



the farm  
al barari

## Lunch & Dinner - 12.30pm to 10.30pm

### To Start



AED

#### COLD STARTERS

**Tuna Avocado Tartare SF - F** 66  
Served with yuzu, mirin, toasted Tortilla bread and kikkoman soya dressing

**Vietnamese Summer Rolls SF - N - S (V)** 65  
Fresh vegetables wrapped in rice paper OR with prawns, served with peanut kikkoman soya sauce  
**Add Prawns 8**

**Burrata Bunch Tomato and Basil D - V - N - F** 82  
(Keto-friendly) Puglia mozzarella and cherry tomatoes tossed in pesto and Rocket leaves

**Fresh Crab and Avocado SF - F** 86  
Served with arugula, pomegranate, and lime pesto sauce



#### HOT STARTERS

**Steamed Dumplings SF (V)** 56  
Served with homemade Thai vegetable sauce  
**OR** shrimps and Thai fish sauce

**Crusted Soft Shell Crab SF - F** 68  
Soft shell crab crusted in garlic pepper

**Grilled Eggplant Rolls D - N - V** 56  
Grilled eggplant stuffed with cream cheese, bell peppers, basil, and walnuts served with olive oil

**Calamari SF - D - G** 59  
Fresh crispy squid rings served with tartare sauce

**(Poh Piah Thod) Deep Fry Vegetable Spring Rolls V** 46  
Combined taste of cabbage, carrots, leaks and glass noodles wrapped in Filo pastry

**Creamy Saffron Garlic Scallops SF - D** 58  
A silky, creamy garlic sauce with a hint of lemon coats crispy, buttery scallops with avocado oil, fennel & pomegranate salad

**Fried Tempura Beans V** 63  
Fried Tempura beans served a mild spice Siracha aioli

**Panko Shrimps SF** 60  
Crispy Panko Shrimps in tartare souce and sweet chilli

### Soups



**Wild Mushrooms V - G - D** 54  
Seasonal mushrooms with vegetable broth and cream

**Tom Yum Soup SF - D - S** 66  
Option of coconut with chicken or prawns

### Salads



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**The Farm's Salad V - D - N** 67  
Avocado, broccoli, red cabbage, quinoa, butternut squash, peas, red onions and walnuts

**The Nest Chicken Salad G - D - F** 69  
(Remove croutons for a keto-friendly dish)  
Baby gem lettuce, free-range organic boiled eggs, red cherry tomatoes, ciabatta herbed croutons, smoked parmesan cheese, and beef bacon with Caesar dressing

**Fattoush G - V** 62  
Traditional Fattoush with pomegranate dressing

**Asparagus Niçoise D - SF** 68  
Seared tuna fillet with French beans, green asparagus, pitted olives, quail eggs, cherry tomatoes, new potatoes, herbed vinaigrette dressing, and balsamic aioli

**Phla Goong Salad SF - S** 69  
Prawn chilli in oil and lemongrass  
Coconut milk, Onion,garlic,spring onion and kaffir lime leaf

**Pomelo S - N** 47  
(Paleo-friendly) Pomelo segment and authentic Thai spice sauce with roasted coconut  
**Chicken slices 25**  
**Grilled shrimp's SF 30**

**Thai Authentic Beef S** 83  
(Paleo-friendly) Strips of marinated beef, Thai eggplants, lemongrass, cilantro, and scallions in Thai spices

**Green Papaya N - V - S - F** 59  
Green papaya, roasted nuts, slivered garlic, sweet palm sugar, cherry tomatoes, chilli, fish soy sauce, and lime  
**Grilled chicken 25**  
**Grilled shrimp's SF 30**

**Herby Grains Mixed leafy with Cous Cous & Grilled Halloumi D - V - N** 69  
Grilled halloumi served on mixed green lettuce, tomatoes, couscous, pistachio, zucchini, and bell peppers with sumac vinaigrette dressing

**The Garden Salad V - F** 56  
Green mixed lettuce, baby spinach, arugula, cucumbers, red cherry tomatoes, avocado, bell pepper and rosemary with vinaigrette dressing

**Grilled Tandoori Chicken D - G - S** 58  
Indian mixed salad leaves, mango, cherry tomatoes, and mango yogurt

**Arugula Fennel Salad D - N - F** 68  
Crumbled feta cheese on a mix of arugula leaves, slices of fennel, pomegranate, cherry tomatoes and pumpkin seeds tossed in Miso dressing.

