



📍 Dubai Hills Estate, Business Park 2
📍 taphousedubaihills

📍 Souk Al Bahar, Downtown Dubai
📍 taphousedowntown

📍 Club Vista Mare, Palm Jumeirah
📍 taphousepalmjumeirah

All prices are in AED, inclusive of 5% VAT and 7% Municipality fees.

◆ TO SHARE ◆

ARTISAN SAUSAGE
PLATTER 129

CHEESY CHICKEN & JALAPEÑO
VEAL CUMBERLAND
LAMB MERGUEZ (S)

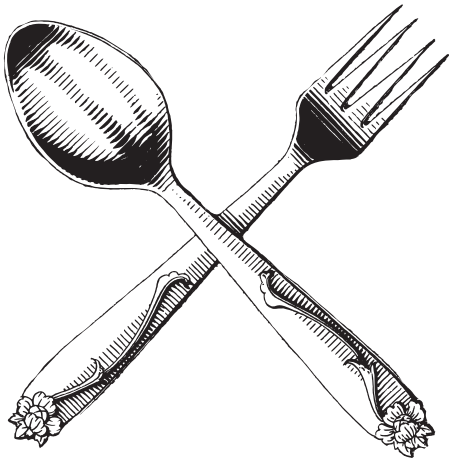
Served with homemade pretzels and
an assortment of mustards



STEAMED MUSSELS 129

Dutch mussels steamed
with your choice of:

White wine, garlic and cream (A)
Thai penang curry, basil, chilli, scallions (S)



BITS & BITES

SALT & PEPPER CALAMARI 55
Lemon aioli

CRISPY PRAWNS (N) 75
Wok tossed prawns with heavenly chilli and five spice

PRAWN SIU MAI DIM SUM 55
Guilin chilli sauce

CHICKEN KARAAGE (S) 60
Gochujang mayo

TWICE COOKED CHICKEN WINGS 49
Classic buffalo sauce (S) | Hickory barbecue sauce

THE TAP HOUSE NACHOS (V) 65
Loaded with black beans, melted cheddar, mozzarella and jalapeño
Served with homemade guac, sour cream and pico de gallo
Add beef chilli 16

CRISPY AVOCADO TACO (V) 59
Homemade soft tortilla, cilantro lime crema, chipotle aioli,
crunchy cabbage slaw, pico de gallo

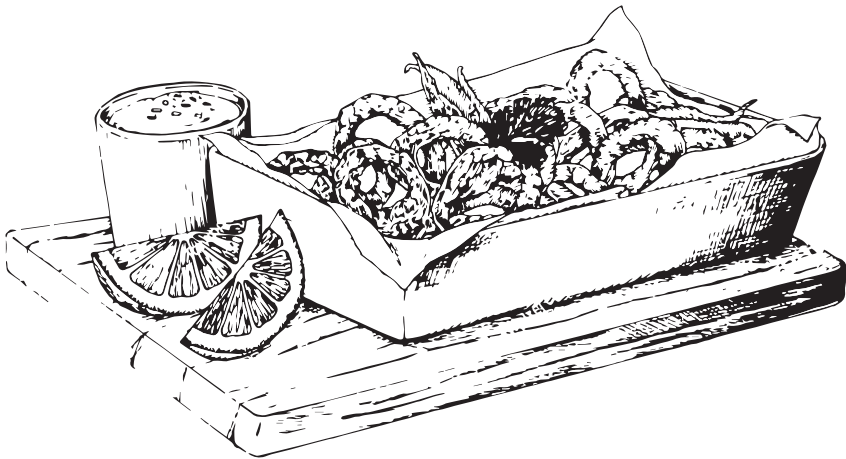
SOUTHALL SAMOSAS (V) 45
Mint yoghurt

DRUMMOND STREET ONION BHAJIS (V) (GF) 45
Cilantro mint chutney

EDAMAME PODS (V) (GF) (H) 35
Maldon salt | Togarashi

HOMEMADE GUACAMOLE (V) 45
Crispy tortilla chips

TRUFFLE PARMESAN FRIES (V) 45
Young peppercorn aioli



(V) Vegetarian, (H) Healthy, (N) Contains Nuts, (A) Contains Alcohol, (S) Spicy, (GF) Gluten Free
Please alert your server in case of any food allergies

