

REVO CAFÉ & BAR MENU

Breakfast

- Pulled Beef Benedict** 45
A sinful bed of pulled beef topped with two poached eggs, covered in a blanket of Hollandaise sauce, with grilled mushrooms
Gluten-free bread available
- Levantine Breakfast** 39
Sujuk, baked hen egg shakshuka, cream kaymak with honey, grilled halloumi, marinated olives, bergamot jam, semit bread
Gluten-free bread available upon request
- Porridge** 39
Organic rolled jumbo oats prepared with your choice of milk, mixed berries, banana, maple syrup, cinnamon, brown sugar and seeds
Gluten-free porridge available
- Crystallised Belgian Waffles** 29
Berries, maple syrup, whipped cream



French Tartines

- Confit chicken, Japanese mayonnaise and avocado** 59
 - Stracciatella cheese, truffle mushroom, watercress salad** 59
 - Smoked salmon, dill cream, caperberries, pickled onion** 59
 - Grilled vegetables, olive tapenade, confit tomato** 35
- Gluten-free toasted bread is available on request



Burgers, Sandwiches, Wraps

All served with fries or salad

- Australian Wagyu Beef Burger (200gr)** 75
Cheddar, caramelised onions turkey bacon, tomato relish, brioche bun, fries
- Corn-fed Chicken Burger** 49
Avocado, jalapeno, chipotle, manchego, brioche bun, homemade French fries
- Chicken Wrap** 39
Boston lettuce, tomato, manchego cheese, avocado, French fries
- Falafel Wrap** 39
Chickpeas paté, tahina sauce, pickled salad, French fries

Appetisers

- Heirloom Tomato Bruschetta** 29
Grilled ciabatta bread, basil and extra virgin olive oil
- Gambas Al Ajillo** 29
Gulf prawns sautéed in fresh chilli, garlic and olive oil
- Prawns Tempura** 29
Crispy shisho leaves, sriracha mayonnaise
- Chicken Satay** 39
Satay with peanut sauce
- Fritto Misto** 39
Crispy calamari and prawns with zucchini tempura, chipotle sauce
- Vegetables Briwat** 29
Stuffed filo pastry with mixed vegetables and cheese, served with harissa sauce

Salads

- Burrata** 65
Confit grilled Mediterranean vegetables and pesto
- Greek Feta** 39
Heirloom tomatoes, mesclun leaves, Kalamata olives, extra virgin olive oil
- Chicken Caesar** 59
Baby gem lettuce, crispy beef bacon, croutons, boiled egg, Parmesan cheese
- Arabic Mezzeh** 39
Hummus, moutabel, babaganoush, vine leaves, fattoush and tabouleh

Soups

- Shrimp and Clam Chowder** 39
Fresh clams blended with potatoes, herbs and mascarpone, topped with seared local prawns
- Butternut Squash** 35
Crumbled feta, pumpkin seeds, crispy croutons, micro greens

Charcoal Grills

- Grilled Seafood** 109
Half Omani lobster, king prawn, Atlantic salmon, mussels, calamari, French fries, salad
- Arabic Mixed Grill** 95
Shish taouk, beef kofta, shish kebab, lamb chop cooked over charcoal, French fries and salad

Pizzeria

- Margherita Pizza** 59
Tomato, mozzarella cheese, basil
- Formaggi Pizza** 69
Tomato, four different cheeses
- Funghi Pizza** 69
Pesto, mushroom, truffle
- Pizza Diavola** 69
Tomato, mozzarella, beef salami, chilli flakes
- Fruitti de mare Pizza** 69
Tomato, mozzarella, mixed seafood

Desserts

- Apple Streusel Cake, Homemade Vanilla Ice Cream** 29
- Kunafa with Cheese | Pistachio | Orange Blossom Syrup | Mastic Ice Cream** 29
- Revo Strawberry Cheesecake** 29
- Manjari Chocolate Fondant | Caramelised Macadamia | banana ice cream** 55
- Trio of Sorbet** 29
Raspberry, lemon mint, and mango passion
- International Cheese Platter** 29
Assorted cheese with nuts, fruit compote and crackers



Revo Signature

- Revo Signature Egg Benedict** 45
Two poached eggs on a toasted English muffin, avocado, dill, Hollandaise sauce, hash brown, sautéed mushrooms.
Gluten-free bread available
- Revo Club Sandwich** 69
Turkey bacon, tomato, lettuce, cheese, fried egg, grilled chicken, French fries
- Signature Steaks**
 - US, Angus beef tenderloin (200g, 2 - 4 marbling) 149
 - Westholme Wagyu cube roll, (250g, 5 + marbling) 149
 - Sanchoke Wagyu striploin (250g, 5 + marbling) 149
- Truffle mashed potato, green salad, choice of peppercorn, Bearnaise, mushroom or Stilton sauce 85
- Arroz Bomba Paella** 85
Gulf prawns, fresh squid, mussels, cuttle fish cooked in Sofrito sauce
- Angus Beef Ribs** 119
Twice-cooked barbecue beef ribs with handcut fries

Main Courses

- Risotto Porcini** 49
Carnaroli rice cooked with ceps mushrooms, Parmesan cheese and butter
- Lasagna Al Forno** 55
Classic layers of pasta with bolognese and bechamel
- Atlantic Salmon Fillet** 85
Potato colcannon, poached shrimps, confit Jerusalem artichoke, extra virgin olive oil, olive tapenade
- Chicken Parmigiana** 59
Chicken fillet, crumbed and fried, topped with tomato sauce and Provolone cheese
- Linguine Alle Vongole** 55
Flat spaghetti with fresh local clams, garlic, chilli and extra virgin olive oil



Alcohol	Celery	Crustaceans	Eggs
Gluten	Lupin	Milk	Molluscs
Mustard	Nuts	Peanuts	Sesame Seeds
Soybeans	Fish	Sulphur Dioxide	Vegetarian
Healthy Option	Onion	Garlic	Gluten Free

If you have any concerns regarding food allergies, please alert your server prior to ordering.

