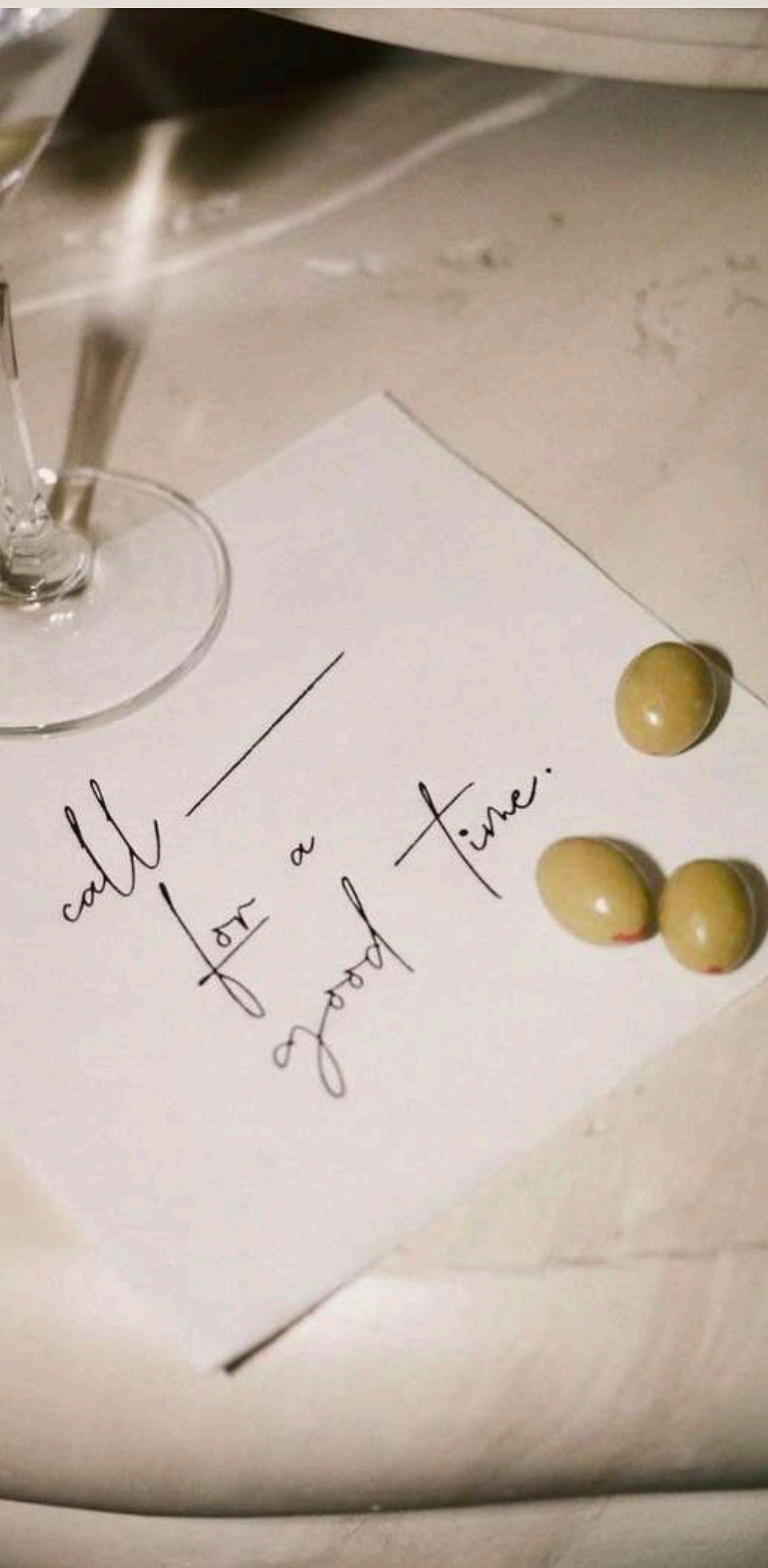
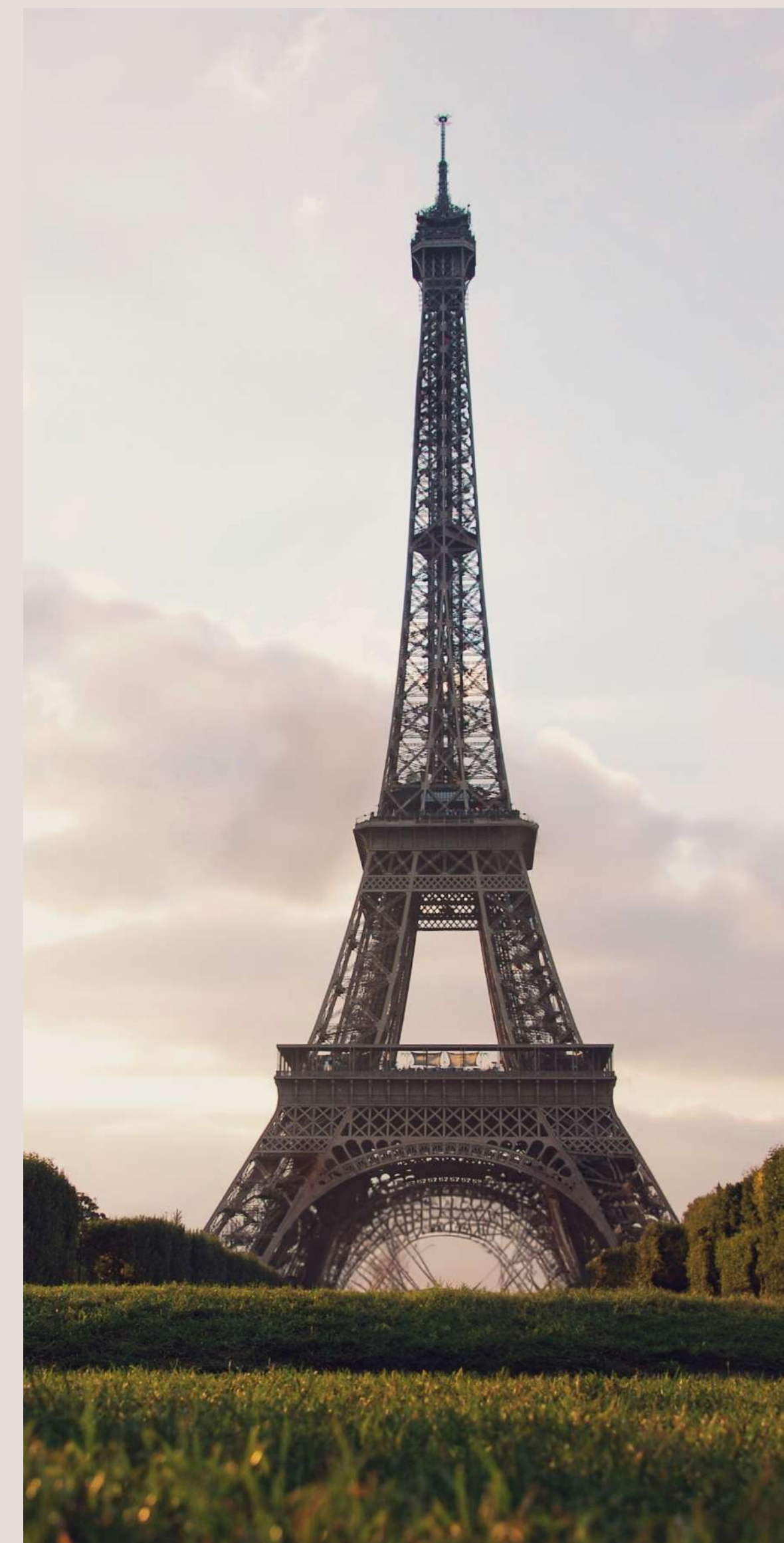