BUNS N' MORE

THE TAP HOUSE WAGYU BURGER 99

200g Wagyu patty, tomato chutney, unsberg lettuce, white onion roundels, pickles, sharp cheddar cheese, toasted brioche bun
Add: fried egg **10** | veal bacon **20** | double patty **30**

VEGAN BURGER (V) 95

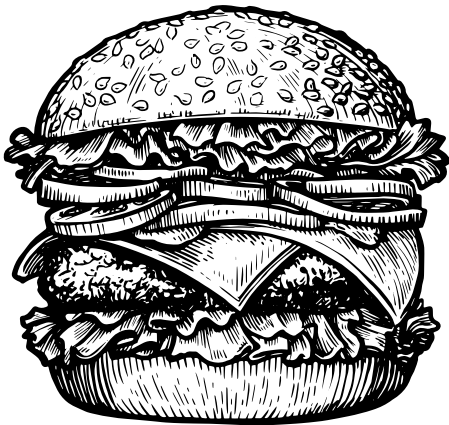
Beyond meat patty, smashed avocado, lettuce, tomato, white onions, pickles, vegan multi seed bun

BUTTERMILK CHICKEN PRETZEL 95

Tender buttermilk fried chicken breast, smoked paprika aioli, streaky bacon, smoked cheddar cheese, crisp lettuce, tomato, dill pickles

PULLED BEEF BRISKET 95

12hrs slow cooked pulled beef brisket, hickory barbecue sauce, soft bun
Served with horseradish slaw and dill pickles



STONE OVEN BAKED PIZZA

CREAMY BURRATA AND BASIL (V) 89

Creamy burrata, basil, extra-virgin olive oil

QUATTRO FORMAGGI (V) 89

Mix of four Italian cheeses, oregano
Add chicken: **15**

TRUFFLE MUSHROOM (V) 99

Wild mushroom medley, truffle aioli, arugula

PEPPERONI AND CHEESE 99

Beef pepperoni, mozzarella cheese

THE TAP HOUSE CLASSIC 99

Ground beef, pepperoni, olives, capsicum, red onion, mushroom medley

SOUP & SALADS

BUTTERNUT SQUASH SOUP (V) (H) (N) 59

Crumbled feta, toasted pine nuts

CLASSIC CAESAR 55

Romaine lettuce, veal bacon, soft hens' egg, parmesan croutons
Add: grilled chicken **15** | grilled prawns **20**

THAI BEEF SALAD (H) (GF) (N) 85

Roasted sirloin, cucumber ribbons, romaine lettuce, cherry tomatoes, crispy onion, lime leaf, coriander, crushed peanuts, Thai nam pla dressing

HAND CRAFTED BURRATA (V) (GF) 89

Heirloom tomato, super-seed pesto, aged balsamic reduction

HAWAIIAN POKE BOWL (V) (GF) (H) 69

Organic quinoa, compressed honeydew & watermelon, edamame, avocado, orange marmalade dressing
Add: grilled chicken **15** | grilled prawns **20**

◆ MAINS ◆

NORWEGIAN SALMON TERIYAKI (H) 139
Grilled salmon glazed with teriyaki sauce
Served with saffron cous cous pilaf and broccolini

PAN SEARED SEA BASS (GF) 139
Olive crushed baby potatoes, grilled asparagus,
caper butter sauce

CHICKEN TIKKA MASALA (S) 115
Saffron pulao, flaky paratha, papadum, papaya relish

NASI GORENG (S) (N) 129
Indonesian fried rice, peanut dip, sunny side egg, acar,
prawn crackers, served with chicken satay

HALF ROAST CHICKEN 115
Giant Yorkshire pudding, seasonal veggies, fries, pan gravy

BRAISED BACK RIBS 149
9hrs slow cooked orange glazed back ribs, roasted new potatoes

STEAK & STOUT SHEPHERD'S PIE (A) 115
Slow cooked beef stew with creamy mash potato gratin

STEAK FRITES 195
200g grain fed Black Angus fillet mignon,
confit vine tomatoes, steak fries
Choice of red wine jus (A) | young peppercorn | mushroom sauce

IPA FISH N' CHIPS (A) 115
Beer battered cod, minted mushy peas, homemade pickle tartare

THAI GREEN CURRY (V) (GF) (S) 99
Lemongrass and kaffir scented vegetable curry,
fragrant jasmine rice
Add: chicken 15 | prawns 20

