



ARMANI / KAF

Armani/Kaf celebrates the very best in kosher cuisine. Our seasonally changing menu offers a global gourmet take on kosher cuisine, designed to reflect Dubai's multicultural demographic. Underpinned by innovation, our menu honors signature Armani dishes with flavors and preparations from Asia and Europe to the Middle East.

Armani Kaf, Armani Hotel Dubai, G Level from 6.30pm to 11.30pm (11pm last food order)

CONSUMER ADVISORY

If you have any concerns regarding food allergies or intolerances, please speak to a team member before making your order.

We wish to inform you that the consumption of raw or undercooked animal, seafood, poultry or egg products may increase your chance of foodborne illness. Also, because of the increased risk involved, we strongly advise that pregnant women, infants, children under the age of 15 and individuals with specific health conditions avoid eating raw or undercooked animal products.

Further information is available upon request.

زبوننا العزيز

إذا كانت لديك أية أسئلة متعلقة بالأطعمة التي قد تسبب الحساسية أو عدم تحمل الطعام، يرجى التحدث إلى أحد موظفينا قبل تقديم طلبك.

نود التنويه بأن استهلاك الحيوانات النيئة أو غير المطبوخة جيدًا أو المأكولات البحرية أو الدواجن أو منتجات البيض قد يزيد من فرصتك في الإصابة بالأمراض المنقولة بالغذاء. كما أنه نظرًا لزيادة المخاطر التي ينطوي عليها الأمر، ننصح بشدة النساء الحوامل والرضع والأطفال دون سن 15 عامًا والأفراد الذين يعانون من ظروف صحية معينة بتجنب تناول المنتجات الحيوانية النيئة أو غير المطهية جيدًا.

يسعدنا أن نوفر لكم المزيد من المعلومات في حال كان لديكم أي استفسارات أخرى.

APPETIZER

Hummus Chickpeas blended with sesame paste (V, SS, SP, Vegan)	55
Baba Ghanoush Smoked eggplant, bell pepper, tomato and pomegranate (V, Vegan, SS)	55
Tabbouleh Chopped parsley, tomato, onion, mint leaves and burghul (V, G, Vegan)	55
Fried Eggplant Moutabel roasted tomato, peepers, garlic and tahina (V, G, Vegan, SS)	65
Salmon Tartar smoked salmon, avocado, coriander, chili (S, G)	99
Classic Bolognese Arancini Deep fried rice balls, beef ragù, tomato chutney (E, G, SP, C)	75
Falafel Chickpea and green pea patties, tahina sauce (V, SS, C, SP, Vegan)	55
Chicken Satay Chicken thigh skewers infused with pan-Asian flavors, peanut dip (N)	85
Beef Kibbeh Beet and pepper sauce (G, N, SP)	99
Mullet ceviche shallot, chili, cucumber, carrot, coriander and tomato (S)	115

SALAD

Israeli Salad Cucumber, tomato, onion, served with tahina sauce (V, SS, Vegan)	55
Fattoush Salad Romaine lettuce, cucumber, tomato, radish, pomegranate and crispy bread (V, G, Vegan)	55
Quinoa Salad Root vegetables, baby spinach, avocado and dry fruits (V, SP, Vegan)	75
Roasted Beetroot Salad Orange segments, walnuts, baby spinach and lemon juice (V, N, Vegan)	59
Tuna Niçoise Green beans, purple potato, Romaine lettuce, black olives, quail eggs (E, S, SP)	85
Chicken Caesar Salad Iceberg, Focaccia crouton, vegan parmesan and fried capers (E, G, SP)	85
Heirloom Tomato and roasted pepper salad spinach garlic pesto, and balsamic (V, G, Vegan)	65

S = Seafood / **H** = Healthier option / **V** = Vegetarian / **A** = Alcohol / **P** = Pork / **N** = Nuts / **D** = Dairy / **G** = Gluten / **C** = Celery / **E** = Egg / **M** = Mustard / **SP** = Sulphur / **SB** = Soybean / **SS** = Sesame Seeds