RUBY RU  
*by iris*



# The Concept

Ruby Ru is your local café-bar, inspired by Parisian sidewalk cafés and bars—a space where friends come together to share food and drinks, enjoy life's little pleasures, and feel effortlessly at home.





# The Concept



Life isn't always about the big moments.  
It's not always about grand, jaw-dropping experiences.  
Sometimes, it's about the little things—the joy in the everyday.

Ruby Ru isn't about extravagant gestures or life-changing experiences.  
It's a place that treasures the little things, celebrating the simple pleasures that make life beautiful.

**It's the first sip of coffee in the morning.**  
**The smile that spreads across your face when you see an old friend.**  
**An ice-cold, perfectly balanced margarita after a long day.**  
**The glimmer of the moon reminding you to stop and appreciate the world around you.**  
**The way the sun's golden light dances across the sea.**  
**The playful clink of glasses raised in good company.**

At Ruby Ru, it's all about those unspoken moments.

Here, we invite you to find joy in the little things and take life one moment at a time. Because bigger is not always better.







Ruby Ru  
Set Menu

# BITES MENU

AED 220 PER PERSON

## **Edamame**

Salty / Spicy (G . VG)

## **Guacamole**

Fresh guacamole with pico de gallo served with sweet potato chips, plantain chips and corn tortilla chips (G . VG)

## **Lots of Fries**

Homemade french fries – lots of them (G . VG)

## **Fried Calamari**

Lightly battered calamari served with an aioli sauce (S . D . G)

## **Chicken Wings**

Grilled chicken wings marinated in harissa sauce (G)

## **Fig & Walnut Salad**

Fresh figs, caramelised walnuts and Asian lettuce in a balsamic dressing, topped with croutons gratin and goat cheese (D . G . V)

## **Crispy Veg Uramaki**

Crispy quinoa, asparagus, cucumber, avocado mousse and teriyaki sauce (G . VG)

## **Atlantic Abokado**

Avocado topped with fresh crab, wasabi mayo and shiso leaves, served with a white leek sauce (D . S)

# SET MENU OPTION ONE

AED 260 PER PERSON

*Set Sharing Menu Option One*

## Edamame

Salty / Spicy (G . VG)

## Guacamole

Fresh guacamole with pico de gallo served with sweet potato chips, plantain chips and corn tortilla chips (G . VG)

## Rock Shrimp

Fried tempura shrimp tossed in sweet corn and chipotle mayo (G . S)

## Chicken Wings

Grilled chicken wings marinated in harissa sauce (G)

## Salmon Tartare

Fresh raw salmon served with avocado, capers and parsley

## Steak Salad

Teriyaki beef tenderloin served with mixed greens, mushrooms and aged balsamic vinaigrette (G)

## Burrata Salad

Fresh burrata served with heirloom tomato sorbet, Taggiasca olives and extra virgin olive oil (D . V)

## Crispy Veg Uramaki

Crispy quinoa, asparagus, cucumber, avocado mousse and teriyaki sauce (G . VG)

## Karai Tuna Uramaki

Bluefin tuna, tonkatsu flakes and spicy mayo (G)

# SET MENU OPTION TWO

AED 320 PER PERSON

*Set Sharing Menu Option Two*

## Starters

### Edamame

Salty / Spicy (G . VG)

### Guacamole

Fresh guacamole with pico de gallo served with sweet potato chips, plantain chips and corn tortilla chips (G . VG)

### Cheesy Spinach & Artichoke

Spinach and artichoke with mascarpone and Parmesan cheese served with corn tortilla chips (D . G . V)

### Ruby Ru Crispy

Crispy rice bites topped with cooked shrimp and a yoghurt beetroot sauce (S . D . G)

### Fried Calamari

Lightly battered calamari served with an aioli sauce (S . D . G)

### Ruby’s Burger Single/Double

Smash burger with Wagyu beef patties, caramelised onions and Chef’s homemade sauce in a brioche bun (D . G)

### Fig & Walnut Salad

Fresh figs, caramelised walnuts and Asian lettuce in a balsamic dressing, topped with croutons gratin and goat cheese (D . G . V)

### Seared Tuna Salad

Seared tuna, mixed sesame seeds, mixed greens and potato in a lemon oil dressing

### Salmon Ikura Uramaki

Raw salmon, red caviar, cream cheese, asparagus and cucumber (G)

## Main Course

### Steak Frites

Australian beef tenderloin served with French fries and Chef’s signature sauce (G)

### Rigatoni Arrabbiata

Al dente rigatoni tossed in a spicy, slow-cooked tomato sauce (V)

### Pan-Seared Chicken

Corn-fed baby chicken served with a lemon oil dressing and mashed potatoes (D . G)

