

vinaigre<sup>te</sup>



# International Kitchen

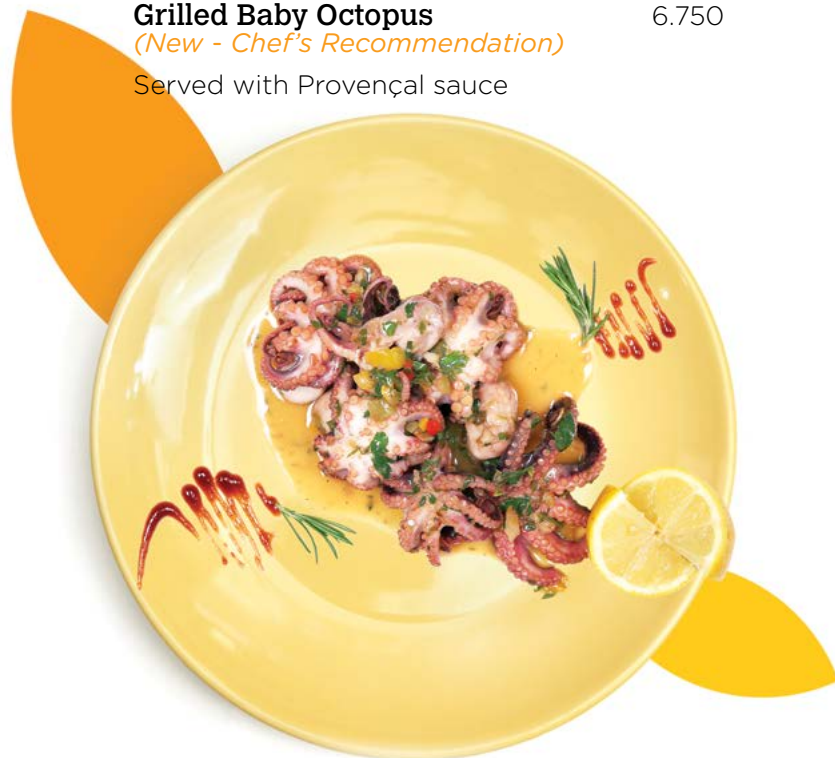
A carefully chosen selection of mouthwatering recipes from around the world to excite your tastebuds...

## Starters and Bites

<b>Soup of the Day</b>	3.950
Ask your waiter	
<b>Fried Mushrooms with Goat Cheese</b>	6.500
Fresh mushrooms stuffed with goat cheese and herbs served with sweet chili sauce	
<b>Grilled or Fried Calamari</b>	6.750
Served with chili and tartar sauce	
<b>Shrimp on Ice</b>	12.500
Traditional American shrimp cocktail with avocado	
<b>Vinaigrette Appetizer Platter</b> <i>(for 2 people)</i>	9.750
Vegetable spring rolls, mozzarella sticks and chicken balls served with sweet chili and barbecue sauces	
<b>Fresh Mozzarella with Tomato</b>	10.500
Fresh buffalo mozzarella served with tomatoes, rocca leaves, basil, thyme, and balsamic dressing	
♥ <b>Healthy Grilled Vegetables</b>	5.250
Carrot, zucchini, asparagus, bell peppers, baby corn, broccoli, mushrooms, eggplant, topped with crushed almonds and served with tomato sauce	

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**Grilled Baby Octopus** 6.750  
*(New - Chef's Recommendation)*  
Served with Provençal sauce



