

THE BLACKSMITH

BAR AND EATERY

FOR STARTERS

STARTERS STARTERS STARTERS STARTERS

- Smokey Beef Croquettes (d)(g)** 48
Hickory-smoked beef brisket, gruyère cheese, cran-orange relish
- Crispy Chicken Wings** 42 / 75
Choose Honey & Garlic/ Hot Franks' Butter(d)/ Naked
- Chili Garlic Prawns (s)(g)** 60
Whole peeled tiger prawns, garlic, chili, olive oil, lime, parsley
- Maryland Crab Cake (s)(g)** 64
Crab meat, shallots, zesty remoulade
- Mushroom Arancini (d)(g)(v)** 44
Arborio rice, porcini mushroom, mozzarella cheese
- Truffle Mushroom Soup (d)(g)(v)** 36
Porcini, button and Portobello mushrooms, truffle dressing, parmesan and sourdough crouton

FOR SHARING

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- Pulled Brisket Nachos (d)** 52
Pulled smoked beef brisket, corn chips, mixed cheese, pickled onion, jalapenos, sour cream, cheese sauce, tomato onion salsa
Also available as Vegan 'Switch' - (vg) (v) ----- 48
- Salt & Pepper Calamari (s)(g)** 64
S&P-dusted calamari, shallots, garlic, chilli, honey lime aioli
- Pulled Beef Loaded Fries (d)** 54
Hand-cut fries, slow-cooked beef, cheese, guacamole, sour cream
- Jerk Chicken Tacos (d)(g)** 55
Grilled chicken thigh, jerk seasoning, pineapple slaw, lime cream
- Southern Style Shrimp Tacos (s)(d)(g)** 62
Roasted prawns, iceberg lettuce, pickled red cabbage, chipotle, sour cream

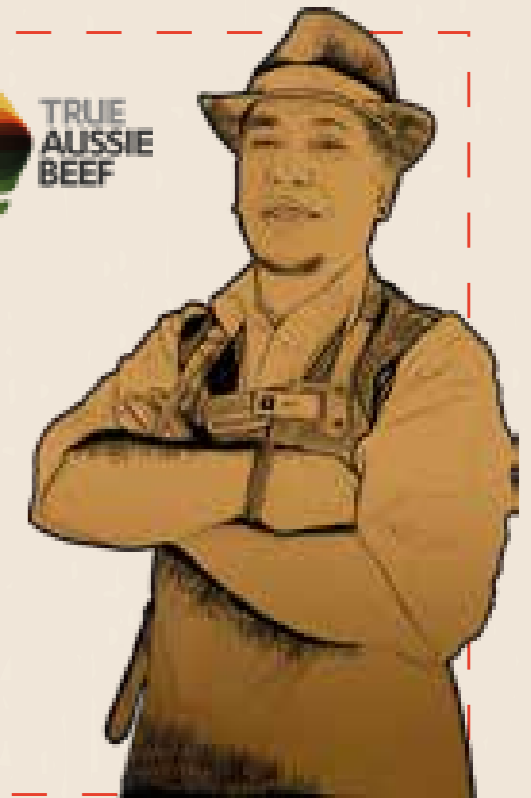
FROM THE LAND, AIR, SEA

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- Australian Angus Minute Steak** 110
220g bashed fillet, straw fries, dressed greens, choice of sauce
- True Aussie Lamb Chops** 135
Josper-grilled lamb chops, mint chimichurri, **choice of side**
- 12-hr Smoked Beef Brisket FROM THE SMOKER** 82
Hand-cut fries & house BBQ sauce
- 12-hr Smoked Beef Short Rib FROM THE SMOKER** 88
Hand-cut fries or choice of side, house BBQ sauce
- 4-hr Smoked Half Baby Chicken FROM THE SMOKER** 90
Southern-style mac and cheese, apple cider relish
- Golden-fried Chicken Schnitzel (g)** 77
Tender crumbed breast, dressed greens, choice of sauce
make it a Parmie with tomato sauce and grilled cheese 94
- House Fish and Chips (s)(g)** 92
Beer-battered (0%) Cod fillet, hand cut fries, tartare
- Chargrilled Jumbo Tiger Prawns (s)(d)** 125
Lemon garlic butter sauce, **choice of side**
- Grilled Atlantic Salmon Fillet (s)** 120
Lemon pepper, roasted potatoes, asparagus, cherry tomato and dill salsa
- All-Hail Caesar Salad (d)(g)** 56
Romaine lettuce, caesar dressing, turkey bacon, parmesan
with grilled chicken ----- 68
with grilled prawns (s) ----- 76
- Bay Spinach Salad (n)(d)(v)** 48
Granny Smith apple, cranberry, feta, caramelized walnuts, honey mustard dressing
with grilled chicken ----- 60
with sliced grilled beef ----- 74
- Calamarata Pasta (n)(g)(v)** 75
Porcini mushroom, confit tomato, parsley verde, pecorino cheese
- Fig and Blue Cheese Salad (n)(d)(g)(v)** 66
Caramelized fig, blue cheese, chicory, toasted hazelnuts, parsley, apple, fried capers, sweet Pomary mustard dressing

BLACKSMITH BUTCHER

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Meet the Butcher - Raffy

With years of experience mastering his meat, let Raffy guide you on everything from source, feed, cut, seasoning and cooking.