## Desserts

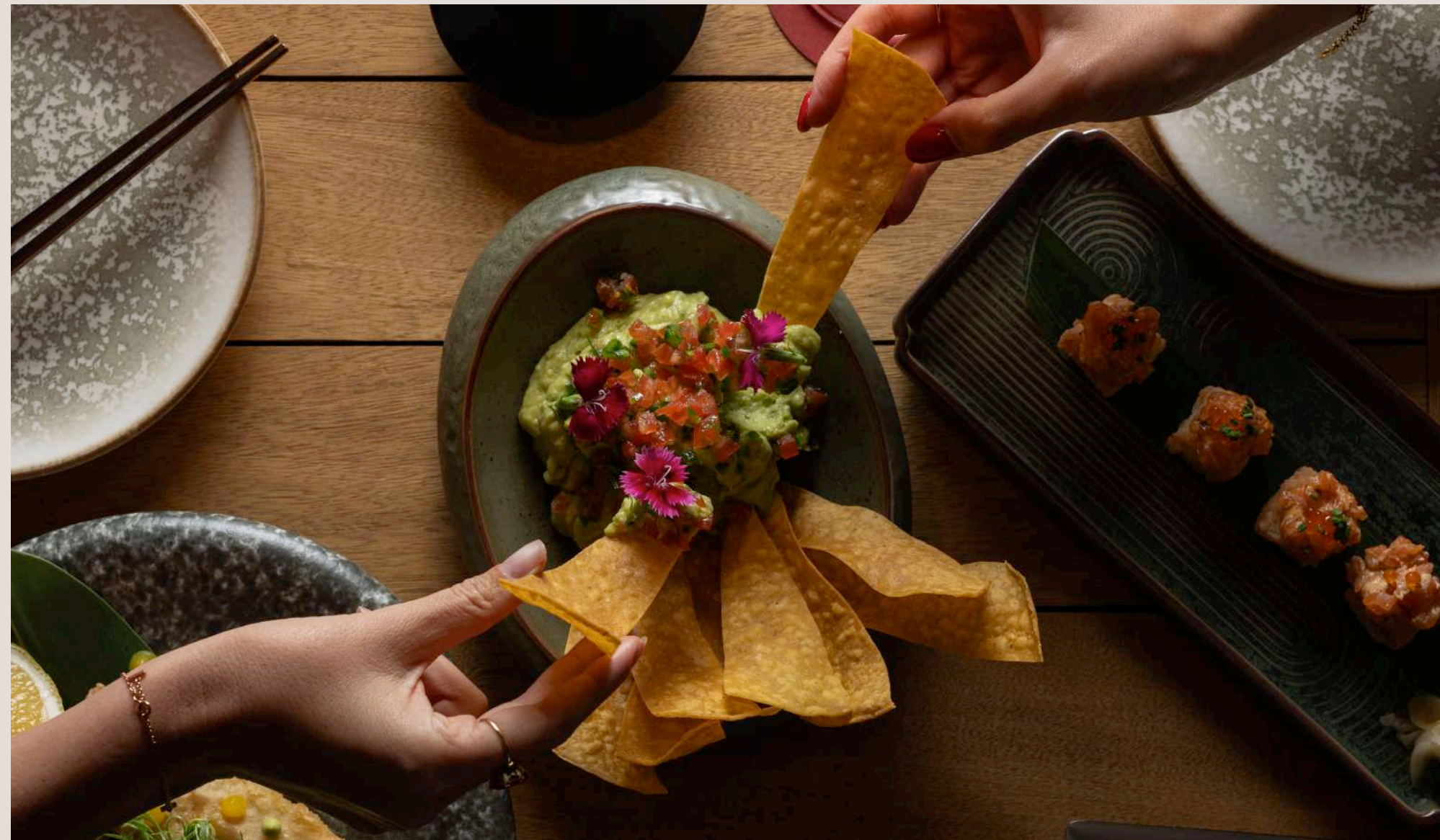