## Freshly Made Salads

♥ <b>Rocca Salad</b>	5.250
Rocca leaves topped with mushrooms, sundried tomatoes, and Parmesan cheese served with balsamic dressing	
<b>Classic Caesar Salad</b>	5.250
Iceberg lettuce topped with shaved Parmesan cheese and garlic croutons served with Caesar dressing	
<b>Add chicken</b>	<b>1.500</b>
♥ <b>Iceberg Salad</b>	5.750
Iceberg lettuce wedges, tomatoes, and blue cheese, served with blue cheese dressing	
♥ <b>Quinoa Salad</b>	5.750
Quinoa with broccoli, artichokes, pomegranates & red beans served with citrus dressing	
<b>Spinach and Goat Cheese Salad</b>	6.950
Goat cheese, baby spinach leaves & roasted walnuts served with balsamic vinegar dressing	
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♥ <b>Exotic Salad</b> <i>(Popular)</i>	7.250
A mixture of avocados, palmettos, mushrooms, cherry tomatoes, kiwi, asparagus, artichokes and green leaves served with a fresh herb dressing	
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<b>Tuna Niçoise Salad</b>	5.250
Tuna tossed with baby potatoes, tomatoes, green beans, olives, boiled eggs, lettuce and anchovies served with a vinaigrette lemon dressing	
<b>Add fresh seared tuna</b>	<b>6.500</b>
<b>Octopus and Calamari Salad</b>	7.250
Fresh octopus and calamari served on mixed leaves with roasted red bell peppers and English mustard dressing	
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♥ <b>The Jordan Valley Salad</b> <i>(New)</i>	4.950
A mix of seasonal local produce with tahini dressing topped with a dash of sumac	

## Pasta and Crêpes

**Chicken Mushroom Crêpe** 5.750

Grilled chicken breast, mixed with celery, fresh mushrooms and cream sauce in a salted crêpe and topped with Swiss cheese

✕ **Penne Arrabiata** 5.500

Penne with tomatoes, garlic and basil

**Fettuccine Alfredo** 5.950

Fettuccine with fresh mushrooms, Parmesan cheese and creamy white sauce

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**Seafood Spaghetti** 11.950

*(Chef's Recommendation)*

Shrimp, calamari and clams served with tomato herb sauce or aglio e olio

## Sandwiches

**All sandwiches are served with your choice of homemade freshly baked white or brown bread**

✕ **Grilled Chicken Sandwich** 6.950

Grilled chicken breast with mushrooms, rocca and avocado in ciabatta bread served with spicy mayo and French fries

**Blinis with Smoked Salmon** 9.500

Norwegian smoked salmon on mini potato pancakes served with shallots, chives, capers, lemon wedges and cream cheese

✕ **Pepper Steak Sandwich** 9.950

Sliced prime steak fillet in French bread, served with sweet peppers, spicy green peppers, onions, Swiss cheese, mustard seeds and French fries

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**Vinaigrette Angus Beef Burger** 9.950

*(New - Chef's Recommendation)*

With tomatoes, onions, lettuce and pickles topped with Emmental cheese

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**Mini Angus Beef Burger** 26.000

*(6 pieces)*

Platter of six sliders served with cheese and French fries

## Main Courses

### Delicacies

**Fresh Oysters** 5.950

*(Per Piece)*

Served on ice with lemon wedges and hot sauce

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**Fresh Mussels** 15.950

*(Chef's Recommendation)*

Sautéed with your choice of lemon Provençal, tomato Provençal or creamy white wine sauce



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**Grilled Sea Scallops** 12.950

Served with asparagus or butter lemon sauce

**Grilled Fresh Lobster** 69.000

Served with herb sauce

**Grilled or Fried Black Tiger Shrimp** 28.000

Served with lemon garlic sauce

## Meat

### Chicken

**Tender Baby Chicken Breast** 8.500

Grilled, served with a creamy mushroom or ginger sauce and baked potatoes

**Vinaigrette Stuffed Chicken** 8.950

Baby chicken stuffed with mushrooms, coriander, garlic and Parmesan cheese topped with mozzarella cheese and peaches served with the chef's special sauce

### Veal

**Escalope Milanese** 17.500

Breaded baby veal delicately fried and served with pasta al pomodoro

**Paillard de Veau** 17.500

Grilled veal escalope with sautéed vegetables and baby potatoes

### Beef

**US Steak Fillet** 15.000

Grilled beef fillet with glazed vegetables and potato gratin served with your choice of pink pepper sauce or herb sauce

**Filet Mignon** 23.950

Angus beef served with sautéed vegetables and your choice of spicy green pepper sauce or red wine sauce

