SUNSET MENU

6PM - 8PM SUNDAY - FRIDAY

STARTERS

Guacamole 35

Iris' guacamole with pico de gallo served with crispy tortilla chips

Crunchy Salmon 45

Fresh salmon, tobiko, yuzu gel and crispy nori g, p

Watermelon & Feta 40

Watermelon served with feta, almonds, honey and mint D

Grilled Calamari 55

Grilled calamari served with miso butter sauces

Chicken Tacos 55

Lightly fried chicken breast, pico de gallo and aioli served in soft shell tacos p, g

SALADS

Corn & Avocado 50

Peruvian mix corn, bell pepper served with yuzu avocado sauce

Iris Burrata 80

250g of fresh burrata served with heirloom tomatoes and Taggiasca olives D

Chicken Soba 55

Grilled marinated chicken breast, soba noodles, Chinese cabbage, carrots and lemon-mustard dressing

Mixed Greens 35

Mixed greens with Datterini tomatoes, cucumber, and light citrus dressing

MAINS

Asparagus Risotto 70

Carnaroli rice with asparagus and Parmesan D

Baby Chicken 105

Free-range baby chicken marinated with lemon and fresh herbs, charcoal-grilled and served with arugula, baked potatoes and lime A

Whole Sea Bass 250

Charcoal grilled sea bass served with extra virgin olive oil A

Tomahawk 620

A9 Wagyu tomahawk served with a selection of vegetables and homemade demi-glace A

Tenderloin 620

Australian beef tenderloin served with roasted vegetables and a homemade squee selection A.D.

SUNSET MENU

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IRIS SPECIAL COCKTAILS AED 45

Silk & Spice

Tito's vodka, tamarind paste, osmanthus essence, Supasawa, chocolate bitters, sparkling water.

Better Bitter

Bombay Premier Cru, Lillet Rosé, strawberry soju, Campari

COCKTAILS

Aperol Spritz50	Moscow Mule 45
Margarita45	Espresso Martini 45
Gentleman's Agreement 45	Trenzado Negroni 45
SPIF	RITS
Tito's Handmade Vodka 35	Dewar's White Label 35
Bombay Sapphire Gin 35	Bacardí Superior Rum 35
WINE & CH.	AMPAGNE
Arcadian Sauvignon Blanc	Viña Errazuriz Sauvignon Blanc 180 Merlot Reserva, Caliterra 320 Torres, Sangre De Toro 290
BEI Heineken	