



the farm
al barari

Lunch & Dinner - 12.30pm to 10.30pm

To Start



AED

Tuna Avocado Tartare SF - F Served with yuzu, mirin, and kikkoman soya dressing	62
Fresh Crab and Avocado SF Served with arugula, pomegranate, and lime pesto sauce	85
Vietnamese Summer Rolls SF - N - S Fresh vegetables and prawns wrapped in rice paper, served with peanut kikkoman soya sauce	62
Baked Sticky Chicken Wings S Marinated and crispy baked with honey and garlic Buffalo sauce	65
Burrata Bunch Tomato and Basil D - V - N - F (Keto-friendly) Puglia mozzarella and cherry tomatoes tossed in pesto	78
Chips and Salsa D Organic corn tortilla served with pico de gallo, sour cream, and guacamole	67
Steamed Vegetables Dumplings V Served with homemade Thai vegetable sauce With shrimps and Thai fish sauce 15 SF	50
Crusted Soft Shell Crab SF - F - S Soft shell crab crusted in garlic pepper	67
Grilled Eggplant Rolls V - D - N Grilled eggplant stuffed with cream cheese, bell peppers, basil, and walnuts served with olive oil	47
Calamari SF - G Fresh crispy squid rings served with tartare sauce	52

Soups



Wild Mushrooms V - G - D Seasonal mushrooms with vegetable broth and cream	54
Tom Yum Soup SF - S Option of coconut with chicken or prawns	59
Chefs Special Soup of the Day	68

Salads



The Farm's Salad V - N Avocado, broccoli, red cabbage, quinoa, butternut squash, peas, red onions, and walnuts	62
The Nest Chicken Salad G - D - F (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	63

Salads



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Fattoush G - V Traditional fattoush with pomegranate dressing	56
Red Rice and Quinoa V - D - F Fresh garden salad with melody of red rice and quinoa, dried apricots, raisins, feta, and sautéed onions with mandarin dressing	50
Niçoise SF Seared tuna fillet with French beans, green asparagus, pitted olives, quail eggs, cherry tomatoes, new potatoes, herbed vinaigrette dressing, and balsamic aioli	63
Pomelo S - N (Paleo-friendly) Pomelo segment and authentic Thai spice sauce with roasted coconut	45
Chicken slices	20
Grilled shrimps SF	25
Thai Authentic Beef S - F (Paleo-friendly) Strips of marinated beef, Thai eggplants, lemongrass, cilantro, and scallions in Thai spices	82
Green Papaya N - V - S - F Green papaya, roasted nuts, slivered garlic, sweet palm sugar, cherry tomatoes, chilli, fish soy sauce, and lime	56
Grilled chicken	20
Grilled shrimps SF	25
Grilled Halloumi and Couscous D - V - N Grilled halloumi served on mixed green lettuce, tomatoes, couscous, pistachio, zucchini, and bell peppers with sumac vinaigrette dressing	65
The Garden Salad V - F Green mixed lettuce, baby spinach, arugula, cucumbers, red cherry tomatoes, avocado, and rosemary with vinaigrette dressing	50
Grilled Tandoori Chicken D - G - S Indian mixed salad leaves, mango, cherry tomatoes, and mango yogurt	54
Arugula Fennel Salad D-N-F Crumbled feta cheese on a mix of arugula leaves, slices of fennel, pomegranate, cherry tomatoes and pumpkin seeds tossed in Miso dressing.	68

Global Flavours



Roasted Organic Rotisserie Chicken F - D Lemon and herb marinated Tegel chicken roasted and served with baby carrots, sautéed broccolini, and baby potatoes	139
Chateaubriand Fillet Asado S - G Hormone-free 200g prime beef tenderloin fillet, squashed garlic baby potatoes, and Chimichurri sauce	225

