (Signature) (D) (GF)

AED 150

Sizzling marinated lamb chops, served on a bed of mesculin, with parsley-infused potatoes, juniper and wild blueberry sauce.

Braised Short Rib (SO) (D)

AED 130

Decadent braised beef short rib, bathed in a garlic shagbark hickory syrup, paired with a velvety sweet potato puree, carrots & broccolini.

Chef Featured steak 12 oz (GF) (D)

AED 180

Black Angus beef ribeye prime cut, adorned with a vibrant chimichurri and served with your choice of our gourmet sides and sauce.

Honey Chipotle Prawn (CR) (GF) (SE) (SO)

AED 130

Grilled Jumbo prawns, subtly laced with vibrant honey chipotle glaze, smooth potato mousseline, salad of rocket and sweet cherry tomatoes, completed with a whisper fennel and orange sauce.

Fish and Chips (G) (D)

AED 105

Fried cod, chunky chips, tartar sauce.

Sella

Nasi Goreng (N) (G) (E) (CR) (SE) (SO)**AED 100**

Spicy fried rice, satay skewers, prawn crackers and a dollop of house made peanut sauce.

Seabass Symphony (SF) (GF) (D)**AED 135**

Pan seared seabass fillet accompanied by a bouquet of grilled asparagus and finished with beurre blanc.

Butter Chicken (N) (G) (GF)**AED 100**

Tandoori spiced chicken thigh in mild curry, accented by crispy onions, cool cucumber yogurt, fresh coriander and ginger.

Citrus & Herbed Chicken (GF) (CR) (SE) (D)**AED 125**

Tender aromatic marinated chicken, slow roast accompanied with truffle parsnip puree and vibrant baby carrots and broccolini finished with rosemary honey jus.

Spaghetti Arabiatta (D) (G) (V)**AED 80**

Spaghetti entangled in slow-simmered spicy tomato sauce, basil, garlic, cherry tomatoes and Parmigiano-Reggiano.

Creamy Risotto (D)**AED 85**

Creamy arborio rice harmonizing with wild mushrooms and fresh garden peas, crowned with frico parmesan.

To add up to your meal

- ✓ Sweet Potato Fries **AED 40 (GF)**
- ✓ Sauté Veggies **AED 35 (GF)**
- ✓ Steamed Rice **AED 30 (GF)**
- ✓ Mashed Potato **AED 35 (D) (GF)**
- ✓ Garden Salad **AED 35 (GF)**
- ✓ French Fries **AED 30 (GF)**



Desserts

- Souffle (Signature) (G) (D) (E)** **AED 60**
Freshly baked chocolate souffle, anglaise sauce.
- Sticky toffee pudding (G) (D) (N) (E)** **AED 55**
A rich date and walnut steamed pudding, glazed with Arabic coffee syrup served with camel milk ice cream.
- Red Velvet (G) (D) (N) (E)** **AED 60**
A spectacle rich cake with mascarpone, red current and raspberry gel.
- Mochi Ice Cream Assortment (G) (D) (N)** **AED 65**
An assortment of mochi ice-cream Flavors – black vanilla, coconut and chocolate.
- Seasonal Fruit platter (GF) (V)** **AED 60**
Seasonal ripe fruits such melons, pineapple and assorted berries
- Fruity Cheesecake (G) (D) (N) (E)** **AED 60**
Apricot splash, fresh berries and mint.
- Tiramisu (G) (D) (N) (E)** **AED 55**
Freshly ensemble cake, chocolate and coffee sauce brush
- Baked Yoghurt (G) (D)** **AED 55**
Velvety textured yoghurt, crumble and fresh berries.
- Warm Brownie (G) (D) (N) (E)** **AED 55**
Chocolate baked fudgy confectionary, macadamia dulce de leche ice cream and fresh berries.
- Selection of Ice Cream (G) (D)** **AED 25**
Vanilla, Chocolate, Strawberry.



Beverage

Sparkling Wine and Champagne

Atto Primo Brut (Sparkling), Italy	AED 40 / 190
Zonin 1821 Prosecco Brut DOC (Sparkling), Italy	AED 280
Veuve Clicquot Yellow label NV	AED 895

White Wines

Arcadian Pinot Grigio – Australia	AED 40 / 190
Arcadian Sauvignon Blanc – Australia	AED 40 / 190
Cuvee Sabourin Chardonnay – France	AED 40 / 190
Zonin Ventiterra Soave DOC – Veneto, Italy	AED 220
La Scolca Gavi Del Comune di Gavi 'Valentino' DOC – Piemonte, Italy	AED 350
J. Moreau & Fils Chablis, France	AED 490
Pascal Jolivet Sancerre, Loire, France	AED 600
Cloudy Bay Sauvignon Blanc, Marlborough, NZ	AED 650

