

Sella

CONSUMER ADVISORY

If you have any concerns regarding food allergies or intolerances, please speak to a member of our team. The following allergens are declared on the menu:

Celery (C)
Dairy (D)
Egg (E)
Gluten (G)
Lupine (L)
Mustard (M)
Nuts (N)
Crustacean, Fish, and Mollusc (SF)
Soya (SO)
Sulphur Dioxide and Sulphites (SP)
Sesame (SS)

We wish to inform you that the consumption of raw or undercooked animal, seafood, poultry or egg products may increase your chance of foodborne illness. Also, because of the increased risk involved, we strongly advise that pregnant women, infants, children under the age of 15 and individuals with specific health conditions avoid eating raw or undercooked animal products.

Sella

★ ★ ★ ★ ★

FRESH AND HOT OFF THE GRILL! THE BUTCHER'S BLOCK NIGHT

AED 129 PER PERSON | EVERY FRIDAY | 4:30PM TO 9:00PM

To start

Artisan Bread

Baguette | Fig Lalo's | Hand-Crafted Breads & Rolls| Lavoush| Grissini|
Butter & Spreads
Butter | Black Olive Tapenade

House Salad (E) (Mu) A

A refreshing mix of little gem, avocado puree, corn, brined quail egg, edamame, fennel, cherry tomato, and baby spinach dressed with honey Dijon vinaigrette.

Charcoal Grilled Steaks

Choose One from the Selection
T-Bone – 10oz Pure Black Angus
Ribeye – 10oz Prime USDA
Striploin – 10oz Prime USDA AED
Fillet – 10oz Prime USDA
Lamb Cutlets 10oz Australian
Half Chicken Peri-Peri
Boerewors Sausages 7oz

Sauces

Creamy Green Peppercorn, Creamy Mushroom, Chimichurri
All the dishes are served with baked russet potato with sour cream, crisp bacon bits, corn on the cob, and sauce as per your preference.





Breakfast (6:30 – 11:30)

Polo Mallet (D) (G) (E)

AED 110

Choice of eggs - veggies omelet, poached, fried, scrambled, or boiled egg served with sauté forest mushrooms, baked beans, heirloom tomatoes, hash browns, herbed chicken sausages, turkey bacon and sourdough toast.

Egg Benedict (Signature) (D) (G) (E)

AED 85

Poached organic eggs, smashed avocado, parsnip-harissa smoky puree, chargrilled brioche, grilled turkey bacon, asparagus and lemon-infused hollandaise.

Salmon Benny (D) (G) (E) (SF)

AED 85

Velvet poached eggs, Norwegian smoked salmon, artisan sourdough, drizzled with caviar and a dill hollandaise.

Quinoa Breakfast bowl (V) (GF) (E) (SE) (D)

AED 78

Quinoa harmonized with grilled asparagus, baby spinach, barrel feta, sun-kissed raspberries poached eggs and drizzle of lemon-tahini emulsion.

Avo On Toast (D) (N) (G)

AED 65

Hass avocado artistry on toasted sourdough, garnished with confit tomatoes, exotic radish-onion cream cheese, basil pesto, super-seeds and ruby pomegranates.

Marrakesh Shakshouka (D) (G) (E)

AED 70

North African-inspired baked eggs nestled in zesty tomato medley, accompanied by Viennese sausages, pita and crowned with goat cheese and Za'atar spice.

Fresh Farm Eggs (D) (G) (E)

AED 60

Customizable eggs, served with seared mushroom, cherry tomatoes, herbed chicken sausages and artisan sourdough.

Croissant to Go (D) (G) (E)

AED 55

To go golden buttery croissant cradling premium ham, farmstead cheese, a sunny side up egg and lush avocado.



All Day

- Gourmet PBJ French Toast (Signature) (D) (N) (G) (E)** **AED 50**
French brioche, peanut butter, rustic berry compote and whipped vanilla-cinnamon mascarpone adorned with seasonal berries.
- Acai Bowl (GF) (V)** **AED 65**
Acai blend adorned with tropical fruits - Coconut, banana, mango, kiwi and chia seeds
- Granola Jar (D) (N) (G)** **AED 60**
Homemade granola with layers of Greek yoghurt, granola and fresh farm berries.
- Fresh Fruit Bowl (GF) (V)** **AED 50**
A curated assorted of seasonal fruits and berries.
- Belgian Dream Waffles (D) (N) (G) (E)** **AED 60**
Belgian waffles topped with Carmelita ice-cream,
- Choco-chips Pancakes (D) (N) (G) (E)** **AED 55**
Accompanied by banana slices, fresh blueberries and dusted with powdered sugar.