Select from the butchery display cabinet and be guided through the process from cut to seasoning to grilling...

Always featured: All with a choice of side & sauce:

Black Angus Striploin -----	250g	185
Australian	350g	245
Black Angus Tenderloin -----	220g	175
Australian	330g	245
Black Angus Ribeye -----	300g	285
Australian	400g	375

HAND-HELD MAINS

MAINS MAINS MAINS MAINS MAINS MAINS MAINS

- Wagyu Beef Burger (d)(g)** 84
Wagyu patty, pulled brisket, cheddar, onions, lettuce, relish, pickles and fries on a sesame bun
make it a double Wagyu patty and cheese -- 110
- The Steak Sandwich (d)(g)** 88
Aussie beef tenderloin, tomato relish, sautéed onion and mushroom, gruyere cheese, ciabatta, hand-cut fries
- Smoked Beef Brisket Sandwich (d)(g)** 68
Boston lettuce, gherkin, onion, pickles, mayo, fries
- Chicken Croffle (d)(g)** 62
House-fried tenders, smashed avocado, lettuce, tomato, gherkin, smoked cheddar
- Vegan 'Switch' - (vg) (v) Burger (g)(vg) (v)** 68
Vegan patty, lettuce, pickles, onion, relish, potato bun, fries

TUESDAYS

Got the Schnitz?! - AED 44 Chicken Schnittys

THURSDAYS

No Bull! - AED 55 Aussie minute steaks

FRIDAYS

Lucky Fridays - Win meat trays, massages and your bar tab

SIDES & SAUCES

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- Hand cut fries, skin-on (vg) (v)** 30
- Sweet potato fries (vg) (v)** 32
- Whipped, buttered mashed potato (d)(v)** 28
- Rocket, parmesan & cherry tomato salad (d)(v)** 30
- Sauteed green beans, roasted almonds (d)(v)** 32
- Creamed spinach and kale (d)(v)** 28
- Charred corn ribs (d)(v)** 28
- Mac and cheese (d)(g)(v)** 32
Mushroom / Mixed Pepper / Bearnaise Sauce
Chimichurri / Herb Butter - 12 each

DESSERT

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- Burnt Basque Cheesecake (d)(g)(n)** 40
Berry coulis
- Sticky Toffee Pudding (g)(d)** 40
Toffee sauce, vanilla ice cream
- Hot Apple Pie (d)(g)(n)** 42
Traditionally stewed apples, cinnamon, choux pastry, vanilla ice cream, double thick cream
- Ice Cream Sundae (d)(g)(n)** 40
Berry and chocolate ice cream, chocolate sauce, raspberry gel, dried raspberry

(s) - Contains Seafood, (n) - Contains Nuts, (d) - Contains Dairy, (g) - Contains Gluten, (a) - Contains Alcohol (v) - Vegetarian, (vg) (v) - Vegan

switch

Local, sustainable and delicious plant-based meat alternatives.

All the prices are in UAE AED and inclusive of 5% VAT, 7% Municipality Fee & 10% Service Charge.

DRAFT BEER & CIDER

	PINT	HALF
Blacksmith Brew Pilsner-style Lager <i>UAE via Holland</i>	44	24
Goose Island Midway IPA Session IPA <i>USA</i>	50	30
Heineken Classic Lager <i>Netherlands</i>	46	26
Thatchers Gold Cider Dry Cider <i>UK</i>	48	28
Birra Moretti Pale Lager <i>Italy</i>	48	28

BOTTLED BEER & CIDER

Corona	40
Heineken	36
Heineken Silver	32
Tiger	32
Paulaner Original 500mL	56
Kopparberg Strawberry & Lime Cider 500mL	60
Heineken Zero (0% alcohol)	30

GIN

	SHOT	BOTTLE
Bombay Sapphire	36	650
Hendrick's	48	850
Tanqueray	38	650
Tanqueray 10	38	650
Gin Mare	50	900
Monkey 47	85	1200

VODKA

Stolichnaya	36	650
Grey Goose	60	1100
Belvedere	60	1100

RUM

Bacardi White	36	650
Captain Morgan Spiced	38	650
Sailor Jerry Spiced	36	600
Havana Club 7 Anos	55	950
Malibu	36	600

TEQUILA/MEZCAL

El Jimador Reposado	36	650
Ojo de Dios, Café Mezcal	48	900
Jose Cuervo Silver	38	650
Jose Cuervo Gold	40	700
Patron Silver	58	1100