All prices are in AED (inclusive of 7% municipality fee, 10% service charge and 5% VAT)

SUSHI / MAKI ROLLS

Crunchy Roll salmon, Avocado, ginger pickled, wasabi paste, soy sauce (6 pcs) (G, S, E)	89
Seabass Tempura Roll asparagus, cucumber, ginger pickled, wasabi paste, soy sauce (6 pcs) (G, S, E)	95
Akami Tuna Tuna Tartar, Sisho leave, sesame, ginger pickled, wasabi, soy sauce (6 pcs) (G, S, SS, E)	95
Yasai (Vegetables Maki Roll) ginger pickled, wasabi paste, soy sauce (6 pcs) (V, Vegan)	69
Mix platter Maki Roll ginger pickled, wasabi paste, soy sauce (24 pcs)	299

SOUP

Lentil Soup Baby spinach, olive oil, Arabic croutons, lemon wedges (V, G, Vegan)	59
Vegetable Minestrone green peas, zucchini, onion, carrot with herb croutons (V, G, Vegan)	59
Moroccan Hahira Soup Spiced lamb shoulder and chickpeas (G)	79

SANDWICHES

Chicken Burger (220 gm) Tomato, Romaine lettuce, mayo and French fries (E, G, SS, SP)	139
BBQ Beef Burger (220 gm) Tomato, Romaine lettuce, mayo, caramelized onion, BBQ sauce and French fries (E, G, SS, SP)	175
Chicken Shawarma Tomato, cornichon, pita bread, lemon, garlic sauce (E, G, C, SP)	95
Falafel Wrap Chickpea and green pea patties, pita bread, tahina sauce (G, V, SS, C, SP, Vegan)	85

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MAIN COURSE

Grilled Salmon Baby zucchini, cherry tomato capers and basil salsa (S, SP)	159
Pan-seared Seabass Harrah sauce, capsicum, tomato, onion, paprika, rocket and fennel salad (S, SP)	179
Red Mullet confit baby fennel, crispy leeks and lemongrass flavored fish broth (S, SP)	169
Grilled chicken breast, garlic rosemary smashed potato, ginger carrot puree, and chicken jus (C)	165
Shish Taouk Marinated grilled chicken thigh with grilled vegetables (M, SP)	139
Chicken Tajine onion, celery and dry fruits served with couscous (C, G)	149
Armani Amal Signature Balti Murgh Spicy chicken curry with onion and coriander (SP)	149
Chicken Schnitzel Deep-fried chicken breast, bread crumb, sauce tartare (E, G)	159
Vegetarian Polenta smoked grilled eggplant, and tomato garlic sauce (V, Vegan)	90
Penne Arabiata Tomato sauce, fresh basil and chili flakes (G, V, SP, Vegan)	99
Spaghetti Bolognese Beef, fresh basil and cherry tomatoes (G, C, SP)	139
Fettuccine pasta beef ragout (G, C, SP)	139
Creamy Truffle Mushroom Risotto vegan cheese, and Wild Mushrooms (SP, Vegan)	139
Beef Lasagna Beef, celery, bechamel sauce and thymes jus (G, C, SP)	139
Beef Bourguignon Root vegetables, mushroom pilaf rice and thyme jus (C, G, SP)	189
Braised Beef Oyster blade Crushed potato, braised artichokes, and rosemary jus (C, SP)	349
Beef Short Ribs Mashed potato, Asparagus, Baby Carrots, and BBQ sauce (C, SP)	389
Braised Lamb Shank pearl barley ragout, gremolata herbs sauce (C, G, SP)	330
US Black Angus Ribeye Steak (300 grs) Dill Mashed potatoes, onion puree, asparagus and pepper sauce (C, SP)	519
Prem Rib US Black Angus (app 1 kg) Baked potato wedges, seasonal vegetable, Mushroom fricassee and pepper sauce (SP, C)	1150