PAD THAI (V) (N) 99
Rice noodles with fried tofu, bean sprouts, tamarind sauce, peanuts
Add: chicken 15 | prawns 20

SEAFOOD LINGUINE (A) 139
Linguine pasta tossed with seafood and rich tomato seafood bisque

BLACK TRUFFLE RISOTTO (V) (GF) 115
Wild mushroom medley, porcini cream, truffle essence

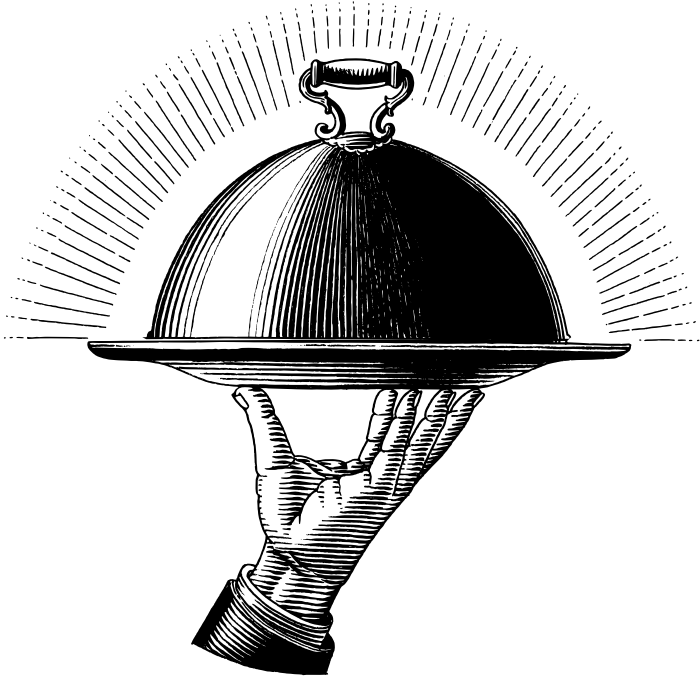
RIGATONI BOLOGNESE 99
Slow cooked minced meat tomato ragu
tossed with rigatoni pasta and grated aged parmesan cheese

PENNE WITH SPINACH-SUPER SEED PESTO (V) 109
Penne tossed with nutritional pesto, blistered tomatoes and olives

WOK TOSSED BLACK PEPPER BEEF (S) 139
Stir-fried tender sliced beef with black pepper sauce and broccoli
Served with egg fried rice

KUNG PAO CHICKEN (S) (N) 115
Stir-fried chicken thigh tossed with sweet and tangy sauce,
cashew nuts, dry chilli
Served with garlic edamame rice

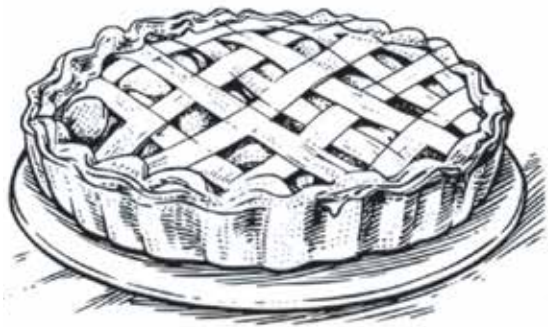
NEW ZEALAND LAMB CHOPS 300G (A) 175
Rosemary potatoes, red wine jus



SIDES (V) (GF)

- TRUFFLE MASH 30
- GRILLED ASPARAGUS SPEARS 35
- STEAMED BROCCOLINI 30
- CREAMED SPINACH 25
- FRENCH FRIES 25
- MIX LEAF SALAD 25

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TIRAMISÙ (A) (V) 55

Kahlúa infused mascarpone mousse,
coffee biscuits, cocoa dust

THE FINALE



**STICKY TOFFEE
PUDDING (V) 45**

Butterscotch sauce,
crème anglaise

WARM APPLE PIE (V) 55

Crème anglaise, vanilla ice cream

**S'MORES BELGIAN
WAFFLES (N) (V) 55**

Burnt chewy marshmallows, Nutella ganache,
chocolate soil, salted caramel ice cream