Appetizers

- Chicken Wings (GF) (SE)**
Roasted chicken wings with Hickory BBQ or Buffalo or Sweet-sour or Korean Sauce, sesame seeds
- Half Dozen Wings** **AED 55**
Dozen Wings **AED 100**
Double D Wings **AED 165**
- Nachos (GF) (D) (V)** **AED 55**
Tortilla chips layered with chipotle black beans, jalapeno, cilantro, pepper jack, fresh guacamole with mediterranean olives and sour cream on side.
- Loaded Bulgogi Bliss Fries (G) (SO) (D) (E)** **AED 55**
Thinly sliced marinated and molten mozzarella, atop crispy fries, all drizzled with kick of spicy mayo and sprinkled with fresh onions.
- Arabic Mezze (D) (G) (N) (SE)** **AED 70**
Hummus, Grilled halloumi, Falafel, Kibbeh, Crudit , Pita.
- Garlic Parmesan Fries (D) (GF)** **AED 45**
Skinny potato fries tossed in garlic and parmesan and garnished with fresh parsley.
- Shrimp Tempura (D) (SE) (G) (C)** **AED 59**
Fried Shrimps, Dynamite Sauce, Tartare Sauce, Sesame Seeds.



Appetizers

Fried Calamari (D) (SE) (G) (C)

Remoulade Sauce, Caper Berries.

AED 65

Chicken Tacos (D) (SE) (G)

Chicken breast tossed in lemon sweet pepper sauce, soft tortilla, fried pickle, guac, romaine and lime wedge.

AED 65

Chef's Featured Soup

Ask your server for today's offering.

AED 50

Salads

Little Gem Caesar (G) (D) (SF)(E)

Grilled chicken, baby gem lettuce, parmesan chives frico, panko, Caesar dressing with anchovies (Blended with dressing).

AED 85

Caprese Reverie (D) (N) (GF)

Creamy burrata accompanied by heirloom tomatoes, arugula, a drizzle of aged balsamic and pesto, garnished with fresh basil and pine nuts.

AED 85

Modern Greek (GF) (D)

Feta from the barrel, baby gem, cucumber, pickled red onions, sun-dried tomatoes, grilled artichokes, kalamata olives with an olive oil-garlic-oregano dressing.

AED 80

Green Path (GF) (SO) (M)

Baby Spinach and edamame, harmonized with avocado slice, green smith apples, cucumber, grilled marinated chicken and adorned with honey-pommery mustard dressing.

AED 80

Sandwich & Burger

Lobster Rolls (G) (D) (SF) (E)

Succulent lobster pieces dressed in chive mayo, served in potato rolls, complemented by chipotle coleslaw and Cajun taro chips.

AED 95

Dynamite Chicken Burger (G) (D) (E)

Crispy chicken with cucumber tomato salad, Asian slaw and a drizzle of dynamite sauce.

AED 100

Sella Brisket Burger (G) (D) (E)(SO)

Luxe beef patty pulled BBQ brisket, crispy onion rings, Swiss cheese, gherkins and fresh greens, potato bun dressed with thousand island mayo.

AED 105

Plant Based Burger (V)(D) (E) (G)

Beyond patty, crispy onion rings, tomato, avocado, fresh greens, potato bun, thousand island mayo.

AED 110

(Upgrade to sweet potato fries @ AED 10)



Mains

Sizzling Chops *(Signature)* (D) (GF)

AED 150

Sizzling marinated lamb chops, served on a bed of mesculin, with parsley-infused potatoes, juniper and wild blueberry sauce.

Sticky Rib (E) (D)

AED 130

Dry rubbed, oven roast garlic shagbark hickory syrup glazed rack of ribs with Cajun home-cut fries and aioli.

Chef Featured steak 12 oz (GF) (D)

AED 180

Black Angus beef ribeye prime cut, adorned with a vibrant chimichurri and served with your choice of our gourmet sides and sauce.

