



C O V E B E A C H

POOL & BEACH FOOD MENU

Our pool and beach menu is made for long, sun-soaked days. Light, vibrant dishes arrive effortlessly to your sunbed-fresh seafood, crisp salads, and comforting bites designed to be shared between dips in the pool and moments by the sea. Paired with chilled cocktails and easy conversations, every plate becomes part of the experience, where good food simply follows the rhythm of the day.



TO SHARE

EDAMAME <i>Steamed soybeans with sea salt flakes.</i>	35	BEEF TACOS (2 PCS) <i>Black Angus beef with guacamole, sour cream, tomato salsa, cheese & lime.</i> (D) Choice of soft tortilla or crispy shell.	95
TZATZIKI (V, G) <i>Creamy Greek yogurt with cucumber, dill, garlic & lemon, served with toasted bread.</i>	40	CB BURGER (G, N, D) <i>Wagyu beef, veal bacon & cheese with signature CB sauce, brioche bun & fries.</i>	120
STICKY WINGS (G, N) <i>Chicken wings, sweet & spicy soy glaze, sesame seeds, lime.</i>	70	SMASH BURGER (G, D) <i>Double smashed Wagyu patties with American cheese, pickles, caramelized onion.</i>	96
CALAMARI (SF, G) <i>Crispy fried squid with lemon & spicy limo mayo.</i>	75	CLUB SANDWICH (G, D) <i>Roast chicken, cheddar, avocado, egg mayo, veal bacon & tomato on toasted bread, served with fries.</i>	95
CHICKEN SOUVLAKI (D) <i>Wood-grilled chicken skewers with creamy Greek yogurt, pickled cucumber & roasted lemon.</i>	65		
BURRATA DI PUGLIA (D) <i>Creamy burrata with Sicilian datterini tomatoes, basil pesto & fig vinegar.</i>	Half 95 Full 180		

SIGNATURES

COVEBEACH SALAD (SF) <i>King crab, avocado & pomelo with honey mustard dressing.</i>	195	SALMON CARPACCIO (G, N, R) <i>Thin slices of salmon with ponzu, lime & wild herbs. (Add caviar +25)</i>	75
OCTOPUS A LA BRASA (SF) <i>Chargrilled octopus with new potatoes, fennel & saffron aioli.</i>	120	GRILLED SEA BASS <i>Whole deboned fish with light spices, cherry tomatoes, capers, garlic & fresh herbs.</i>	245
FIRE ROASTED PRAWN (SF, D) <i>Wood-oven roasted, with brown butter harissa, fresh herbs & bread.</i>	95	CRISPY TUNA RICE (G, N, R) <i>Tuna tartare on crispy sushi rice with seasonal truffle, yuzu ponzu & honey-wasabi mayo.</i>	85

SALAD

GOAT CHEESE & BEETROOT (D, V) <i>Goat cheese with roasted heritage beetroot, walnuts & cherry tomatoes</i>	70	GREEK SALAD (D, V) <i>Classic feta, cucumber, tomato & Kalamata olives with aged olive oil.</i>	75
SUMMER SALAD (D) <i>Chicken breast with Cos lettuce, avocado, green asparagus, black quinoa, parmesan cheese & avocado dressing</i>	90	AVOCADO MIZUNA SALAD (N, V) <i>Fresh mizuna leaves with snap peas, cucumber, avocado & Granny Smith apple, tossed in apple miso dressing with sesame. (Add prawns +50)</i>	65

PIZZA

MARGHERITA (V, G, D) <i>Classic tomato sauce, mozzarella, basil & oregano.</i>	75	CECINA BEEF BRESAOLA (G, D) <i>Spanish airdried beef with mozzarella, dried tomatoes, rocket leaves & parmesan.</i>	95
BURRATINA (D, G, V) <i>Burrata/ tomato sauce / Basil / basil / oregano.</i>	120	SALAMI (G, D) <i>Italian salami with tomato sauce, mozzarella & oregano.</i>	85
TRUFFLE & MUSHROOM (V, G, D) <i>Seasonal truffle with mushrooms, ricotta, mozzarella, parmesan & truffle cream.</i>	100	FOUR CHEESE (V, G, D) <i>Mozzarella, pecorino, gorgonzola & parmesan.</i>	85

