



SIDDHARTA LOUNGE
by buddha-bar

*La
Fiesta*

STARTERS

MINI CEVICHE DE SEA BASS WITH LECHE DE TIGRE (F)

Fresh seabass cubes marinated in zesty citrus "Leche de Tigre", tossed with red onion, coriander, and chili for a vibrant, refreshing bite of coastal Peru.

GOLDEN AREPITAS WITH MOZZARELLA CHEESE (D, G)

Crispy golden corn arepitas filled with mozzarella cheese, chicken and avocado served warm for a perfect blend of crunchy, creamy, and savory flavors.

TOSTONES WITH GUACAMOLE AND TOASTED SESAME (SS, G)

Plantains served with creamy, zesty guacamole, and finished with a sprinkle of toasted sesame seeds for a crunchy, flavorful bite.

EMPANADA – BEEF (D, G)

Crispy golden pastry stuffed with spiced minced beef, onions, and herbs a classic Latin favorite served with a touch of smoky chili tomato salsa.

MINI SHRIMP TACOS WITH MANGO SALSA (SF, G, D)

Soft mini tortillas filled with sautéed shrimp, fresh mango salsa, and a hint of lime a vibrant bite bursting with tropical flavor.

MAIN COURSES

LEMON & GARLIC SHRIMP SKEWERS WITH LIGHT TERIYAKI SAUCE (SS, SF, G)

Grilled marinated shrimp skewers infused with fresh lemon and garlic, finished with a light teriyaki glaze.

SHORT RIB IN ADOBO GLAZE WITH SWEET CORN PURÉE (G, D)

Tender braised short ribs finished with a rich chipotle adobo glaze, complemented by velvety sweet corn purée and micro herbs and broccolini.

CHURRASCO SKEWERS (G)

Beef sirloin, ribeye, and tenderloin steak olive oil, garlic, cumin, black pepper, smoked paprika with chimichurri sauce, cassava chips and grilled veggies.

POLLO A LA BRASA BITES (D, G)

Chicken thighs, soy sauce, garlic, cumin, black pepper, salt with Aji Verde sauce.

D - DAIRY | G - GLUTEN | N - NUTS | F - FISH | SF - SEAFOOD | SS - SESAME

DESSERTS

TRES LECHES SQUARES (G, D)

Milk, egg, sugar, vanilla extract, cinnamon, cocoa powder.

PASSIONFRUIT MOUSSE (D)

Heavy cream, passionfruit seed with pulp, fresh mint, white chocolate, blueberry, raspberry, vanilla extract.

ARROZ CON LECHE (D)

Creamy slow-cooked milk rice pudding with raisin and vanilla essence.

BEVERAGES

COCKTAILS

THAI SMASH

Siddhartha Spirit, Thai basil, Tom Yum syrup, lemon juice.

SANGRIA #2

Vodka, Mediterranean wine, Crème de Cassis, strawberries & grapefruit.

MARGARITA

Tequila, Triple Sec, lime.

COSMOPOLITAN

Vodka, Triple Sec, fresh lime & cranberry.

HOUSE SPIRITS

HOUSE WINES

SPARKLING WINES

Every Sunday, From 7:00 pm - 11:00 pm

DH149 per person

3-course menu and 2 hours of free-flow beverages.

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الأسعار المذكورة بالدرهم الإماراتي، وتشمل رسما الخدمة والضرائب.

ALL PRICES ARE IN UAE DIRHAM AND ARE INCLUSIVE OF ALL APPLICABLE SERVICE CHARGES AND TAXES.



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