Fish and Chips (G) (D) (E)

AED 105

Fried cod, chunky chips, tartar sauce.

Nasi Goreng (N) (G) (E) (SF) (SE) (SO)

AED 100

Spicy fried rice, satay skewers, prawn crackers and a dollop of house made peanut sauce.

Seabass Symphony (SF) (GF) (D)

AED 135

Pan seared seabass fillet accompanied by a bouquet of grilled asparagus and finished with beurre blanc.

Butter Chicken (N) (G) (D)

AED 100

Tandoori spiced chicken thigh in mild curry, accented by crispy onions, cool cucumber yogurt, fresh coriander and ginger.

Citrus & Herbed Chicken (GF) (SE) (D)

AED 125

Tender aromatic marinated chicken, slow roast accompanied with truffle parsnip puree and vibrant baby carrots and broccolini finished with rosemary honey jus.

Spaghetti Arabiatta (D) (G) (V)

AED 80

Spaghetti entangled in slow-simmered spicy tomato sauce, basil, garlic, cherry tomatoes and Parmigiano-Reggiano.

Creamy Risotto (D)

AED 85

Creamy arborio rice harmonizing with wild mushrooms and fresh garden peas, crowned with frico parmesan.

To add up to your meal

- ✓ Sweet Potato Fries **AED 40 (GF)**
- ✓ Sauté Veggies **AED 35 (GF)**
- ✓ Steamed Rice **AED 30 (GF)**
- ✓ Mashed Potato **AED 35 (D) (GF)**
- ✓ Garden Salad **AED 35 (GF)**
- ✓ French Fries **AED 30 (GF)**



Sella

Desserts

Souffle (Signature) (G) (D) (E)

Freshly baked chocolate souffle, anglaise sauce.

AED 60

Sticky toffee pudding (G) (D) (N) (E)

A rich date and walnut steamed pudding, glazed with Arabic coffee syrup served with camel milk ice cream.

AED 55

Seasonal Fruit platter (GF) (V)

Seasonal ripe fruits such melons, pineapple and assorted berries

AED 60

Mango & Passion Fruit Cheesecake (G) (D) (N) (E)

De-contrasted cheesy cream, fresh mango and passionfruit, vanilla digestive crumble, mascarpone, mango gel and fresh berries.

AED 60

Tiramisu (G) (D) (N) (E)

Freshly ensemble cake, chocolate and coffee sauce brush

AED 55

Baked Yoghurt (G) (D)

Velvety textured yoghurt, crumble and fresh berries.

AED 55

Warm Brownie (G) (D) (N) (E)

Chocolate baked fudgy confectionary, macadamia dulce de leche ice cream and fresh berries.

AED 55

Selection of Ice Cream (G) (D)

Vanilla, Chocolate, Strawberry.

AED 25



Beverage

Sparkling Wine and Champagne

Atto Primo Brut (Sparkling), Italy	AED 40 / 190
Zonin 1821 Prosecco Brut DOC (Sparkling), Italy	AED 280
Veuve Clicquot Yellow label NV	AED 895

White Wines

Arcadian Pinot Grigio – Australia	AED 40 / 190
Arcadian Sauvignon Blanc – Australia	AED 40 / 190
Cuvee Sabourin Chardonnay – France	AED 40 / 190
Zonin Ventiterra Soave DOC – Veneto, Italy	AED 220
La Scolca Gavi Del Comune di Gavi 'Valentino' DOC – Piedmonte, Italy	AED 350
J. Moreau & Fils Chablis, France	AED 490
Pascal Jolivet Sancerre, Loire, France	AED 600
Cloudy Bay Sauvignon Blanc, Marlborough, NZ	AED 650

Red Wines

Arcadian Merlot – Australia	AED 40 / 190
Arcadian Shiraz – Australia	AED 40 / 190
Argento, Malbec – Argentina	AED 40 / 200
Passori rosso IGT – Veneto, Italy	AED 250
Apothic Red – California, USA	AED 260
Baron Philippe de Rothschild Bordeaux - France	AED 280
Journey's End V3 Shiraz, Somerset west, SA	AED 350
Oyster Bay Pinot Noir – Marlborough, NZ	AED 380
Pauillac de Lynch-Bages – Bordeaux, France	AED 700