### Pastas



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**Wild Mushroom Risotto V - D - N** 93  
Risotto with porcini, wild mushrooms, and parmesan cheese  
**Add Lobster 48**  
**Add Shrimps 30**

**Creamy Mushroom & Spinach V - D --S** 175  
Linguine sautéed lobster steak with finely chopped onion, baby mushroom, crushed garlic, low fat crème fraiche topped with grated parmesan or vegetarian cheese

**Gluten-free Penne Di Pesto D - N - V** 75  
Sautéed zucchini vegetables with homemade pesto topped with parmesan cheese

**Linguine Bolognese G - F** 82  
Linguine pasta served with ground beef, finely chopped vegetables, and tomato sauce

**Organic Chicken Carbonara D - G - F** 84  
(Gluten-free penne available upon request) Penne, grilled chicken, sautéed mushrooms, and beef bacon simmered in carbonara sauce  
**Add red sauce 8**  
**Add prawns SF 30**

**Penne Arabiata V - G - (D)** 68  
Regate penne tossed in olive oil, garlic, peeled tomatoes, basil leaves, Arabic parsley topped with parmesan cheese (chili flakes if spicy)

### Sandwiches



**The Farm's Signature Burger G - D** 122  
The Farm burger with guacamole, crunchy buttered onions, organic tomato slices, gherkins, honey glazed crispy beef/turkey bacon, and double melted cheese served with sweet potato or French fries

**Smoked Chicken or Salmon with Avocado Sandwich D - SF** 76  
Served on ciabatta with roasted garlic

**Steak Sandwich D - G** 98  
Roasted steak, melted cheese, tomatoes, lettuce, and capsicum, on focaccia

**Cheese Garlic Bread Shrimp Grilled Cheese SF - D - G - F** 109  
Baked shrimp on a parmesan cheesy buttered bread



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### Global Flavours



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<b>Roasted Organic Rotisserie Chicken F- D</b>	148
Lemon and herb marinated Corn-fed chicken roasted and served with baby carrots, sautéed broccolini, and baby potatoes	
<b>Chateaubriand Fillet Asado S - G</b>	235
Hormone-free 200g prime beef tenderloin fillet, squashed garlic baby potatoes, and Chimichurri sauce	
<b>Grilled Spiced Lamb Cutlets G - S</b>	176
Red kidney bean sautéed with baby spinach and lemon mint dew	
<b>Farm The Surf &amp; Turf (D) - SF - G - F</b>	265
150g Grain fed fillet, tiger prawns, roasted baby potatoes and chery tomato served with a lobster creamy lemon butte	
<b>Fish and Chips D - SF - G - F</b>	93
Crispy battered old school cod served with mushy peas, crispy chips, and curry sauce	
<b>Wild Baked Salmon D - SF</b> (Paleo-friendly)	167
Baked stuffed Norwegian salmon with wilted spinach served with creamed cray fish tail sauce	
<b>Hormone-free Grilled Rib Eye Steak G - S</b>	204
Grain-fed 150 days served with garden vegetables and pepper sauce	
<b>Braised Short Ribs D</b>	180
Slow cooked short ribs with buttered pearl onions, crispy beef bacon bits, and button mushrooms	
<b>Lamb Shank G - D - F</b> (Paleo and keto-friendly)	170
Braised Moroccan marinated lamb shank served with Gusto's ratatouille and Polenta or mashed potato	
<b>Seafood Paella SF - S - F</b>	205
Served with white fish, salmon, shrimps, mussels, and mild spicy sauce	
<b>Traditional Mixed Grill D - SF - S</b>	155
Grilled lamb kofta, prawn skewers, shishtawook chicken skewers served with oriental rice	



### Sauces

Mushroom Sauce	8
Pepper Sauce	8
Cheese Sauce	8
Peri Peri Sauce	8
Arabiata Sauce	8

### Additional Sides

Sweet potato fries V	29
French fries V	28
Homemade mashed potatoes V - D	29
Creamed spinach V - D	28
Parsley sautéed broccolini V - D (Keto-friendly)	29
The Farm's Garden Salad V	28
Steamed jasmine rice V	28
Cauliflower rice V	28
Herbed Cheese Garlic Bread D - G	35