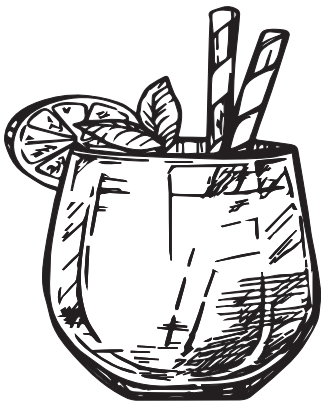
**SMASHED
PAVLOVA (V) 55**

Crispy meringue, strawberry cheesecake
ice cream, passion fruit, berry compote

HOT BEVERAGES

ESPRESSO	15
DOUBLE ESPRESSO	25
ESPRESSO MACCHIATO	25
AMERICANO	20
CAPPUCCINO	25
LATTE	25
AFFOGATO	25
TEA	20

English Breakfast, Green, Earl Grey, Chamomile, Peppermint



SOFT BEVERAGES

PREMIUM STILL WATER (700ML)	32
PREMIUM SPARKLING WATER (400ML)	23
RED BULL	38
Energy Drink, Sugarfree, Red Edition	
SOFT DRINKS	20
Pepsi, Diet Pepsi, 7 UP, Mirinda, Tonic, Soda	
FEVER-TREE TONIC	25
FRESH JUICE	25
Orange, Lemon, Mint, Watermelon	

◆ EXPERIENTIAL ◆
COCKTAILS

QUEEN BEE 89
White rum, skins mastiha, passionfruit seeds, peach & apricot shrub, orange & pineapple juice

VOTRE SANTE 89
Fermented red grape juice, spiced dark rum, triple sec, Californian red grapes, lychee, cloves

OCEANIC WONDER 89
Aromatised Italian white wine, pink gin, fresh orange juice, basil, blue curacao, lime juice

CRAFT COCKTAILS

SAFFRON TRAIL 79
Rich saffron infused gin, limoncello, orange bitters

FIRECRACKER 69
Spiced dark rum, cardamom, chillies, pineapple

THE TAP HOUSE G&T 89
Butterfly pea gin, passionfruit syrup, lime juice, lemon & lavender tonic

LUSTY MARTINI 79
Blue pea vodka, elderflower syrup, lime juice, ginger, egg white

AIROTICA 79
Aged tequila, triple sec, pomogranate, kaffir lime leaves, vanilla air

GIN BULL 89
Pink gin, ginger juice, lime juice, watermelon Red Bull

BERRY MULE 79
Spiced blue berry jam, American whiskey, mint

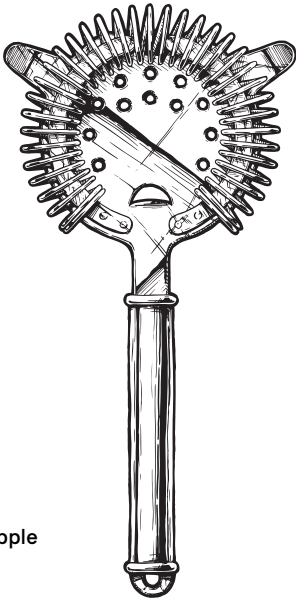
LA ROUGE 89
Vodka, beetroot elixir, pink grapefruit, tonic