**Traditional Steak Frites** 25.000

Angus ribeye steak served with mushrooms or mustard sauce and French fries

### Lamb

**Grilled Lamb Chops** 12.500  
*(New - Chef's Recommendation)*

Grilled lamb chops served with grilled vegetables and baked potatoes with rosemary sauce

## Fish and Sea Food

**Grilled Fresh Whole Sea Bass** 22.000

Stuffed with herbs, tomatoes and chili served with grilled vegetables and roasted potatoes

**Fresh Salmon Steak** 13.500

Grilled fresh salmon fillet with fennel or dill sauce and boiled baby potatoes

**Mixed, Grilled, or Fried Seafood** 21.000

A rich combination of fresh prawns, calamari, sea bass and sea scallops, served with Thousand Island dressing

**Catch of the Day** 19.500  
*(ask your waiter)*

Fresh grilled fillet of sea bass or grouper served with caper lemon sauce, baby potatoes and grilled vegetables



### Add-ons

**Sautéed Spinach and Onions** 2.000

**Mashed Potatoes** 2.000

**Broccoli Gratin** 2.000

**French Fries** 2.000

**Potato Gratin** 2.500

**Potato Wedges** 2.500

**Herbed Mushrooms** 2.500



# Sushi Bar

Each slice or roll is a deliciously exotic morsel that takes you to an extraordinary culinary experience...

## Soup

**Miso Soup** 3.500  
Traditional Japanese soup with tofu & spring onions

## Salads and Appetizers

♥ **Edamame** 4.250  
Salted or spicy green soy beans

**Sake Usuzukuri (salmon)** 6.750  
Fresh salmon, leeks and togarashi with ponzu sauce

**Maguro Tataki (tuna)** 6.950  
Seared tuna, leeks and togarashi with ponzu sauce

**Kani Salad (crab)** 4.950  
Crab, carrots, cucumbers with mayonnaise and tempura flakes

### Sashimi Salad *(Popular)*

Tuna, salmon, octopus and crab served with togarashi, mayonnaise and spring onions



Small 9.750  
Large 12.750

### Crunchy Salmon Salad

Salmon, spicy mayonnaise and tempura flakes

Small 9.750  
Large 13.950

### Maguro Crunchy Salad (tuna)

Tuna, spicy mayonnaise and tempura flakes

Small 9.750  
Large 13.950

**× Creamy Spicy Salmon Salad** 7.950  
Fresh Salmon, lettuce, avocado and togarashi with peanut sauce

**× Shrimp and Crab Salad** 9.250  
With spicy and crunchy sweet sauce

**× Seafood and Yasai Salad** 9.750  
Shrimp, crab, lettuce and rocca with spicy mayonnaise and ponzu sauce

**× Vince Salad** 12.950  
*(Chef's Recommendation)*  
Butterfish, shrimp, crab, salmon, tuna, and avocado with special spicy sauce

## Chef's selection of dishes that are ideal for sharing...

**× Fresh Salmon Tartare** 8.250  
Salmon, togarashi and radish served with spicy honey miso dressing

**× Tuna Tartare** 9.250  
Togarashi, tuna, avocado and radish served with spicy honey miso dressing

**Seared Fish Bowl Salad** 9.250  
Salmon, tuna, butterfish and shrimp-tofu with a selection of vegetable and miso mustard dressing

**× Tuna Carpaccio** 8.500  
Tuna, marinated cucumber and sweet vinegar soya dressing



Ask your waiter about our zero rice  
(no sugar or vinegar)