Rose Wine

Collembelle Rose, France	AED 40 / 190
M de Munuty – Provence, France	AED 340

Sella

Aperitif

Aperol Spritz

AED 55

Signature Cocktails

AED 50 (Additional Flavored Syrup – AED 5)

Whisky Smash

JW Red Label | Blackberries | Raspberries | Mint | Lemon Juice | Soda

Garden GT

Pink Gin | Cherry Tomato | Cucumber | Lime | Lemon juice | Rosemary | Tonic

Exotic Island

Vodka | Orange | Passion Fruit | Strawberry | Lemon Juice

Daiquiri

Classic | Strawberry | Passion Fruit

Rum | Triple Sec

Blueberry GT

Gin | Blueberry | Mint | Lemon juice | Tonic Water

Beer – Draught

Peroni

AED 50

Heineken

AED 50

Cognac

Hennessy V.S.O. P

AED 65

Beer – Bottle

Heineken

AED 40

Strongbow

AED 45

Corona

AED 45

Amstel Light

AED 40

Gin

Bombay Sapphire

AED 40

Gordon Pink

AED 40

Rum

Bacardi White

AED 40

Captain Morgan Dark

AED 40

Captain Morgan Spice

AED 45

Vodka

Russian Standard

AED 40

Absolute Blue

AED 40

Grey Goose

AED 55

Tequila

El Jimador Silver

AED 40

El Jimador Gold

AED 45

Whisky

J.W Red Label

AED 40

J.W Black Label

AED 50

John Jameson

AED 40

Jack Daniel

AED 40

Chivas Regal 12 Yrs.

AED 50

Liqueur

Kahlua

AED 45

Baileys

AED 40

Jägermeister

AED 40

Sella

Mocktails

Raspberry Lime Soda

Raspberry, Fresh Lemon Juice, Cane Sugar, Soda Water

AED 30

Pine-Apple

Pineapple Juice, Apricot, Ginger ale

AED 35

Peach Raspberry Lemonade

Pineapple Juice, Peach, Raspberry, 7up

AED 35

Orange Passion Lemonade

Orange Juice, Passion, Mint, 7up

AED 35

Fresh Blends

AED 35

Mango Paradise

Mango, Pineapple, Passion Fruit, Mango Juice

Strawberry Split

Strawberry, Banana, Papaya, Cherry, Apple Juice

Beet The Heat

Beetroot, Ginger, Pineapple, Blueberry, Apple Juice

Acai Kick

Acai, Blueberry, Banana, Mango, Apple Juice

Pink Dragon

Dragon fruit, Strawberry, Mango, Apple Juice

Green Machine

Spinach, Celery, Broccoli, Mango, Banana, Pineapple, Apple Juice

Blissfully Blue

Mango, Raspberry, Blue Spirulina, Coconut, Banana, Apple Juice

Healthy Shots

Fresh Orange

AED 30

Fresh Green Apple

AED 30

Packet Apple

AED 20

Packet Cranberry

AED 20

Packet Mango

AED 20

Sella

Caffeine (Extra Shot of Coffee AED 5)

Cappuccino	AED 30
Café Latte	AED 30
American Coffee	AED 30
Double Espresso Macchiato	AED 30
Single Espresso Macchiato	AED 25
Double Espresso	AED 30
Single Espresso	AED 25
Soya / Almond Cappuccino	AED 30
Soya / Almond Latte	AED 30

Tea

English Breakfast, Earl Grey, Chamomile, Pure Green Tea
Peppermint, Moroccan Mint Tea

AED 30

Water

Ma Hawa Still
Ma Hawa Sparkling
Voss Still
Voss Sparkling

AED 20 / 28

AED 20 / 28

AED 28 / 38

AED 28 / 38

Carbonated Beverages

Pepsi / Diet Pepsi / 7up / Diet 7up
Mirinda / Ginger Ale / Tonic Water / Soda Water
Red Bull

AED 20

AED 35

Shakes

Oreo	AED 40
Kitkat	AED 40
Chocolate	AED 35
Strawberry	AED 35
Vanilla	AED 35

Iced Coffee

Vanilla	AED 35
Caramel	AED 35
Hazelnut	AED 35
Classic	AED 35

Iced Tea

Classic	AED 35
Passion	AED 35
Peach	AED 35
Sparkling Green Apple	AED 35