CLASSIC COCKTAILS

APEROL SPRITZ 55
BLOODY MARY 55
COSMOPOLITAN 55
ESPRESSO MARTINI 55
WHISKEY SOUR 55

MARGARITA 55
MOJITO 55
NEGRONI 55
OLD FASHIONED 55
MANHATTAN 55



MOCKTAILS

YUZU DELIGHT 35
Yuzu Puree, Rosemary, Orange Juice, Ginger Ale

REVIVER 35
Cranberry Juice, Pineapple Juice, Thyme, Elderflower

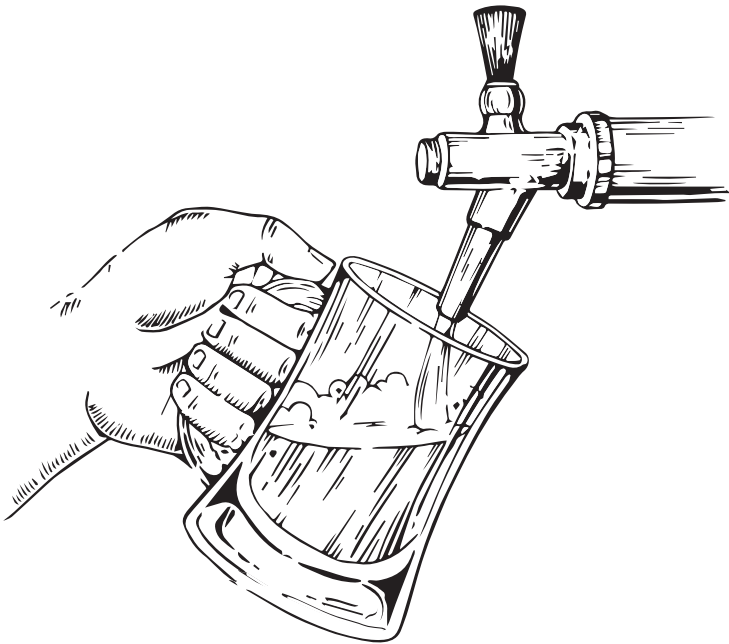
BERRY BLAST 35
Coco Lopez, Berries, Pineapple

BAY BREEZE 35
Cucumber, Lime, Basil

DRAFT BEERS

HEINEKEN	49
PERONI	55
STELLA ARTOIS	49
GUINNESS	59
HOEGAARDEN	59
BREW DOG	59
LEFFE BLONDE	59
ESTRELLA DAMM	55
LAGUNITAS DAYTIME	59
KIRIN ICHIBAN	59
PAULANER WEISSBIER	59
AMSTEL LIGHT	49
BROOKLYN LAGER	59
GOOSE MIDWAY	59
TIGER	49
BIRRA MORRETI	55
THATCHERS	49
BLUE MOON	49
BUDWEISER	49
ASAHI	59

TAP
OF THE MONTH
AED 35



BOTTLE BEERS

HOFBRAU MUNCHEN WEISSBIER	42
DESPERADOS	42
CORONA EXTRA	42
DOS EQUIS	42
KOPPARBERG STRAWBERRY	79
KOPPARBERG MIXED FRUIT	79
SOL	42
SAN MIGUEL	42
HEINEKEN	42

CRAFT BEERS

KWAK	62
DUVEL	62
ROGUE DEAD GUY ALE	62
HITACHINO NEST LAGER	62
HITACHINO WHITE ALE	62

HOUSE BREW

NOSEDIVE

TAP HOUSE LAGER

AED 40

◆ CORAVIN SELECTION ◆

WHITE WINE



STAG LEAP, SAUVIGNON BLANC, NAPA VALLEY, USA	145
LADOUCETTE, POUILLY-FUMÉ, SAUVIGNON BLANC, FRANCE	175
LA SCOLCA, GAVI DEI GAVI DOCG, ITALY	175
SANCERRE ‘LA BOURGEOISE’, FRANCE	195
LOUIS JADOT, CHASSAGNE-MONTRACHET, FRANCE	275

RED WINE



THE CHOCOLATE BLOCK, BOEKENHOUTSKLOOF SOUTH AFRICA	145
PRUNOTTO BARBARESCO DOCG, NEBBIOLO, ITALY	175
CASTELLO DI BROLIO, CHIANTI CLASSICO GRAN SELEZIONE DOCG	245
CHÂTEAUNEUF-DU-PAPE, DOMAINE DE LA JANASSE FRANCE	245
VIEILLES VIGNES, GEVREY-CHAMBERTIN, PINOT NOIR, FRANCE	265



CHAMPAGNE



MOET & CHANDON BRUT	995
LAURENT-PERRIER	1099
LAURENT-PERRIER ROSE	1895

RED WINE



VISTANA, SYRAH, CHILE	50	225
EMOTIVO, MONTEPULCIANO, ITALY	55	255
SANTA JULIA, CABERNET SAUVIGNON, ARGENTINA	60	256
M.CHAPOTIER, BELLERUCHE, COTES-DU-RHONE,GRENACHE, SYRAH, FRANCE		325
CHIANTI RUFFINO, SANGIOVESE, ITALY	389	
PENFOLDS, KOONUNGA HILL, SHIRAZ, CABERNET SAUVIGNON, AUSTRALIA	450	
WOODBIDGE ROBERT MONDAVI, CABERNET SAUVIGNON, USA	469	
PASCAL JOLIVET, ATTITUDE, PINOT NOIR, FRANCE		525
MUDHOUSE, PINOT NOIR, NEW ZEALAND		559