## Sashimi

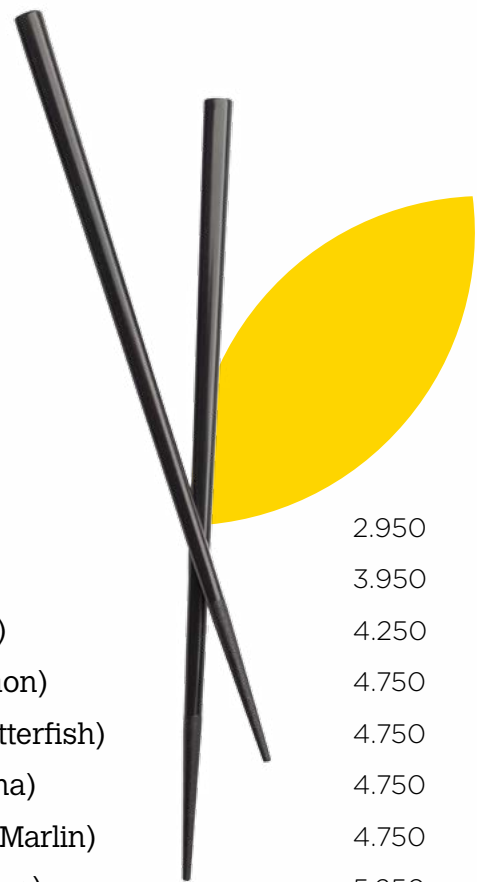
(4 pieces)

Kani (Crab)	3.950
Ebi (Shrimp)	5.500
Shake (Salmon)	5.500
Gindara (Butterfish)	5.750
Maguro (Tuna)	5.750
Kajiki (Blue Marlin)	8.250
Taco (Octopus)	5.500
Hotategai (Scallop)	5.750
Shime Saba (Mackerel)	6.750
Ebiko (Lobster Roe)	6.250
Unagi (Eel)	8.250
Tobiko (Flying Fish Roe)	8.250
Ikura (Salmon Roe)	9.950
Hamachi (Yellowtail)	10.950

## Sushi

(2 pieces)

Vegetarian	2.950
Kani (Crab)	3.950
Ebi (Shrimp)	4.250
Shake (Salmon)	4.750
Gindara (Butterfish)	4.750
Maguro (Tuna)	4.750
Kajiki (Blue Marlin)	4.750
Taco (Octopus)	5.250
Hotategai (Scallop)	5.250
Shime Saba (Mackerel)	6.250
Ebiko (Lobster Roe)	6.950
Unagi (Eel)	6.750
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Ikura (Salmon Roe)	8.950
Hamachi (Yellowtail)	9.250



## Gunkan - New

Rice balls wrapped in salmon or tuna sashimi  
with different fillings (2 pieces)

Salmon Gunkan	5.500
Ebiko and shrimp with crunchy sauce	
Tuna Gunkan	5.950
Tuna, salmon and shrimp with ponzu sauce	
✕ Bonbon Gunkan	5.250
Crab, shrimp, tuna, salmon, oboro, avocado and ebiko with sweet and spicy mayo sauce	



# Makimono

Rice rolls wrapped in nori seaweed  
(3 pieces)

## Vinaigrette All-Time Favorites

- ♥ **Vegan Mixed Roll** 3.500  
Olives, rocca leaves, carrots and avocado
- Rangoon Roll** 4.250  
Crab and cream cheese wrapped in cucumber
- Maternity Roll** 4.250  
Shrimp and crab wrapped in shrimp
- Dark Shadow Roll** 4.950  
Crab, shrimp, oboro wrapped in salmon skin
- Scorpion Roll** 5.250  
Eel, shrimp and avocado with unagi sauce
- VIP Roll** 5.750  
Shrimp and crab wrapped with avocado
- Exotic Roll** 5.750  
Crab and avocado topped with salmon
- AlQasr Rainbow Roll** 5.950  
Salmon and crab wrapped with tuna, salmon and shrimp
- ✕ **Pirates Roll** 6.950  
Salmon, tuna, crab marinated in a spicy ginger sauce
- ✕ **Scallop Roll** 9.950  
Scallop, salmon and spicy ebiko
- ✕ **Volcano Roll** 6.250  
Spicy fried crab topped with spicy sauce
- Wendel Roll** 5.950  
Shrimp and avocado wrapped with tuna, butterfish and crab



- ✕ **Green Warrior** 5.250  
*(New - Chef's Recommendation)*  
Shrimp, oboro, salmon and ebiko wrapped with avocado topped with 3 kinds of sauce (sweet, wasabi and salmon crunchy sauces)

- ✕ **Wasabi Roll** 6.250  
*(Popular)*  
Salmon, crab and tuna rolled with tobiko and wasabi sauce



