

BREAKFAST

FRENCH TOAST – 50

Brioche, Rose Water, Maple Syrup, Apple Butter

GREEK YOGURT & GRANOLA - 45

Citrus, Berries, Avocado

SOFT SCRAMBLED EGGS - 45

Ricotta, Tomato Confit, Chives

BAKED EGGS PURGATORY - 50

Spiced Tomato Sauce, Fennel, Toasted Bread

AVOCADO TOAST - 50

Whole Grain Toast, Tomato, Sunny Side Egg

THREE EGG OMELET - 48

Wood Grilled Mushrooms, Gruyere

THE NTL BENEDICT - 65

Smoked Salmon, Hollandaise Sauce

DUTCH BABY PANCAKE - 50

Mixed Berries, Maple Syrup

**THE NATIONAL BY GEOFFREY ZAKARIAN
RESIDENT EXECUTIVE CHEF GREGORI PEÑA**

Prices are inclusive of 7% Municipality Tax and 5% VAT. (N) Nuts,
(S) Shellfish, (D) Dairy, (V) Vegetarian, (G) Gluten, (A) Alcohol.

Please inform your waiter if you have any allergies.

THE **NTL**

BEVERAGES

COFFEE & TEA



ESPRESSO 20

DOUBLE ESPRESSO 25

AMERICANO 20

CAPPUCINO 25

LATTE 25

SELECTION OF NEWBY TEAS 20

PLEASE ASK YOUR SERVER FOR OUR SELECTION

FRESH JUICES 35

CITRUS SUNRISE

Orange, Grapefruit, Lemon, hint of honey,
Pomegranate

BERRY BOOSTER

Mixed Berries, Apple, Lemon, Beetroot,
Honey

MELON REFRESHER

Watermelon, Sweet melon, Celery, mint,
lemon

INCREASED IMMUNITY

Carrot, Orange, Ginger, Lemon

TROPICAL THUNDER

Pineapple, Passion Fruit, Orange, Lime,
Coconut water



ALL DAY MENU

STARTERS

WHITE GAZPACHO (D) (N) (V) Ricotta, Green grapes, Almonds, Paprika	48
SHRIMP COCKTAIL (S) Cocktail sauce, Japanese mignonette	80
HOUSE MADE LAMB MEATBALLS (N) (D) (G) Roasted pepper romesco, Ricotta	75
HAND CUT BEEF TENDERLOIN TARTARE (G) Starter	90
Entree	150
Capers, Chicory, Horseradish, Toasted bread Add Truffle - 100	
OCTOPUS (A) Fingerling potato confit, Grilled lemon, Pickled chiles	125
BURRATA & TRUFFLE (D) (G) (V) Radicchio marmalade, Honey, Winter black truffles	125

APPETIZER SALADS

ROASTED SQUASH SALAD (V) Curry, Pomegranate, Feta, Dukkah	70
BIBB LETTUCE SALAD (V) Mustard shallot vinaigrette	45
HEIRLOOM TOMATO WATERMELON - (D)(V) Basil pesto, Feta, Crispy shallots	65



SCAN FOR ARABIC MENU

ENTRÉE SALADS

CHICKEN CAESAR (D) (G) Romaine, Endive, Treviso, Anchovy vinaigrette, Garlic croutons	85
Roasted Salmon	120
VIETNAMESE CHICKEN SALAD (N) White and red cabbage, Basil, Chili, Peanuts	95
SLOW ROASTED SALMON NICOISE (N) Smoked almond, Green olive tapenade	125

FROM THE GRILL

ROASTED CHICKEN Bibb Lettuces, Roasting vinaigrette Add Truffle - 100	110
ZA'ATAR RUBBED LAMB CHOPS (G) Bulgur Wheat, Peppergrass, Pickled Cherries	170
300g USDA PRIME NY STRIP Shallot confit, Watercress Add Truffle - 100	280
GRILLED SEABASS Salsa salmoriglio, Chicory salad, Grilled lemon	190