Global Flavours



AED

Grilled Spiced Lamb Cutlets G - S Red kidney bean sautéed with baby spinach and lemon mint dew	169
Fish and Chips D - SF - G - F Crispy battered old school cod served with mushy peas, crispy chips, and curry sauce	86
Wild Baked Salmon D - SF (Paleo-friendly) Baked Norwegian salmon with wilted spinach served with creamed cray fish tail sauce	159
Hormone-free Grilled Rib Eye Steak G - S Grain-fed 150 days served with garden vegetables and pepper sauce	195
Organic Chicken Carbonara D - G - F (Gluten-free penne available upon request) Penne, grilled chicken, sautéed mushrooms, and beef bacon simmered in carbonara sauce Add prawns SF	79 25
Linguine Bolognese Linguine pasta served with ground beef, finely chopped vegetables, and tomato sauce	79
Braised Short Ribs D Slow cooked short ribs with buttered pearl onions, crispy beef bacon bits, and button mushrooms	170
Lamb Shank (Paleo and keto-friendly) Braised Moroccan marinated lamb shank served with Gusto's ratatouille and Polenta	148
Seafood Paella SF - S - F Served with white fish, salmon, shrimps, mussels, and mild spicy sauce	197
Wild Mushroom Risotto V - D - N Risotto with porcini, wild mushrooms, and parmesan cheese	89
Gluten-free Penne Di Pesto D - N - V Sautéed zucchini vegetables with homemade pesto topped with parmesan cheese	73
Traditional Mixed Grill Grilled lamb kofta, prawn skewers, shish tawook chicken skewers served with oriental rice	135
Masala Fish Curry D-S-SF AED Authentic Indian masala fish curry served with Paratha	145
Pan Fried Hammour D-S-SF Fresh pan fried Hamour with Harissa sauce with wild mushrooms and asparagus	160

Additional Sides

Sweet potato fries V	27
French fries V	21
Homemade mashed potatoes V - D	27
Creamed spinach V - D	27
Parsley sautéed broccolini V - D (Keto-friendly)	27
The Farm's garden salad V	19
Steamed jasmine rice V	21
Cauliflower rice V	19



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Asian Corner



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The Farm's Authentic Biryani N - S - D - F Traditional spiced South Indian flavoured rice, saffron tomatoes, and onion gravy served with crispy papadum and raita Chicken 10 Lamb 15	92
Buttered Chicken Masala D - S - N (Replace jasmine rice with cauliflower rice for a keto-friendly dish) 16 Tomato based sauce flavored with Indian spices and condiments, served with Jasmine rice	118
Paneer Butter Masala V - D - S - N Baked paneer infused in butter masala sauce	58
Fried Barramundi SF- S Served with a herbed Thai sauce	109
Wok Fried Tofu V - S - N Silken tofu with Thai chilli paste, fresh chilli, and Thai herbs	68
Steamed Fish - Catch of the Day S - SF - N Served with Thai virgin sauce	126
Roasted Marinated Chicken with Thai Herb Sauce S - N Strips of chicken marinated in Thai spices, lemongrass turmeric, red chilli, tamarind, and garlic pepper sauce	97
Stir Fried Chicken N - S - G Stir fried chicken with ginger black fungus scallions and red chilli in oyster sauce. Add seafood SF 15	100
Thai Green Curry S - N - V - F Mixed vegetables, cauliflower, broccoli, capsicum, long beans, and eggplant with green curry and coconut milk Add chicken 20 Add prawns SF 25	65
Thai Beef Panang Curry S - N Beef tenderloin cooked in thick red curry paste	130
Roasted Duck S - SF Infused in Red Curry and grape sauce, served with rice	145
Phad Thai Noodles N - S - SF Soaked Thai rice noodles, cooked free-range eggs, diced firm tofu, tamarind, pulp fish sauce, dried shrimps, and roasted crushed peanuts	82
Indonesian Nasi Goreng S - N - SF Spiced Basmati rice stir fried with chicken, shrimps, and scallions cooked in oyster sauce	84
Thai Massaman Lamb Curry S - N Served with roasted cashew nuts and Yukon potatoes	115
Fried Thai Beef Broccoli SF Tenderloin beef, broccoli, onions, garlic, and crushed black peppercorns	125
Taste of Curry N - G - D - S Hot Indian vegetable curry served with papadum and steamed basmati rice Add chicken 20 Add prawns SF 25	75
Prawn Red Curry SF - S Fried prawns, red curry paste, coconut milk, kaffir lime leaves, and red chilli	102
Stir Fried Prawn with Asparagus SF-S Asian prawns with sauteed ginger and asparagus	110
Deep Fried Fish With Chili Soya Sauce SF-S Crispy fried fish dressed with a spicy soya sauce	105