Calorie counts (kcal) for each dish are measured per 100gr.

LET'S DRINK TO THAT!

Hot Beverage

Espresso	18
Hot Chocolate	29
Americano	23
Revo Blue Latte	26
Revo Blue Cafe Latte	26
Matcha Latte	26
Matcha Café Latte	26
Café Latte - Regular	25
Café Latte - Flavoured	26
Cappuccino - Regular	25
Cappuccino - Flavoured	26
Double Espresso	20
Selection of Tea	25

Cold Beverage

Revo Frappé	30
Black Forest Frappuccino	30
Triple Chocolate Cookie Frappuccino	30
Strawberry Creamy Frappuccino	30
Caramel Creamy Frappuccino	30
Iced Coffee - Regular	20
Iced Coffee - Flavoured	23
Iced Tea - Regular	20
Revo Special Iced Tea	23
Iced Matcha Latte	23
Iced Matcha Cafe Latte	23
[Almond Milk, Soya Milk, Coconut Milk]	5
Cold Brew Coffee	26
[Flavours: matcha, cinnamon, peppermint]	

Fresh Juice

Orange	25
Carrot	25
Lemon Mint	25
Watermelon	25
Pineapple	25

Soft Drink

Pepsi	18
Redbull	40
7Up	18
Diet 7Up	18
Mirinda	18
Ginger Ale	18
Tonic	18
Diet Pepsi	18

Smoothies

Black Detox	35
Energy Booster	35
Aloe Ha	35
Acai Kick	30
Tropi Colada	30
Green Machine	30
Caribbean Kiss	30
Beet the Heat	30
Mango Paradise	30

Milkshakes

Banana Caramel	30
Strawberry White Choco	30
Cherry Choco	30

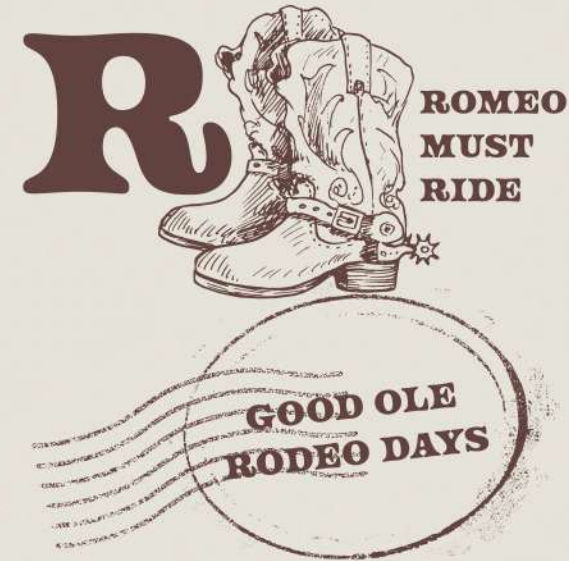


Frappé

Chai	35
Coldbrew	35
Matcha	35

H2O

Acqua Panna 750ml	30
Acqua Panna 500ml	17
San Pellegrino 750ml	34
San Pellegrino 500ml	21



Cocktails

Revo-lution	60
Gin, mango, purée, lime, grenadine and ginger ale	
Californication	60
Rum, Malibu, melon liqueur and pineapple juice	
Revo-cation	60
Vodka, Kahlúa, espresso and vanilla ice-cream	
Espresso Martini	55
Vodka, espresso, Kahlúa, syrup	
Mojito (Classic/Flavoured) *	55/60
Rum, lime, mint leaves and soda	
Gin Fizz *	55
Gin, lime and club soda	
Margarita	55
Tequila, triple sec and lime	

Bottled Beer

Corona	43
Amstel*	32
Heineken	40
Becks*	30

Draft Beer

	Half/Pint
Hoegaarden	30/55
Budweiser	26/49
Heineken	26/49
Birra Moretti	26/49

Alcohol	Celery	Crustaceans	Eggs
Gluten	Lupin	Milk	Molluscs
Mustard	Nuts	Peanuts	Sesame Seeds
Soybeans	Fish	Sulphur Dioxide	Vegetarian
Healthy Option			



Sparkling Wine

	Glass/Bottle
Prosecco DOC, Da Luca - Italy	51/220
Conte Fosco Cuvée Brut NV - Italy	49/210

White Wine

	Glass/Bottle
Arcadian Sauvignon Blanc - Australia	45/190
The Riddle, Hardys Chardonnay - Australia*	43/180

Red Wine

	Glass/Bottle
Arcadian Shiraz - Australia	45/190
The Riddle, Hardys Cabernet Merlot - Australia*	43/180

Rosé Wine

	Glass/Bottle
Cuvée Sabourin Blush - France	50/200

Spirit

Grey Goose	70
Belvedere	70
Hendrick's	65
Bombay Sapphire *	40
Tanqueray 10 *	59
Glenfiddich 12 Year Old	70
J Walker Black Label	65
Bacardi Carta De Oro (Gold)*	55
Capt Morgan Spiced Rum	55
Hennessy VS	65
Olmecca Tequila Blanco *	55

Items with ' * ' are available during Happy Hour
 If you have any concerns regarding food allergies, please alert your server prior to ordering.
 All Inclusive, All Inclusive Premium, Full Board and Half Board Supplement: AED 50
 All prices are in UAE Dirhams and are inclusive of Municipality Fee, service charge and VAT.
 Calorie counts (kcal) for each dish are measured per 100gr.