WHISKEY

Johnnie Walker Red	36	650
Johnnie Walker Black	55	1000
Johnnie Walker Blue	175	3500
Chivas 12yo	48	900
Chivas 18yo	75	1500
Jameson	40	800

SINGLE MALT

Glenfiddich 12yo	55	950
Glenfiddich 15yo	70	1300
Glenfiddich 18yo	90	1700
Macallan 12	65	1300

BOURBON

Jack Daniel's Old No. 7	45	900
Jim Beam	40	800

COGNAC/BRANDY

Three Barrels	36	650
Courvoisier VS	60	1100
Courvoisier VSOP	75	1400
Courvoisier XO	220	4500

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BLACKSMITH BREW



After decades of wandering the barren lands in search of the perfect cold brew, the Blacksmith decided to brew his own. Collaborating with his peers from South Africa, Australia and Ireland, the Blacksmith settled on a Dutch pilsner-style lager which he discovered one sunny afternoon on the banks of the Amstel River in Amsterdam.

For a hard-earned thirst, the best cold beer is Blacksmith.

SIGNATURE COCKTAILS

Blacksmith Old Fashioned Jack Daniels, maraschino cherry, sugar syrup, orange bitters	65
Gin Gin Mule Gin, lime juice, ginger beer, mint, sugar syrup	60
Margaretto El Jimador reposado tequila, cointreau, amaretto, lime juice	60
The Smith's Myth Hendricks gin, lime juice, rose water, hibiscus, tonic	65
Rock Star Martini Bacardi white rum, peach, passionfruit, sparkling wine	60



SNAPPY DRINKS

Whiskey 'n Apple Jameson, fresh pressed apple	45
Jerry 'n Ginger Sailor Jerry spiced rum, ginger beer	

CLASSIC COCKTAILS

Espresso Martini Vodka, espresso, Kahlua	50
Mojito Bacardi white rum, mint, sugar, lime, soda	
Bee's Knees Gin, lemon, honey	
Whisky Sour Jim Beam, lemon juice, sugar, egg white	
Moscow Mule Vodka, lime juice, ginger beer	
Negroni Bombay Sapphire gin, Campari, sweet vermouth	

Margarita on the rocks

Tequila, Cointreau, lime juice

Aperol Spritz

Aperol, prosecco, soda water

Blood Mary

Vodka, tomato juice, Tabasco, Worcestershire, salt, pepper, paprika, celery

MOCKTAILS

Flavoured Virgin Mojito Passion fruit or strawberry, lime, sugar & mint leaves	38
Strawberry Pina Colada Coconut cream, pineapple juice and strawberry	
Blacksmith Iced Tea Sweetened tea, lemon, shaken	

Bloody Shame

Tomato juice, Tabasco, Worcestershire, salt, pepper, paprika, celery

SOFT DRINKS

Coca Cola, Coke Light, Sprite, Fanta, Ginger Ale, Soda Water, Tonic Water	22
Red Bull	35
Heineken Zero	30
Sant Aniol Still Water Small / Large	18/28
Sparkling Water Small / Large	18/28

CHAMPAGNE & SPARKLING WINE

	GLASS	BOTTLE
Conte Fosco Cuvée Brut Italy	40	190
Laurent-Perrier La Cuvée Brut NV France		650
Alberto Nani Organic DOC Prosecco Italy		300

WHITE WINE

Gallery 12 Pinot Grigio Italy	38	180
Ken Forrester 'Petit' Chenin Blanc South Africa	42	190
Pour Le Vin 'Avoir La Peche' Chardonnay France	45	210
Yalumba 'Y Series' Pinot Grigio Australia		260
LeftField Sauvignon Blanc New Zealand	70	320
Pirueta Albariño Spain		380
Eddystone Point Riesling Australia		490
Villa Sparina 'Gavi del Comune' di Gavi D.O.C.G. Italy		510

ROSE WINE

Sabourin 'Grande Réserve', Grenache Rosé France	40	180
Sea Change Rosé France		240
M de Minuty, Provence Rosé France		360
Domaine de la Rouillere 'Domaine' Rosé France		500 Magnum

RED WINE

Vinuva Organic Primitivo Italy	36	170
Le Fou Pinot Noir France	48	220
Yalumba 'Y Series', Shiraz Australia	54	240
Norton DOC Malbec Argentina	56	260
Meerlust Red Blend South Africa		440
Durbanville Hills 'Collectors Reserve' Pinotage South Africa		450
Eddystone Point Pinot Noir Australia		450
Cune 'Reserva' Rioja Spain		560
Murphy Goode Merlot USA		560
Kendall Jackson 'Grand Reserve' Cabernet Sauvignon USA		950
Penfolds 'Bin 389' Cabernet Shiraz Australia		2400