- Russian Roll** 5.950  
Shrimp, salmon skin and cream cheese
- Vinaigrette Roll** 6.750  
Salmon, crab and shrimp wrapped with salmon
- ✕ **Bubble Crunchy Roll** 6.250  
Salmon, crab, shrimp and avocado with spicy lemon sauce, rolled in crunchy bubbles
- ✕ **Tempura Creamy Roll** 6.250  
Deep-fried shrimp, crab, salmon, topped with shrimp and creamy spicy lemon sauce

**Tempura Special Roll** 7.250  
Fried shrimp topped with shrimp salad

✕ **Super Tuna Spicy Roll** 7.250  
Crab and avocado wrapped in tuna

**Crazy Shrimp Roll** 7.750  
Shrimp, crab, eel and cream cheese wrapped with shrimp

**Eel Special Roll** 7.500  
Fried shrimps wrapped with eel

**Royal Roll** 7.950  
Ebi salad, oboro and avocado wrapped with spicy salmon and tuna, topped with spicy mayo and sweet sauce

✕ **Basic Instinct** 5.250  
*(New - Chef's Recommendation)*  
Shrimps, salmon with crunchy sauce and green chili

✕ **Spiky Roll** 6.500  
*(New - Chef's Recommendation)*  
Crab, shrimp, avocado



✕ **Ebi Chili Roll** 6.500  
*(New - Chef's Recommendation)*  
Crab and shrimp

## Futomaki - Big & Thick

Thick rice rolls wrapped in nori seaweed  
(3 pieces)

**Maradona Roll** 4.950  
Avocado, shrimp and crab

✕ **Country Roll** 5.950  
Tuna, salmon and crab

**Louay Roll** 6.950  
Shrimp, crab and eel topped with shrimp salad

✕ **Spicy Crab Rolls** 4.950  
*(New - Chef's Recommendation)*  
Tempura and crab



## Temaki

(1 piece)

✕ **Canadian** 4.950  
Tuna and salmon

**Ebi Tempura** 4.750  
Fried shrimp

**Unagi** 5.500  
Eel

**007** 4.950  
Crab, salmon, ebiko

**Vinaigrette** 4.950  
Salmon, shrimp, crab

**Eel Special** 7.500  
Eel and fried shrimp

**Ikura** 6.950  
Salmon Roe

## Combo Platters

**Osaka Moriawase** 15.950  
*(12 pieces: sushi and maki)*

Salmon sushi (2 pieces), tuna sushi (2 pieces), shrimp sushi (2 pieces), Osaka roll (3 pieces), California roll (3 pieces)

**Vinaigrette Moriawase** 19.750  
*(14 pieces: sushi, sashimi, and maki)*

Salmon sashimi (4 pieces), tuna sushi (2 pieces), shrimp sushi (2 pieces), VIP roll (3 pieces), avocado kyuri roll (3 pieces)



## Vinaigrette Special Boats

**Shogun Boat** 47.500  
*(48 pieces)*

Sashimi (4 pieces each): Tuna, salmon, crab, shrimp

Sushi (4 pieces each): Salmon, crab, shrimp, avocado

Makimono (4 pieces each): kawa special roll, ebi tempura special roll, oishi roll, cream cheese roll

**Royal Boat** 75.000  
*(39 pieces)*

Sashimi (4 pieces each): Salmon, tuna, eel, yellowtail, butterfish

Sushi (2 pieces each): Ikura, salmon, scallop, flying fish roe, eel

Makimono (3 pieces each): Louay roll, Vinaigrette roll, royal roll



## Medium Boats

**Family Boat** 21.950  
*(21 pieces: sushi and maki)*

California roll, crunchy California roll, maternity roll, vegan mixed roll, crab sushi, shrimp sushi, and avocado sushi

**Suitable during pregnancy**

**Makimono Boat** 32.950  
*(24 pieces: maki)*

AlQasr rainbow roll, special crispy roll, Hawaiian roll, vegan mixed roll, ebi tempura, Maradona roll, Osaka roll, spicy salmon roll