SANDWICHES

THE NTL. BURGER (D) (G) Special sauce, Crispy shallots, Cheddar	95
THE NTL. VEGGIE BURGER (N) (G) (V) Mushrooms, Quinoa, Barley, Cashew, Black beans, Watercress aioli	80
THE NTL. LAMB BURGER (D) (G) Tzatziki, Tomato, Arugula	90
DAGWOOD STYLE TURKEY CLUB (D) (G) Veal bacon, Avocado, Pickled chili	85

SPECIALS FOR TWO

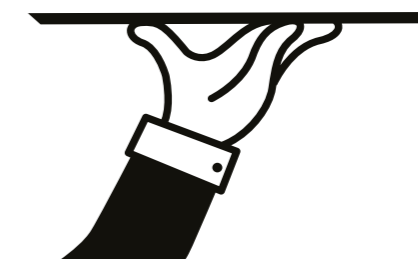
1kg USDA PRIME COTE DE BOEUF 28 Day-dry aged, Pastrami spice	495
Please note that this will take a minimum of 25 minutes to prepare	

PASTA

PENNE ALLA BOLOGNESE (D) (G) (V) Parmigiano Reggiano	85
HANDMADE PAPPARDELLE (D) (G) Wild mushrooms, Pecorino, Winter black truffles	148

SIDES

JW POTATOES (D) (V) Parmigiano reggiano, Rosemary Add Truffle - 100	45
CRISPY BRUSSELS SPROUTS (D) (V) Whole grain mustard-crème fraiche	30
ROASTED WILD MUSHROOMS (V) Thyme, Cherry vinaigrette, Shallots	45
WARM EGGPLANT & LENTIL (V) Spiced yogurt, Pomegranate	40
FRENCH FRIES (V)	30



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HALF EMPTY OR HALF FULL?

CRAFT COCKTAILS

OUR SIGNATURE COCKTAIL - PINK NEGRONI
Pink gin, Lillet rosé, Martini Bianco, Crème de Fraise, Orange bitters 75

- APEROL SPRITZ 65
MIDTOWN MANHATTAN 70
FROZEN MARGARITA 55
THE CAPPUCINO (D) 65
SIDEKICK MARGARITA 60
THE NTL BLOODY MARY 60
THE NTL MULE 60
BLOOD ORANGE MIMOSA 95

MOCKTAILS 35

- THE NTL VIRGIN MOJITO
ELBERBERRY SPRITZER
GOLD RUSH
GINGER PEACH SODA
PASSION FRUIT BASIL MULE
VIRGIN CUCUMBER GIMLET

WINES BY THE GLASS

- SPARKLING 50
WHITE WINE 40-65
ROSE WINE 45-45
RED WINE 40-45

ASK YOUR SERVER FOR OUR FULL LIST OF WINES BY THE BOTTLE

As part of the sustainability theme of Expo we have partnered with No More Bottles to provide filtered drinking water and re-usable glass bottles for our water service.

BEERS

- Heineken 45
Peroni 45
Corona 45
Strongbow Cider 45
Heineken %0.0 30

FRESH JUICES - 35

- CITRUS SUNRISE
BERRY BOOSTER
MELON REFRESHER
INCREASED IMMUNITY
TROPICAL THUNDER (N)

SOFT DRINKS - 20

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SPIRITS

VODKA

TITOS VODKA	40
GREY GOOSE	60
BELVEDERE	60
KETEL ONE	45
CIROC	60

TEQUILA

EL JIMADOR SILVER	40
EL JIMADOR REPOSADO	40
PATRON SILVER	55
PATRON REPOSADO	65
PATRON XO CAFÉ	50

GIN

BULLDOG	40
GORDONS PINK	40
TANQUERAY	45
GORDONS SICILIAN LEMON	45
ROKU GIN	50
HENDRICKS	50
TANQUERAY 10	55
THE BOTANIST	50
SIPSMITH LONDON DRY	50
GIN MARE	60
PLYMOUTH	50