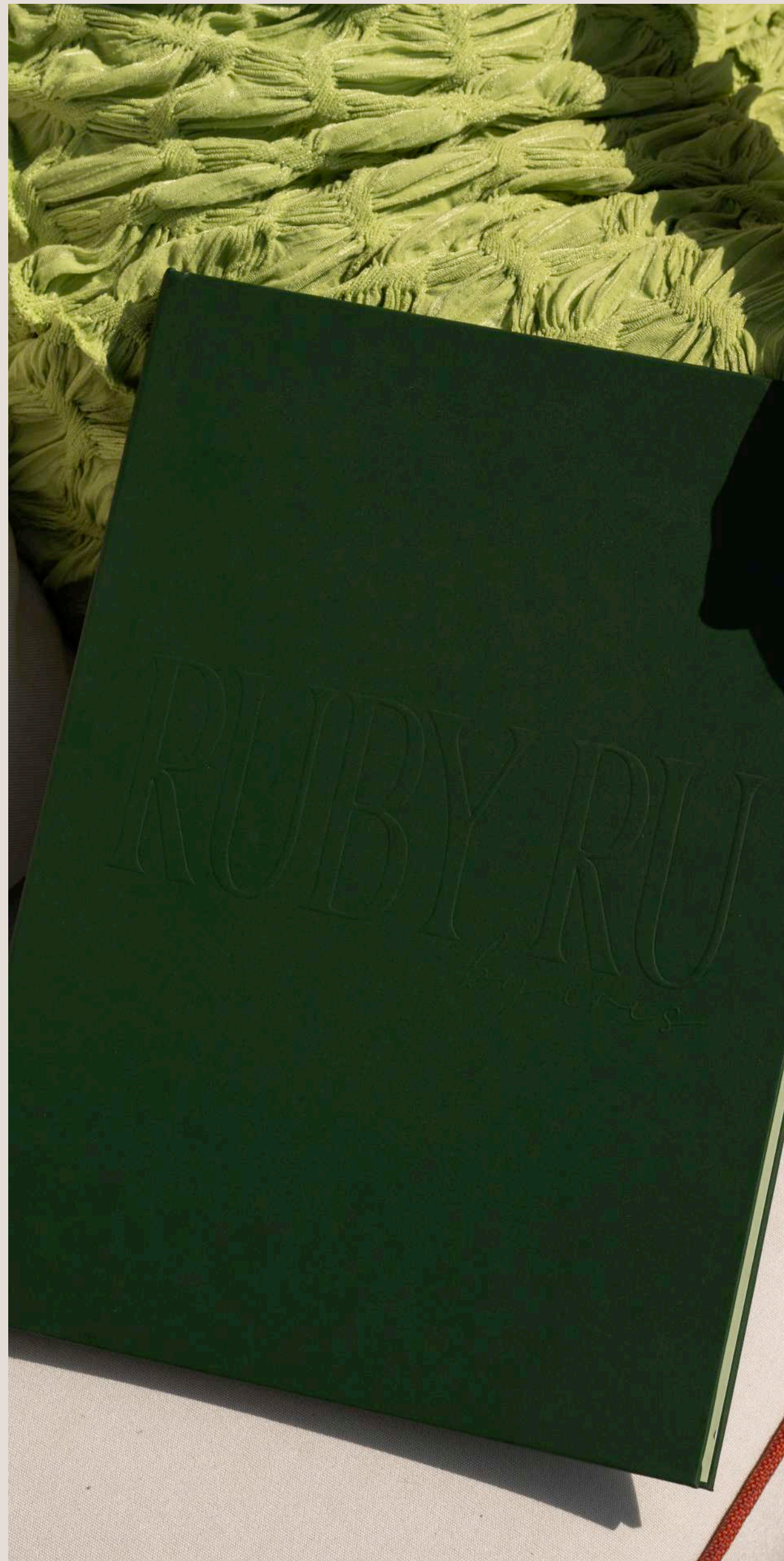
### Banana Pudding

