

FOR STARTERS

STARTERS STARTERS STARTERS STARTERS



Braised Oxtail Brioche Finger (d)(g) **60**
Brioche bread, slow cook oxtail, mayo, Worcestershire, paramsan cheese

Jumbo Chicken Wings 4 pcs/8 pcs (d)(g)(se) **50/79**
Choice of sauce
Honey & Garlic/ Hot Franks' Butter(d)/ Naked

Chili Garlic Prawns (s)(g) **65**
Pacific prawns and herbs oil, chives garlic oil, focaccia bread

TBS Sliders 3 pcs (d)(g) **62**
Wagyu beef cheeseburgers, BBQ sauce, sauté onion, Boston lettuce, coleslaw

House-made Cherry Wood Smoked Salmon (s)(d)(g) **75**
Crème fraiche, cappers, blood orange, chives, watercress, pickle onion, lemon

Truffle Mushroom Soup (d)(g)(v) **48**
Porcini, button and Portobello mushrooms, truffle dressing, parmesan and sourdough crouton

FOR SHARING

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Pulled Brisket Nachos (d) **68**
Pulled smoked beef brisket, corn chips, mixed cheese, pickled onion, jalapenos, sour cream, cheese sauce, tomato onion salsa
*Also available as **Vegan 'switch' -***  *(vg)* 

Southern Style Shrimp Tacos (g)(d)(s) **47**
Ice-burg, pickled red cabbage, chipotle sauce, sour cream

Chorizo Stuffed Jalapeño and Stuffed Fried Olives (g)(d) **60**
Beef chorizo, Parmesan, jalapeño, herbs, chipotle emulsion

Pulled Beef Brisket Tacos (g)(d) **57**
Pickled veg, iceberg lettuce, BBQ sauce

Sizzling Fajita (d)(g)(s)
Onions, peppers, guacamole, sour cream, cheddar, tortilla, jalapenos

Beef	-----	88
Chicken	-----	66
Shrimp	-----	82

(s) – Seafood, (n) –Nuts, (d) – Dairy, (se) – Sesame, (m) – Mustard
(g) – Gluten, (v) –Vegetarian, (vg)  – Vegan

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

switch

Local, sustainable and delicious plant-based meat alternatives.

THE BLACKSMITH

BAR AND EATERY

FROM THE LAND, AIR, SEA

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Surf and Turf (s)(d) **240**
Beef tenderloin, jumbo prawn's thermidor, parsnip, puree, veal jus

Steak and Eggs (d)(g) **175**
D-rump steak, coated egg runny, chimichurri, fresh herbs

Australian Angus Mini Steak (d)(s) **115**
220g Bashed fillet, straw fries, dressed greens
Choice of sauce

True Aussie Lamb Chops (d)(g) **140**
Josper – grilled lamb chops, mint chimichurri,
Choice of your side

Charred Grilled Jumbo Tiger Prawns (d)(s) **125**
lemon garlic butter sauce, choice of side

Baked Seabass Whiting (d)(s) **120**
Orange, lemon, olives, cherry tomato, fresh herbs, cappers, focaccia

Golden-fried Chicken Schnitzel (d)(g) **88**
Tender crumbed breast, dressed greens,
Choice of sauce
Make it parme with tomato sauce and cheese

House-made Short Rib Ravioli (d)(g) **80**
Sage butter sauce, parmesan cheese

House Fish and Chips (d)(g)(s) **95**
Beer-battered 0%, cod fillet, hand cut fries, tartar sauce

Baby Spinach Salad (d)(g)(n) **48**
Granny smith apple, cranberry, feta, caramelized walnuts, honey mustard dressing
with grilled chicken ----- **60**
with sliced beef ----- **74**

Kale and Sweet Potato Salad (n)(d) **60**
Cranberries, caramelised walnuts, feta cheese, honey lime vinaigrette
with crispy shredded lamb ----- **78**

All-hail Caesar Salad (d)(g)(s) **56**
Crunchy baby gem lettuce, crispy bacon, parmesan cheese, croutons, Caesar dressing

with grilled chicken ----- **68**
with grilled prawns ----- **76**

BLACKSMITH SMOKER

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14 hr House Smoked USDA Beef Brisket (a) **160**
Served with hand cut fries ,BBQ sauce

12 hr House Smoked USDA Short Ribs **200**
Served with house chips, slaw and BBQ sauce

PIRI PIRI Spatchcock Parcels **85**
Corn-fed chicken, PIRI PIRI Sauce, Fresh marjoram

Blacksmith Meat Platter for 2 (d)(a) **295**
Smoked beef brisket, lamb chops, Grilled chicken, spicy chorizo, corn ribs, cilantro, lime slaw, BBQ sauce, roasted garlic, confit tomato



BLACKSMITH CUTS

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Always featured:
All with a choice of side and sauce

Black Angus Striploin (d) 300 gm **190**
Australian

Black Angus Tenderloin (d) 220 gm **200**
Australian

Black Angus Ribeye (d) 350 gm **250**
Australian

HAND-HELD MAINS

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Wagyu Beef Burger (d)(g) **87**
Pulled beef brisket, chipotle mayonnaise, caramelized onion, cheddar cheese, fries
Make it double wagyu burger ----- **110**

The Steak Sandwich (d)(g) **90**
Aussie beef tenderloin, tomato relish, sautéed onion, mushroom gruyere cheese ciabatta, chips

Vegan 'Switch' -  **Burger (g)(vg)**  **68**
Vegan patty, lettuce, pickles, onion, relish, potato bun, fries

SATURDAYS
All You Can Meat - BBQ Unlimited Brunch

TUESDAYS
Got the Schnitz?! – AED 44 Chicken Schnittys

SIDES & SAUCES

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French Fries, Skin On **30**

Sweet Potato Fries **32**

Rocket & Parmesan Salad, Cherry Tomatoes (d) **30**

Whipped Buttered Mash Potato (d) **28**

Sautéed Green Beans, Roasted Almond (d)(n) **30**

Mac n 4 Cheese (d)(g) **32**

Charred Corn Ribs **28**

Béarnaise sauce, Mushroom sauce, Chimichurri, sauce, Herb butter, Mixed pepper sauce, Signature TBS BBQ sauce - *12 each*

DESSERT

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Burnt Basque Cheese Cake (d)(g)(n) **40**
Berry coulis

Sizzling Brownies (d)(g)(n) **40**
Cashew fudge brownie, mocha chocolate sauce

Cinnamon Apple Crumble (d)(g) **40**
Cinnamon apple stew, spice crumble, dulce de leche ice cream

Ice Cream Sundae (d)(g)(n) **40**
Berry and chocolate ice cream, chocolate sauce raspberry gel, dried raspberry