### Asian Corner



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<b>The Farm's Authentic Biryani N - S - D - F</b>	94
Traditional spiced South Indian flavored rice, saffron tomatoes, and onion gravy served with crispy papadum and raita <b>Chicken 20   Lamb 25</b>	
<b>Buttered Chicken Masala D - S - N</b> (Replace jasmine rice with cauliflower rice for a keto-friendly dish) 20	122
Tomato based sauce flavored with Indian spices and condiments, served with Jasmine rice	
<b>Paneer Butter Masala V - D - S - N</b>	63
Baked paneer infused in butter masala sauce	
<b>Fried Barramundi SF- S</b>	115
Served with a herbed Thai sauce	
<b>Wok Fried Tofu V - S - N</b>	73
Silken tofu with Thai chilli paste, fresh chilli, and Thai herbs	
<b>Steamed Fish - Catch of the Day S - SF - N</b>	132
Served with Thai virgin sauce	
<b>Roasted Marinated Chicken with Thai Herb Sauce S - N 99</b>	
Strips of chicken marinated in Thai spices, lemongrass turmeric, red chilli, tamarind, and garlic pepper sauce	
<b>Stir Fried Chicken N - S - G</b>	112
Stir fried chicken with ginger black fungus scallions and red chilli in oyster sauce.	
<b>Thai Green Curry S - N - V - F</b>	69
Mixed vegetables, cauliflower, broccoli, capsicum, long beans, and eggplant with green curry and coconut milk <b>Add chicken 25   Add prawns SF 30</b>	
<b>Thai Beef Panang Curry S - N</b>	134
Beef tenderloin cooked in thick red curry paste	
<b>Roasted Duck S - SF</b>	145
Infused in Red Curry and grape sauce, served with rice	
<b>Phad Thai Noodles N - S - SF</b>	89
Soaked Thai rice noodles, cooked free-range eggs, diced firm tofu, tamarind, pulp fish sauce, dried shrimps, and roasted crushed peanuts. <b>Choice of vegetables, chicken or shrimps</b>	
<b>Indonesian Nasi Goreng S - N - SF</b>	86
Spiced Basmati rice stir fried with chicken, shrimps, and scallions cooked in oyster sauce	
<b>Thai Massaman Lamb Curry S - N</b>	123
Served with roasted cashew nuts and Yukon potatoes	
<b>Fried Thai Beef Broccoli SF</b>	129
Tenderloin beef, broccoli, onions, garlic, and crushed black peppercorns	
<b>Gai Phad Kaprow S - F</b>	106
Basil hand chopped chicken	
<b>Taste of Curry N - G - D - S</b>	79
Hot Indian vegetable curry served with papadum and steamed basmati rice <b>Add chicken 25   Add prawns SF 30</b>	
<b>Prawn Red Curry SF - S</b>	109
Fried prawns, red curry paste, coconut milk, kaffir lime leaves, and red chilli	

### Artisan Pizzas



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<b>Margherita D - G</b>	73
Tomato sauce, mozzarella, and fresh basil	
<b>Four Cheese D - G</b>	89
Mozzarella, gorgonzola, provolone, and parmesan	
<b>Pepperoni D - G</b>	89
Tomato sauce, mozzarella, and pepperoni	
<b>Steak and Shrimp Stuffed Bread D - SF - G</b>	118
Rich flavors of Steak Shrimp, onion, garlic, cheddar, melted butter and parsley	
<b>Seafood SF - D - G</b>	106
Tomato sauce, mozzarella, shrimps, mussels, and squid	
<b>Rooster D - G</b>	93
Marinated chicken breast, mozzarella cheese, parmesan cheese, and onions	
<b>Tartufo D - G</b>	98
Truffle paste, provolone, parmesan, mushrooms, roasted garlic, and rocket leaves	
<b>Vegetarian D - G - V</b>	69
Tomatoes, parmesan cheese, bufala mozzarella, zucchini, and spinach, topped with fresh basil and olive oil	
<b>The Avocado G - V - F</b>	88
Herbed pizza dough, avocado, asparagus, parmesan cheese, baby spinach, and olive oil	
<b>Capricciosa G - F</b>	98
Tomato sauce, parmesan cheese, bufala mozzarella, turkey ham, artichokes, olives, and mushrooms, topped with fresh basil and olive oil	

### Kids All Day Menu



<b>Crispy Battered Cod Goujons D - SF</b>	46
Served with mushy peas, tartare sauce, sautéed vegetables, and French fries	
<b>Bunny Mini Burger G - D - N</b>	60
Beef or chicken served with your choice of white or five cereal bun, roasted tomatoes, guacamole, and French fries	
<b>Chicken Tenders G</b>	44
Organic, deep fried breaded chicken, served with French fries	
<b>The Monkey Ropes Spaghetti G - D</b>	54
Served with your Bolognese sauce	
<b>Mac 'n' Cheese G - D</b>	43
Homemade macaroni pasta cooked in four cheeses béchamel sauce	
<b>Pizza D - G</b>	42
Tomato sauce and mozzarella	
<b>Kids' Pie G - D</b>	39
Homemade chicken pie with mashed potatoes and gravy	