THE GRILL

BLACK ANGUS STRIPLOIN 300G <i>Tender, juicy striploin with marbling. +5MB</i>	325	SPRING CHICKEN (G) <i>Grilled deboned chicken with miso harissa, smoked barley, carrot & corn nage, finished with chicken jus.</i>	155
BLACK ANGUS RIBEYE 300G <i>Richly marbled ribeye, full of flavor. +5MB</i>	320	LAMB CHOPS (D) <i>Wood-grilled lamb chops paired with slow-cooked eggplant-tomato compote & tangy labneh.</i>	145

SIDES

WOOD-FIRE SWEET POTATOES (D) <i>Served with lebneh & smoked salt.</i>	50	SLICED AVOCADO <i>With flaky salt & olive oil.</i>	50
TRUFFLE & CHEESE FRIES (D) <i>Golden fries with truffle mayo & melted cheese.</i>	120	HAND-CUT FRIES	40
GRILLED CORN <i>Chimichurri & Smoked paprika.</i>	45	SWEET POTATO FRIES	45
		BROCCOLINI	50

SUSHI MENU

MAKI ROLLS

CALIFORNIA ROLL (SF) <i>King crab, avocado & tobiko with Japanese mayo.</i>	90	SPICY TUNA (G, N) <i>Spiced tuna with takuwan, cucumber, chives, spicy mayo & tempura flakes.</i>	85
SALMON AVOCADO <i>Fresh salmon with avocado & yuzukosho mayo.</i>	65	SOFT SHELL CRAB (SF, N) <i>Soft shell crab with avocado, cucumber, chives, tobiko & wasabi mayo.</i>	95
PRAWN TEMPURA (SF, G) <i>Tempura prawns with orange tobiko & spiced mayo.</i>	90	DRAGON ROLL <i>Salmon, asparagus, cucumber & avocado with yuzu & tobiko.</i>	85
SEARED SALMON (D, N) <i>Blowtorched salmon with cream cheese, avocado, cucumber & sweet-spicy sauce.</i>	80	UNAGI MAKI (G) <i>Marinated eel, prawn tempura, mango & cucumber with unagi sauce.</i>	90
BAKED KING CRAB (SF, G) <i>King crab with prawn tempura, avocado, chives, tempura flakes & sweet soy sauce.</i>	125	THE VEGAN (G, N) <i>Avocado, cucumber, asparagus, red pepper & chukawakame with sesame sauce.</i>	45

(A) Alcohol (G) Gluten (E) Egg (S) Seafood (SF) Shellfish (D) Dairy (N) Nuts (R) Raw (V) Vegetarian
All prices are in UAE Dirham and inclusive of 7% Municipality Tax.

SUSHI PLATTERS

MINI SUSHI PLATTER (S, G, N, D) <i>2 types of maki rolls & 3 types of sashimi.</i>	400
THE COVEBEACH PLATTER (SF, G, N, D) <i>Chef's selection: 5 maki rolls, 3 sashimi & 3 nigiri.</i>	650

SASHIMI & NIGIRI

(2 PCS) (3 PCS)

SASHIMI

SALMON	60
TUNA	90
YELLOWTAIL	70
SEABASS	60
PRAWN	60
EEL	65

NIGIRI

SALMON	55
TUNA	65
YELLOWTAIL	55
SEABASS	50
PRAWN	60
EEL	66

DESSERTS

MANJAR FLAN (D, N) <i>Silky cream caramel topped with caramelized banana, crunchy.</i>	60
PINEAPPLE CRÈME BRÛLÉE (D) <i>Catalan-style custard with caramelized top, paired with pineapple.</i>	75
CHOCOLATE FONDANT (D, G) <i>Warm Valrhona chocolate cake with molten center, caramel.</i>	95
STRAWBERRY TARTLETS (G, N, D) <i>Pistachio praline tart with lemon cream, chamomile ice cream.</i>	75
KUNAFI CHEESECAKE (G, N, D) <i>Creamy cheesecake with crispy kunafa, date gel, pistachio.</i>	80
CB DESSERT PLATTER (D, N, G) <i>A grand sharing platter of signature desserts, ice creams.</i>	580
SEASONAL FRUIT PLATTER <i>Freshly cut seasonal fruits.</i>	145
WATERMELON PLATTER <i>Chilled watermelon slices, beautifully presented.</i>	155
ICE CREAM & SORBET (D) <i>Silky cream caramel topped with caramelized banana, crunchy.</i>	25 each

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