RUM

BACARDI CARTA BLANCA	40
SAILOR JERRY SPICED	40
APPLETON ESTATE 12 YEARS	65
TAKAMAKA COCONUT	40
BACARDI 8 ANOS	50
KRAKEN SPICED	45
RON ZACAPA 23 YEARS	80

WHISKEY

BALLANTINES 12 YEARS	40
JOHNNIE WALKER BLACK LABEL	55
CHIVAS REGAL 12 YEARS	50
MAKERS MARK BOURBON	50
WOODFORD RESERVE BOURBON	55
JACK DANIELS OLD NO.7	50
BULLEIT RYE	60
GLENMORANGIE ORIGINAL	65
GLENFIDDICH 12 YEARS	65
GLENFIDDICH 15 YEARS	75
LAPHROAIG	50

THE
NTL

WINES & SPIRITS



WINE

SPARKLING WINES & CHAMPAGNE

FRANCE

Laurent-Perrier "La Cuvée" N.V, Champagne	825
Veuve Clicquot Yellow Label, Brut, Champagne	950
Veuve Cliquot Rosé, Champagne	1,250

MAGNUM - 1.5L

Veuve Clicquot Yellow Label, Brut, Champagne	2,200
Dom Pérignon Blanc, Brut, Champagne	11,000

ITALY

Zonin1821 Prosecco Brut Doc, Veneto	250
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WHITE WINE

AUSTRALIA

D'Arenberg The Olive Grove, <i>Chardonnay</i> , McClaren Vale	320
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FRANCE

'Les Allees Du Domaine', Domaine D'Henri, Chablis	630
Louis Jadot Bourgogne Blanc, Couvent Des Jacobins, Burgundy	600
Mouton Cadet, <i>Sauvignon Blanc</i> , Bordeaux	375
Château De Marsan, Bordeaux	250
Sancerre Blanc, Langlois-Château, Loire	550
Joseph Drouhin Macon-Buissieres Les Clos, Maconnais	380

ITALY

Alois Lageder Estate Pinot Grigio, Dolomiti Igt, Trentino, Alto Adige	380
La Scolca Gavi Del Comune Di Gavi 'Valentino' Docg, Piedmont	340
Pinot Grigio Promessa, Cavaliere D'Oro, Veneto	220

LEBANON

Les Breteches De Chateau Kefraya Blanc, Bekaa Valley	260
Blanc De Blancs, Château Ksara, Bekaa Valley	450

NEW ZEALAND

Arcadian, <i>Sauvignon Blanc</i> , Marlborough	200
Oyster Bay, <i>Chardonnay</i> , Marlborough	385
Oyster Bay, <i>Sauvignon Blanc</i> , Marlborough	385
Cloudy Bay, <i>Chardonnay</i> , Marlborough	890

UNITED STATES

<i>Sauvignon Blanc</i> , Woodbridge, Robert Mondavi, California	275
<i>Chardonnay</i> , La Crema, Sonoma	850

WINE

ROSÉ WINE

FRANCE

Sea Change Rosé, Provence	220
M De Minuty, Provence Rosé, Provence	350
Cuvée Sabourin Rosé Blush, Pays D'Oc Igp, South of France	220

LEBANON

Les Breteches De Chateau Kefraya Rosé, Beeka Vallee	280
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RED WINE

ARGENTINA

Terrazas De Los Andes, <i>Malbec</i> , Mendoza	490
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AUSTRALIA

Arcadian <i>Merlot</i> , South East	200
De Bortoli Db Family Selection, <i>Shiraz Cabernet</i> , South East	220
D'Arenberg The Footbolt, <i>Shiraz</i> , McClaren Vale	350
Torbreck Woodcutters, <i>Shiraz</i> , Barossa Valley	680