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SIDE DISHES

Mashed Potato (V)	29
Rosemary Potato wedges (V)	29
Sautéed Green Beans (V)	29
French Fries (V, SP)	29
Steamed Rice (V)	29
Grilled Asparagus (V)	29
Sautéed Spinach (V)	29
Sweet Potatoes (V)	29

KIDS' CORNER

Chicken Nuggets Served with French fries (G, SP)	79
Mini Beef Burger Served with French fries (G, SP, SS)	105
Spaghetti Bolognese Served with beef ragout fresh basil and cherry tomato (C, SP, SB)	95
Chocolate Pecan Nut Brownie Caramel ice cream, popcorn (N, E, G)	59

DESSERT (V)

Crème Brulee Vanilla custard, caramelized pineapple, exotic compote, (E)	65
Raspberry Pistachio Pistachio mousse, raspberry jelly, vanilla cream (G, E, N)	65
Molten chocolate cake Vanilla ice cream, cocoa crumble (N, E, G)	69
Espresso Opera Joconde sponge, margarine cream, chocolate coffee ice cream (N, E, G)	65
Dark chocolate mousse sphere Dark chocolate mousse, golden brownies (N, G, E)	75
Seasonal fruit tartlet vanilla diplomate, exotic fruits, exotic sherbet (N, G, E)	65
Homemade fruity sherbet and dairy-free ice cream	25
Seasonal sliced fruit platter	65
Armani Signature Sphere Vanilla foam and confit brulee, raspberry sorbet, lemon crumble (G, N)	89

Our chefs remain at your disposal for any specific queries and will be pleased to tailor make a special order should you have any concerns regarding food allergies or intolerances.

MOCKTAILS

Lychee and Raspberry Lychee, Raspberry and Fresh grapefruit juice	50
Passione Fresh pineapple, Fresh orange juice and fresh passion fruit	50
Blackberry and Elderflower soda Fresh Blackberry, Elderflower syrup and Soda	50
Berry Mojito Mix Berries, Fresh Mint, Lime and Soda	50
Mango Mule Mango Puree, Fresh Ginger, Lime and Soda	50
Pink Colada Coconut, Pineapple and Strawberry	50
Ice Tea Lime or Peach or Raspberry	50

FRESH JUICES

Orange	35
Pineapple	35
Mango	35
Green Apple	35
Watermelon	35

SOFT DRINK

Ginger Ale	25
Soda Water	25
Coca-Cola	25
Diet Coca-Cola	25
Zero Coca-Cola	25
Tonic Water	25
Sprite	25
Fanta	25
Redbull	40

COFFEE

Espresso	35
Americano	45
Double Espresso	45

TEA

English Breakfast	35
Earl Grey	35
Green	35
Jasmine	35
Camomile	35

WATER

STILL

Armani Still 750ml	45
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SPARKLING

Armani Sparkling 750ml	45
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CIGARETTE

Marlboro Red	40
Marlboro Light	40

KOSHER WINES

WHITE WINE

	VINTAGE	BOTTLE
Gamla, Golan Heights, Galilee, Sauvignon Blanc, Israel	19	550
Gamla, Golan Heights, Galilee, Chardonnay, Israel	18	550
Yarden, Golan Heights, Galilee, Chardonnay, Israel	18	675
Yarden, Golan Heights, Viognier, Israel	17	675
Recanati Yonathan, Chardonnay, Israel	20	350
Baron Herzog Chardonnay, USA	18	590
Chateau Les Riganes Blanc, France	19	410
Royal Gravade Chardonnay, France	19	355

