

haze

lounge

Salads

Classic Caesar Salad (E, SF, G, D, M, SB) baby gem, crispy turkey bacon, boiled egg, herb croutons, Caesar dressing Add chicken Add prawns	52
Classic Greek Salad (V, D, M, SUL) romaine lettuce, cherry tomatoes, bell peppers, kalamata olives, Greek feta, lemon vinaigrette	50
Roasted Beetroot & White Bean Hummus (V, G, D, N, SE) Greek feta, baby spinach, orange, hazelnut, sourdough	52
Pugliese Buratina (G, D, SUL) heirloom tomatoes, basil, pistou, apple balsamic reduction, grilled focaccia	65
Catalana Prawn Salad (SF, M, C) poached prawns, fennel, mixed greens, celery, grapefruit, cherry tomato, radish, oregano-orange dressing	68

Signatures Snacks

Hummus & Lamb Kawarma (G, SE) sautéed lamb, pickled onion, dukkah, pomegranate molasses, mint leaves, pita bread	55
Crispy Fried Shrimps (G, N, SF, M, SB, E) harissa aioli, lemon	60
Crispy Calamari (SF, G, M, SB, E) lemon, lemon chili aioli	56
Cheesy Chicken Croquettes (G, D, M) romesco sauce, chili jam	55
Vegan Switch Kawarma (VG, G, SE) hummus, pickled onion, radish, rocket leaves, mint leaves, tahini sauce, pita bread	65

To Share

Falafel Hummus Bowl (V, G, D, SE, SB) green salad, pickled chili & radish, dukkah, chili yoghurt tahini sauce	48
Garlic Prawns (SF, G, D) chili tomato relish, garlic bread	68
Lamb Arayes (G, D) pita bread, pickled veggies, garlic yoghurt sauce	65
Golden Fish Fillet Fingers (SF, G, D, M, SB, E) kunafa-crusted white fish, thick-cut fries, lemon, tartare sauce	75

Our Soups

Avgolemeono (G, C) Greek-style chicken broth with lemon & rice	48
Roasted Tomato Soup (G, D) homemade creamy tomato soup with garlic bread	42

From Our Charcoal Oven

Charcoal Roasted Lamb Kofta (D, G) smoked eggplant & yoghurt, red onion parsley salad, green chermoula sauce, mixed green salad, pita bread	85
Chicken Shish Tawouk (D, G) Greek yoghurt, Khashkhash tomato sauce, red onion & parsley salad, pita bread	85
Grilled Baby Chicken (M) white bean & bell pepper fricassee	95
Pan-Seared Sea Bass Fillet (SF, M, SB) crushed potato & olives, sautéed french beans, sauce vierge, lemon chili aioli	115
Grilled Pure Black Angus Striploin MB2+ (D) mashed potato, roasted garlic, peppercorn sauce	165
Grilled Aussie Lamb Chops (M) roasted seasonal veggies, mixed greens, rosemary jus	150
Mixed Grill Platter (E, G, M, SB) shish tawouk, lamb kofta, lamb chops, lamb arayes, mixed green salad, pita bread, garlic mayo, chili harissa	220

Sandwiches, Burgers

Turkey Ham & Cheese Sandwich (G, D, N, SB) sourdough, caramelised onion, emmental cheese, romesco almond pistou, rocket leaves, potato chips	48
Panini Sandwich (V, G, D, SB, SUL) ciabatta, tomatoes, buffalo mozzarella cheese, rocket, basil pistou, balsamic reduction, potato chips	52
Grilled Chicken Wrap (E, G, M, SB) fajita bread, grilled chicken, romaine lettuce, tomato, cucumber pickles, garlic sauce, french fries	50
Beef Sliders (E, G, D, M, SB) caramelised onion, baby gem, tomato, harissa mayo, brioche bun, french fries	68
Fried Chicken Burger (E, G, D, M, SB) romaine lettuce, cabbage slaw, pickled cucumber, chili mayo, brioche bun, french fries	64
'Switch - 🌱' Vegan Kebab Wrap (VG, G, SB, SE) fajita bread, vegan kofta, romaine lettuce, tomato, cucumber pickles, tahini sauce, french fries	70
'Switch - 🌱' Vegan Burger (VG, G, SB, M, SE) vegan bun, vegan patty, baby gem lettuce, tomato, grilled onion, avocado, gherkins, french fries	80

(N) Nuts (G) Gluten (SF) Seafood (D) Dairy (VG) Vegan (V) Vegetarian
(SE) Sesame (E) Egg (C) Celery (M) Mustard (SB) Soybean (SUL)
Sulphur Dioxide (L) Lupin All Prices are in UAE AED & Inclusive of 5%
VAT, 7% Municipality Fee & 10% Service Charge

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Mezze Corner

Roasted Eggplant Moutabal (G, D)
Greek yoghurt, garlic, pomegranate, pita bread

Haze Tzatziki (V, G, D)
Greek yoghurt, cucumber, mint, dill, pita bread

Chickpea Hummus (V, G, SE)
tahini, fresh garden vegetables, olive oil, pita bread

Mezze Platter (SF, G, D, SE)
hummus, tzatziki, eggplant moutabal, marinated olives, falafel, fried calamari, vegetable crudités, pita bread

Pasta

Mushroom Rigatoni (V, D, G)
creamy mushroom ragu, Grana Padano, herb crumbs

Spaghetti & Meatballs (D, G)
tomato marinara sauce, spaghetti, basil, Grana Padano

King Prawn Linguine (SF, G, D)
king prawns, tomato, garlic, herb crumbs, basil, chili oil

Side Dishes

Mashed Potato (V, D) 26

Roasted Seasonal Veggies, Paprika Aioli (E, V, M, SB) 30

Sautéed Beans (VG) 28

French Fries (V, SB) 28

Garlic Bread (V, G, D) 32

Desserts

Tiramisu (E, G, D, N) 45
classic house recipe

Pistachio Cheesecake (E, D, G, N) 48
berry relish

Dark Chocolate Lava Cake (E, D, G) 50
vanilla ice cream, berry sauce

Crème Brûlée (E, G, D, N) 48
textures of citrus fruits, lemon meringue

Ice Cream Bowl (D) 38
vanilla, strawberry, chocolate

Seasonal Fruit Platter 40

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