Red Wines

Arcadian Merlot – Australia	AED 40 / 190
Arcadian Shiraz – Australia	AED 40 / 190
Argento, Malbec – Argentina	AED 40 / 200
Passori rosso IGT – Veneto, Italy	AED 250
Apothic Red – California, USA	AED 260
Baron Philippe de Rothschild Bordeaux - France	AED 280
Journey's End V3 Shiraz, Somerset west, SA	AED 350
Oyster Bay Pinot Noir – Marlborough, NZ	AED 380
Pauillac de Lynch-Bages – Bordeaux, France	AED 700

Rose Wine

Collebelle Rose, France	AED 40 / 190
M de Munuty – Provence, France	AED 340

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Aperitif

Aperol Spritz

AED 55

Signature Cocktails

AED 50 (Additional Flavored Syrup – AED 5)

Whisky Smash

JW Red Label | Blackberries | Raspberries | Mint | Lemon Juice | Soda

Garden GT

Pink Gin | Cherry Tomato | Cucumber | Lime | Lemon juice | Rosemary | Tonic

Exotic Island

Vodka | Orange | Passion Fruit | Strawberry | Lemon Juice

Daiquiri

Classic | Strawberry | Passion Fruit
Rum | Triple Sec

Blueberry GT

Gin | Blueberry | Mint | Lemon juice | Tonic Water

Beer – Draught

Ashahi
Peroni

AED 50
AED 50

Beer – Bottle

Heineken
Strongbow
Corona
Amstel Light

AED 40
AED 45
AED 45
AED 40

Vodka

Russian Standard
Absolute Blue
Grey Goose

AED 40
AED 40
AED 55

Whisky

J.W Red Label
J.W Black Label
John Jameson
Jack Daniel
Chivas Regal 12 Yrs.

AED 40
AED 50
AED 40
AED 40
AED 50

Cognac

Hennessy V.S.O. P

AED 65

Gin

Bombay Sapphire
Gordon Pink

AED 40
AED 40

Rum

Bacardi White
Captain Morgan Dark
Captain Morgan Spice

AED 40
AED 40
AED 45

Tequila

El Jimador Silver
El Jimador Gold

AED 40
AED 45

Liqueur

Kahlua
Baileys
Jägermeister

AED 45
AED 40
AED 40

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Mocktails

Raspberry Lime Soda

Raspberry, Fresh Lemon Juice, Cane Sugar, Soda Water

AED 30

Pine-Apple

Pineapple Juice, Apricot, Gingerade

AED 35

Peach Raspberry Lemonade

Pineapple Juice, Peach, Raspberry, 7up

AED 35

Orange Passion Lemonade

Orange Juice, Passion, Mint, 7up

AED 35

Fresh Blends

AED 35

Mango Paradise

Mango, Pineapple, Passion Fruit, Mango Juice

Strawberry Split

Strawberry, Banana, Papaya, Cherry, Apple Juice

Beet The Heat

Beetroot, Ginger, Pineapple, Blueberry, Apple Juice

Acai Kick

Acai, Blueberry, Banana, Mango, Apple Juice

Pink Dragon

Dragon fruit, Strawberry, Mango, Apple Juice

Green Machine

Spinach, Celery, Broccoli, Mango, Banana, Pineapple, Apple Juice

Blissfully Blue

Mango, Raspberry, Blue Spirulina, Coconut, Banana, Apple Juice

Healthy Shots

Fresh Orange

AED 30

Fresh Green Apple

AED 30

Packet Apple

AED 20

Packet Cranberry

AED 20

Packet Mango

AED 20

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Caffeine (Extra Shot of Coffee AED 5)

Cappuccino	AED 30
Café Latte	AED 30
American Coffee	AED 30
Double Espresso Macchiato	AED 30
Single Espresso Macchiato	AED 25
Double Espresso	AED 30
Single Espresso	AED 25
Soya / Almond Cappuccino	AED 30
Soya / Almond Latte	AED 30

Tea

English Breakfast, Earl Grey, Chamomile, Pure Green Tea
Peppermint, Moroccan Mint Tea

AED 30

Water

DPEC Still
Acqua Morelli Sparkling

AED 15 / 20
AED 25 / 35

Carbonated Beverages

Pepsi / Diet Pepsi / 7up / Diet 7up
Mirinda / Ginger Ale / Mountain Dew
Tonic Water / Soda Water
Red Bull

AED 20

AED 35

Shakes

Oreo	AED 40
Kitkat	AED 40
Chocolate	AED 35
Strawberry	AED 35
Vanilla	AED 35

Iced Coffee

Vanilla	AED 35
Caramel	AED 35
Hazelnut	AED 35
Classic	AED 35

Iced Tea


Classic	AED 35
Passion	AED 35
Peach	AED 35



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Sparkling Green Apple

AED 35



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