CHILE

Casillero Del Diablo Reserva, <i>Cabernet Sauvignon</i> , Central Valley	240
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FRANCE

Château De Marsan, Bordeaux Supérieur, Bordeaux	240
Esprit De Pavie, Bordeaux	830
Domaine Joseph Drouhin, Laforet, <i>Pinot Noir</i> , Burgundy	480
Bourgogne <i>Pinot Noir</i> , Louis Latour, Burgundy	500
M.Chapoutier Crozes-Hermitage 'Les Meysonniers', Rhone	510
Châteauneuf-Du-Pape Rouge, Domaine De La Janasse, Rhone	1100

ITALY

Cossetti Barbera D'Asti 'La Vigna Vecchia' Docg, Piedmont	300
Cossetti Barolo Docg, Piedmont	950
Prunotto Nebbiolo D'Alba, 'Occhetti' Doc, Piedmont	540
Familia Zingarelli, Chianti Classico Docg, Rocca Delle Macie, Tuscany	400
Feudo Principi Di Butera Nero D'Avola, Sicilia Igt, Sicily	290
Zenato 'Ripossa' Valpolicella DOC, Veneto	600

LEBANON

<i>Cabernet Sauvignon</i> , Château Ksara, Bekaa Valley	650
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NEW ZEALAND

Oyster Bay, <i>Pinot Noir</i> , Marlborough	420
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UNITED STATES

Chronic Cellars Suite Petite, <i>Petite Syrah</i> , Paso Robles	390
<i>Pinot Noir</i> , La Crema, Sonoma	730

THE **NTL**

DESSERT

GRILLED SEASONAL COBBLER (D) (G) (V) 60
Roasted berries, Stone fruits,
Vanilla ice cream

CHOCOLATE LAVA CAKE (D) (G) (V) 60
Sea salt caramel, Vanilla ice cream

LEMON TART (N) (D) (G) (V) 60
Lemon curd, Toasted meringue,
Stewed blueberries, Pine nuts

THE NTL. SUNDAE FOR TWO (D) (G) (V) 95
Chocolate brownie, Vanilla ice cream,
Dark chocolate sorbet,
Cherry chocolate ice cream,
Whipped cream, Chocolate sauce



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DOUBLE ESPRESSO 25

AMERICANO 20

CAPPUCINO 25

LATTE 25

SELECTION OF NEWBY TEAS 20

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COCKTAILS

PINK NEGRONI 75

Pink gin, Lillet rosé, Martini
Bianco, Crème de Fraise,
Orange bitters

APEROL SPRITZ 65

Aperol, Prosecco, Soda

FROZEN MARGARITA 55

Tequila, Agave nectar, Cointreau,
Lemon juice

THE NTL BLOODY MARY 60

House special seasonal blend
with vodka

THE NTL MULE 60

Vodka, Ginger syrup, Fresh
ginger, Maraschino liqueur,
Ginger beer

BLOOD ORANGE MIMOSA 95

Prosecco, Cointreau, Fresh
ginger, Orange

THE CAPPUCINO (D) 65

Tito's Vodka, Double shot
espresso, Kahlúa, Cream,
Cinnamon

MIDTOWN MANHATTAN 70

Woodford Reserve bourbon,
Martini Rosso, Angostura orange,
Luxardo cherry

SIDEKICK MARGARITA 60

El Jimador Silver tequila,
Cointreau, Spicy agave Nectar,
Fresh passion fruit

THE **NTL**

CHILDREN'S MENU

THE NTL. SLIDER

Beef patty, cheddar, fries

GRILLED SALMON

Roasted potatoes and green beans

CRISPY CHICKEN TENDERS

Fries

SPAGHETTI AND MEATBALLS

House made lamb meatballs, homemade tomato sauce

65 AED

All our younger diner meals come include a soft drink and scoop of ice cream for dessert

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