

THE
BLACKSMITH
BAR & EATERY

THE WARM UP

Chicken Wings (G) Crispy fried & tossed through our signature Blacksmith sauce.	45
Triple Onion Soup (G) (D) Gratinated gruyere melt.	40
Spicy Tuna Tartare (D) (S) Chipotle, avocado, brown butter vinaigrette.	65
TBS Sliders (G) (D) (A) Wagyu Beef cheeseburgers, Jack Daniels BBQ, Chipotle aioli, onion jam.	50
Potted House Cured & Cold Smoked Salmon (G) (D) (S) Crème fraiche, house pickles, dill, corn bread crostini.	60
Crab Cakes (G) (D) (S) Mesquite spiced crab cakes, mango salsa, remoulade.	75
Blacksmith Brisket Nachos (D) Monterey jack cheese, pulled beef brisket, caramelized onions, pickled jalapeños.	60
Grilled Tiger Prawns (D) (S) Tomato herb fondue, lemon hollandaise.	75
Smoked Brisket Croquettes (G) (D) Stuffed with caramelized onion and mozzarella, Pimento jam.	55
Blacksmith Salad (N) (V) Avocado, candied almonds, corn, tortilla croutons, spicy ranch dressing.	50
Starter Platter (G) (D) Chicken wings, nachos, croquettes & selection of sauces.	110

FROM THE FLAME

Blacksmith Fried Chicken (G) Southern fried chicken, pickled red cabbage, chili jam.	75
Mushroom Fettuccini (G) (D) (N) (V) Sautéed wild mushrooms, hazelnut gremolata, porcini mushroom dust.	70
Sticky Lamb Ribs (D) Slow braised, crushed peas with mint, bubble & squeak.	98
Pan Seared Salmon Fillet (D) (S) Succotash of edamame, green beans, & asparagus with salsa verde.	110
Smoked Beef Brisket (D) (A) Double whipped mash, pickled carrot salad, Jack Daniel's BBQ sauce.	115
Roast of the Day (G) Slow roasted and served with all the trimmings, Blacksmith stuffed yorkie, roasted veggies & spuds.	MP
Fish of the Day (S) Ask your server for our daily white fish special.	MP
Grilled Angus New York Striploin (G) (D) Port wine jus, Brussel sprouts, brisket sausage roll.	135
Blacksmith Burger (G) (D) Wagyu beef burger, pulled beef brisket, smoked aioli, slaw, onion rings.	80
Blacksmith Barbeque Platter for Two (G) (D) Brisket, lamb ribs, fried chicken, corn bread, onion rings.	235

COLLATERALS (V)

Double whipped potato mash with smoked butter (D)	25
Buttered greens (D)	30
Onion rings, chipotle mayo (G)	25
Mac n 4 cheese (G) (D)	30
Green leaf salad, brown butter vinaigrette (G) (D)	25
Triple cooked chips, chipotle mayo.	25

THE SWEETS

Ice cream Peanut & Butter Sandwich (G) (D) Torché marshmallow, dark chocolate ganache.	40
Berry & Banana Sundae (G) (D) Sugar biscuit, waffle cone.	40
Burnt Cheesecake (G) (D) Strawberry basil salad, ginger snap.	45
Pineapple Coconut Sponge (G) (D) Vanilla Chantilly, smashed meringue.	40

(N) Nuts (G) Gluten (S) Seafood (D) Dairy (VG) Vegan (V) Vegetarian (A) Alcohol
Do let us know of any food or beverage allergies and it would be our pleasure to adjust the menu accordingly
All prices are in AED and include 7% Municipality fees, 10% service charge and 5% VAT