WHITE WINE



VISTANA, SAUVIGNON BLANC, CHILE	50	225
EMOTIVO, PINOT GRIGIO, ITALY	55	255
SANTA JULIA, SAUVIGNON BLANC, ARGENTINA	60	259
WOLFBLOSS, EAGLE HAWK, CHARDONNAY, AUSTRALIA		259
COSSETTI,GAVI DI GAVI, ITALY		455
MATUA VALLEY, SAUVIGNON BLANC NEW ZEALAND		499
LANGLOIS, SANCERRE, FRANCE		669
LAROCHE, CHABLIS, FRANCE		829

ROSE WINE



ARGENTO, MALBEC, ARGENTINA	55	255
EMOTIVO, PINOT GRIGIO, MERLOT, ITALY	55	255
LA ROSE, LAPOSTOLLE, SYRAH, GRENACHE, CHILE		325
CHATEAU MINUTY, PRESTIGE, GRENACHE, CINSAULT,FRANCE		575

SPARKLING WINES



ATTO PRIMO BRUT, GLERA, ITALY	50	225
EMOTIVO PROSECCO, GLERA, ITALY	69	325
ZONIN PROSECCO, GLERA, ITALY		375
AKAKIES ROSE, XINOMAVRO, GREECE		625



WHISKEY

JOHNNIE WALKER BLACK LABEL	53
CHIVAS REGAL 12YRS	53
CHIVAS REGAL 18YRS	90
FAMOUS GROUSE	40
J&B RARE	40
JAMESON	43
JIM BEAM	43
JACK DANIELS	43
MAKERS MARK	49
HIBIKI HARMONY	79
NIKKA TAILORED	89
JOHNNIE WALKER DOUBLE BLACK	53
MONKEY SHOULDER	53
JOHNNIE WALKER BLUE LABEL	219

SINGLE MALT WHISKEY

TALISKER 10YRS	63
LAGAVULIN 16YRS	124
MACALLAN 12YRS	79
GLENLIVET 12YRS	63
GLENLIVET 18YRS	89
GLENFIDDICH 12YRS	63
GLENFIDDICH 18YRS	89
ISLE OF JURA	53
CAOL ILA	63
GLENMORANGIE 10YRS	63
DALMORE 15YRS	79

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BOMBAY SAPPHIRE	40
TANQUERAY TEN	43
THE BOTANIST	49
MONKEY 47	69
ROKU	59
STAR OF BOMBAY	63
GIN MARE	63
SIPSMITH LONDON DRY	59
STEP 5	49
BULLDOG	49
HENDRICKS	59
BOMBAY BRAMBLE	43

TEQUILA

JOSE CUERVO GOLD	40
JOSE CUERVO SILVER	40
DON JULIO REPOSADO	89
PATRON SILVER	53
PATRON REPOSADO	89
DON JULIO BLANCO	53
DON JULIO ANEJO	99
DON JULIO 1942	275
CLASE AZUL REPOSADO	155

MEZCAL

SE BUSCA REPOSADO	55
DEL MAGUEY CREMA	55
LOS SIESTE MISTERIOUS MEZCAL	89

VODKA

ABSOLUT	40
KETEL ONE	40
CIROC	59
GREY GOOSE	59
BELUGA NOBEL	79
BELVEDERE	59
ROBERTO CAVALLI	79



COGNAC

MARTELL VSOP	89
HENNESSY XO	225
REMY MARTIN VSOP	89



APERITIF

PIMM’S NO. 1	40
MARTINI BIANCO	40
MARTINI ROSSO	40
MARTINI EXTRA DRY	40
CAMPARI	40
APEROL	40

LIQUEUR

BAILEYS IRISH CREAM	40
DISARONNO	45
JAGERMEISTER	40
KAHLUA CAFE	40
SAMBUCA MOLINARI	40
GALLIANO	45
AMARULA	40
DRAMBUIE	45
LA FEE ABSINTHE	45
LIMONCELLO	45

RUM

BACARDI SUPERIOR	40
HAVANA CLUB 7YRS	53
SAILOR JERRY	40
BUMBU THE ORIGINAL	59
BACARDI ORO	43
BACARDI 8YRS	49
RON ZACAPA 23	89



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