RED WINE

	VINTAGE	BOTTLE
Gamla, Golan Heights, Galilee, Syrah, Israel	17	625
Gamla, Golan Heights, Galilee, Cabernet – Merlot, Israel	17	625
Demoiselle D'Haut-Peyrat, Chateau Haut-Peyrat Bordeaux, France	15	850
Yarden, Golan Heights, Galilee, Cabernet Sauvignon, Israel	17	1100
Recanati Yanathan, Cabernet Sauvignon, Israel	20	350
Carmel Selection Merlot, Israel	19	380
Carmel Selected Cabernet Sauvignon, Israel	N/A	380
Baron Herzog Cabernet Sauvignon, USA	N/A	590
Les Lauriers Rothschild Bordeaux Rouge, France	17	760
Royal Gravade Merlot, France	N/A	355

SPARKLING WINE

	BOTTLE
Bartenura Prosecco	480

CHAMPAGNE

	BOTTLE
Laurent Perrier La Cuvee Brut	1350

DESSERT WINE

	BOTTLE
Bartenura Moscato	400

BY GLASS SELECTION	VINTAGE	AED
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WHITE WINE

Bartenura, Pinot Grigio, Italy	20	70
Recanati Yonathan, Chardonnay, Israel	20	70

RED WINE

Bartenura, Vino Rosso Italia, Italy	N/A	65
Recanati Yanathan, Cabernet Sauvignon, Israel	20	70

SPARKLING WINE

Bartenura, Prosecco	N/A	96
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ALCOHOLIC BEVERAGES

THE CLASSICS COCKTAILS

Amaretto Sour Amaretto Disaronno shaken with Fresh lemon juice and Sugar	75
Cosmopolitan Vodka shaken with Cointreau, Raspberry juice and Fresh lime	80
Espresso Martini Vodka shaken, Vanilla syrup and Espresso	80
Old Fashion Bourbon whiskey stirred with Aromatic bitters and Brown sugar	90
Margarita Tequila mixed with Cointreau and Fresh lime juice	95
Bellini Royale Champagne blended with White peach puree	160
Kir Royale Champagne mixed with Creme de Cassic	160

KAF SIGNATURE COCKTAILS

Marawi Martini Vodka, Grape juice, Lemon and Thyme Syrup	80
Kaf Martini Gin, Lychee Puree, Lemon Juice, Sugar syrup and Rosemary handful	80
Madhur Rum, Amaretto, Pineapple juice, Sugar syrup, Passion and Cinnamon syrup	85
Paloma Tequila, Cointreau, Grapefruit juice, Lemon and Soda top up	95
Aviva Mule Whiskey, Yuzu, Brown sugar, Ginger Ale, Lemon juice, Aromatic bitters	110
One World Whiskey, Dates syrup, Mix spices, Lemon juice and Bitter	120
Hamuda Fizz Gin, Elder flower syrup, Sparkling wine, Mint leaf	120

BEER		BOTTLE
Peroni		60
Corona		65
SPIRITS		
VODKA	30ML	BOTTLE
Grey Goose	120	2600
Beluga Noble	130	3000
Tito's	70	1350
GIN	30ML	BOTTLE
Bombay Sapphire	65	1250
Hendricks	80	1750
Tanqueray No. 10	90	2050
WHISKEY	30ML	BOTTLE
Ardberg	70	1300
Jack Daniels	80	1650
JW Black Label	80	1800
Chivas 12 yrs	85	1800
Glenmorangie 10 yrs	80	1600
Chivas 18 yrs	160	3400
RUM	30ML	BOTTLE
Bacardi Superior Carta Blanca	65	1250
Bacardi Gran Reserva 8 yrs	130	2100
TEQUILA	30ML	BOTTLE
Jose Cuervo	65	1250
Patron Silver	95	2100
LIQUEUR	30ML	BOTTLE
Amaretto	70	1750
Cointreau	70	1600

*Armani/Kaf specializes in serving kosher cuisine that complies with Jewish dietary laws (kashrut) and operates under the rabbinical supervision of Rabbi Levi Y Duchman, Rabbi of the UAE, who has certified the venue with Glatt Kosher and Pas Yisroel certifications from Emirates Kosher Supervising Agency, the only UAE-based kosher certifier.