Sandwiches



AED

The Farm's Signature Burger G - D Angus beef burger with guacamole, crunchy buttered onions, organic tomato slices, gherkins, honey glazed crispy bacon, and double melted cheese served with sweet potato or French fries	120
Corn-fed Chicken Burger G - D 160g Tegel chicken burger served with onions, sun-dried tomatoes, and mixed lettuce, topped with cheese	78
The Farmer's Club Sandwich G - D Loaf bread, American cheese, ham or turkey, tomatoes, lettuce, beef bacon, and eggs, served with mayonnaise	73
Smoked Chicken or Salmon with Avocado Sandwich D - SF Served on Ciabatta with roasted garlic	73
Steak Sandwich D Roasted steak, melted cheese, tomatoes, and capsicum, on focaccia	98

Artisan Pizza

Margherita D - G Tomato sauce, mozzarella, and fresh basil	69
Four Cheese D - G Mozzarella, gorgonzola, provolone, and parmesan	85
Pepperoni D - G Tomato sauce, mozzarella, and pepperoni	86
Seafood SF - D - G Tomato sauce, mozzarella, shrimps, mussels, and squid	100
Rooster D - G Marinated chicken breast, mozzarella cheese, parmesan cheese, and onions	90
Tartufo D - G Truffle paste, provolone, parmesan, mushrooms, roasted garlic, and rocket leaves	85
Vegetarian D - G - V Tomatoes, parmesan cheese, bufala mozzarella, zucchini, and spinach, topped with fresh basil and olive oil	65
The Avocado G - V - F Herbed pizza dough, avocado, asparagus, parmesan cheese, baby spinach, and olive oil	87
Capricciosa G - F Tomato sauce, parmesan cheese, bufala mozzarella, turkey ham, artichokes, olives, and mushrooms, topped with fresh basil and olive oil	97
Artichoke D-G Infused whipped cream with spinach and artichoke and Mozzarella	95

Children's All Day



AED

Crispy Battered Cod Goujons D - SF Served with mushy peas, tartare sauce, sautéed vegetables, and French fries	42
Bunny Mini Burger G - D - N Beef or chicken served with your choice of white or five cereal bun, roasted tomatoes, guacamole, and French fries	60
Chicken Tenders G Organic, deep fried breaded chicken, served with French fries	40
The Monkey Ropes Spaghetti G - D Served with your Bolognese sauce	52
Mac 'n' Cheese G - D Homemade macaroni pasta cooked in four cheese béchamel sauce	42
Pizza D - G Tomato sauce and mozzarella	40
Kid's Pie G - D Homemade chicken pie with mashed potatoes and gravy	37

Desserts



Coque en Chocolat G - D Chocolate sphere stuffed with crumble, vanilla ice cream, and red fruits, topped with melted chocolate	50
Baked Blueberry Tart D - N - F Fresh berries, milk chocolate mousse, chocolate ganache, almond and vanilla ice cream	58
Frozen Cheesecake D Cheesecake ice cream, whipped cream, topped with red fruits coulis	44
Kaffir Lime Crème Brûlée D Vanilla-scented custard with kaffir lime, lemongrass, and caramelised Demerara	37
Gluten-free Chocolate Delight D - N Served with vanilla ice cream	47
Traditional Tiramisù D Homemade lady fingers soaked in coffee syrup layered with tiramisù mousse	37
Chocolate Fudgy N - D - G - F Chocolate baked confection with nuts, frosting, cream cheese, chocolate chips	64
Treats for Two G - D - N - F Our sharing platter of crème brûlée, cheesecake, tiramisù, and chocolate ganache, served with raspberry sauce and chocolate crumble	71
Two Scoops D Ask our staff to discover our many delicious flavours of ice cream	16