Bananas flambé and vanilla cream sauce, topped with banana ice cream (G . D)

### Fondant au Chocolat

Chocolate fondant served with vanilla ice cream and red berries (G . D)







# BEVERAGE PACKAGES

3 HOURS PER PERSON – AED 300 PP – OPTION 1

## *Spirits*

Sky Vodka  
Bombay Sapphire Gin  
Dewars White Label  
Bacardi Superior

## *Wines*

Cuvee Sabourin Sauvignon Blanc  
Cuvee Sabourin Melot  
Cuvee Sabourin Rosé

## *Beer*

Heineken Bottle

## *Soft drinks*

## *Still & Sparkling Water*





# BEVERAGE PACKAGES

3 HOURS PER PERSON – AED 460 PP – OPTION 2

## *Spirits*

Grey Goose Vodka  
Star of Bombay Gin  
Chivas 12 Whisky  
Bacardi 4 Rum  
Cascahuin Reposado Tequila  
Cascahuin Blanco Tequila

## *Wines*

Cuvee Sabourin Sauvignon Blanc  
Cuvee Sabourin Melot  
M de Minuty Provence Rosé

## *Beer*

Heineken Bottle

## *Soft drinks*

## *Still & Sparkling Water*





# BEVERAGE PACKAGES

3 HOURS PER PERSON – AED 620 PP – OPTION 3

## *Spirits*

Grey Goose Vodka  
Star of Bombay Gin  
Chivas 12 Whisky  
Bacardi 4 Rum  
Cascahuin Reposado Tequila  
Cascahuin Blanco Tequila

## *Wines*

Cuvee Sabourin Sauvignon Blanc  
Cuvee Sabourin Melot  
M de Minuty Provence Rosé

## *Champagne*

Veuve Clicquot Brut

## *Beer*

Heineken Bottle

## *Soft drinks*

## *Still & Sparkling Water*









*Seated Capacity: 250 persons*  
*Standing Capacity: 300 persons*

*Timings*

4pm – 2am Sundays to Fridays  
1pm – 2am Saturdays

*Contact person*

Sophie.weeks@addmind.com

A handwritten signature in black ink, appearing to read 'Ruby', with a long horizontal flourish extending to the right.