

PEOPLES  
honest eatery & coffee

SHARING BITES

<b>WAGYU MEATBALL COCOTTE (D,G)</b> Slow- cooked Wagyu meatballs in tomato passata, beef jus, parmesan and basil.	<b>48</b>
<b>WILD MUSHROOM ARANCINO (D,G)</b> Crispy porcini mushroom risotto balls coated in panko, served with black truffle mayo and parmesan fondue.	<b>45</b>
<b>GAMBERI FRITTI (D,G)</b> Shrimps fried in semolina, served with lime zest and wasabi aioli.	<b>48</b>
<b>AVOCADO FRITTI (D,G)</b> Golden-fried avocado in semolina served with wasabi aioli and lime on the side.	<b>28</b>
<b>HOMEMADE TRUFFLE POTATO FRIES (D)</b> Hand-cut fries tossed with thyme, Grana Padano parmesan, black truffle oil and truffle mayo.	<b>28</b>

GREENS

<b>HOUSE SALAD (V)</b> Baby gem, smoked bell pepper, cucumber, beetroot, radish, red onion, rocket leaves, watercress and almond flakes.	<b>50</b>
<b>HEARTY CHICKEN CAESAR SALAD (D,G)</b> Baby gem, green apple, parmesan, avocado, slow-cooked fresh chicken, jalapeño sour cream and corn served with a special healthy Caesar dressing.	<b>58</b>
<b>VEGAN LENTIL SALAD (V)</b> Green lentils, corn, carrots, baby marrow, pomegranate tossed with rocket leaves.	<b>55</b>
<b>PEOPLES SALAD (V)</b> Spinach, baby gem, blueberry, roasted broccoletti, strawberry, glazed peach, mango, pecans, orange, ponzu sauce and cress.	<b>73</b>
<b>SALMON TATAKI SALAD (S)</b> Mixed greens, snow beans, purple onion, beetroot, black sesame salmon tataki, orange and affilla cress.	<b>85</b>
<b>SALAD BOOSTER</b>	
SALMON <b>20</b>	FRESH CHICKEN BREAST <b>12</b>
SHRIMPS <b>18</b>	AVOCADO <b>8</b>
ORGANIC EGG <b>6</b>	GRILLED HALLOUMI <b>6</b>

(N) Contains Nuts (S) Contains Seafood of Shellfish (D)  
Contains Dairy (G) Contains Gluten (V) Vegan

SIGNATURE DISHES

<b>PERUVIAN-STYLE CHICKEN (D)</b> Fresh chicken marinated in Peruvian spices with ginger, lemongrass, roasted potatoes, artichoke, edamame and asparagus.	<b>68 HALF</b> <b>125 FULL</b>
<b>CHICKEN ROULADE (D)</b> Fresh chicken breast rolled with spinach, mozzarella, mushrooms and chicken gravy.	<b>78</b>
<b>CHICKEN MILANESE (D,G)</b> Breaded fresh chicken breast, rocket salad, cherry tomatoes and parmesan.	<b>68</b>
<b>PREMIUM RIB-EYE STEAK</b> New Zealand Angus steak grilled with rosemary beef jus.	<b>175 (300G)</b>
<b>MEDITERRANEAN SEABASS (S)</b> Seabass fillet with spinach, black olives, red onion, cherry tomato, capers, cooked in Mediterranean sauce.	<b>145</b>
<b>PISTACHIO CRUSTED SALMON (N,S)</b> Pan-seared salmon topped with pistachio crust and citrus glaze on a bed of mixed vegetable orange salad.	<b>85</b>
<b>PRIME WAGYU BURGER (D,G)</b> Wagyu burger in a brioche bun, raclette cheese and grilled onion.	<b>65</b>
<b>SPICY BEEF TENDERLOIN</b> 200G Beef Fillet Sesame, red chilli and sweet soy.	<b>115</b>

RAW BAR

<b>BEEF CARPACCIO (D)</b> Thinly sliced tenderloin with parmesan fondue, arugula and truffle oil.	<b>68</b>
<b>SALMON TARTARE (D,S)</b> Scottish salmon with chef's special dressing, spring onion, black sesame, orange, lime sour cream and citrus zest.	<b>67</b>
<b>SEABASS CEVICHE (D,S)</b> Red chili, coriander, onion and crispy blue corn tostada.	<b>75</b>
<b>PRAWN TACOS (D,S)</b> Corn taco shell with Peruvian prawn ceviche and lobster mayo bisque, 3 pcs.	<b>45</b>
<b>WAGYU TARTARE TACOS (G)</b> Corn taco shell with Tajima Angus tartare, avocado and Dijon mustard and spicy mayo, 3 pcs.	<b>58</b>

PIZZA

All our pizzas are freshly baked using our special three-day fermented dough	
<b>MARGHERITA PIZZA (D,G)</b> Tomato sauce, fresh mozzarella cheese and fresh basil.	<b>58</b>
<b>THE REAL ITALIAN PEPPERONI (D,G)</b> Spianata, tomato sauce, mozzarella cheese, olive oil, chili flakes and hot honey	<b>70</b>
<b>BURRATA PIZZA (D,G)</b> Burrata cheese, tomato and pesto sauce.	<b>80</b>
<b>TRUFFLE PIZZA (D,G)</b> Fondue, mozzarella cheese, truffle paste, truffle slice and mushrooms.	<b>115</b>
<b>THE VEGAN PIZZA (G)</b> Pesto sauce, zucchini, grilled baby marrow, artichoke, cherry tomatoes, avocado paste, kalamata olive, pine nuts, rocket and basil leaves.	<b>85</b>

PASTA

<b>MUSHROOM TAGLIATELLE (D,G)</b> Homemade fresh tagliatelle pasta in mushroom cream sauce with truffle oil.	<b>65</b>
<b>HOMEMADE PAPPARDELLE WITH BEEF RAGU (D,G)</b> Fresh pappardelle with 16-hour slow-cooked Wagyu ragu porcini mushrooms, confit tomato and Grana Padano.	<b>75</b>
<b>RAVIOLI (D,G)</b> Fresh ravioli with buffalo ricotta and asparagus in lime butter emulsion.	<b>88</b>
<b>MEZZE MANICHE A CARBONARA (D,G)</b> Semolina pasta in creamy carbonara with parmesan, beef bacon and black pepper.	<b>78</b>
<b>TORTELLINI (D,G)</b> Tortellini filled with pastrami in beef jus and parmesan fondue.	<b>75</b>
<b>LINGUINE GAMBERI (D,G,S)</b> Homemade fresh linguine pasta, shrimps, tomato sauce and lobster bisque.	<b>78</b>
<b>PACCHERI LOBSTER (D,G,S)</b> Paccheri pasta with Canadian lobster, lobster bisque, red chili and cherry tomatoes.	<b>180 HALF</b> <b>345 FULL</b>

All our prices are in AED & are inclusive of all applicable service charges, local fees, and taxes.

SIDE DISHES: French Fries **15** Baby Carrots **15** Asparagus **18** Mushrooms **15** Brocollini **18** House Salad **30**