

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.

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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.



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Morning Delights

(6:30 – 11:30)

Morning Elegance (D) (G) (E) **110**

Choice of eggs, creamy labneh, Za'atar grilled halloumi, sujuk, heirloom tomatoes, house baked manakish and olives.

Egg Benedict (D) (G) (E) **85**

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

Salmon Benny (D) (G) (E) (SF) **85**

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

Menemen (D) (G) (E) **85**

Fluffy – style scrambled eggs tossed with tomatoes, green pepper, finished with feta and served with sujuk sausages.

Shakshuka Royale (D) (G) (E) (N) **70**

Soft baked eggs nestled in a spicy tomato-pepper stew, topped with crumbled feta and served with Za'atar flatbread.

Fresh Farm Eggs (D) (G) (E) **60**

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

Sunrise Croissant (D) (G) (E) **55**

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

All Day

Tropical Acai Bowl (GF) (V) **65**

Acai blend adorned with tropical fruits - Coconut, banana, mango, kiwi and chia seeds.

Avo Toast (D) (N) (G) **65**

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

Granola Jar (D) (N) (G) **60**

House-made granola atop of Greek yoghurt, finished with farm-fresh berries and honey on side.

Belgian Dream Waffles (D) (N) (G) (E) **60**

Belgian waffles topped with Carmelita ice-cream, fresh strawberries, maple-Nutella drizzle and raspberry coulis.

Kunafa Pancakes (D) (N) (G) (E) **55**

Fluffy pancake layered, topped with kunafa cream, orange blossom syrup, finished with pistachios, berries and dusted with powdered sugar.

Dates & Apple Stuffed French Toast **65**

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

Brioche, cinnamon dates granny smith, rustic berry compote, and whipped vanilla cinnamon mascarpone adorned with seasonal berries, hazel-crumble & date sauce.

Fruit Bowl Medley (GF) (V) **55**

A curated assorted of seasonal fruits and berries.

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

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Mezzeh & Appetizers

Hot Mezzeh Platter (D) (G) (SF) **80**
Freshly baked, spinach and cheese stuffed borek, homemade falafel, mini cheese & zaatar flatbread, kibbeh served with tomato, cucumber salad and tahina.

Crunchy Baby Squid & Shrimps (E) (D) (G) **55**
Lemon wedge and harissa mayo.

Trio Dips & Pita (G) (SE) (D) (E) **55**
Basil hummus, beetroot moutabel and muhammar & pomegranate and pistachio served pita.

Shawarma Tacos (D) (G) (E) **70**
Seasoned chicken with shredded romaine, garlic sauce, pickles & tomato.

Cig Kofta (G) (N) **55**
Levantine-style sauté lamb with bulgur, onion and spices, served with Rocca and pita.

Chef's Featured Soup **50**
Minestrone with garlic croutons.
Or our daily soup of the day all served with bread rolls.

Salads

Grilled Halloumi (G) (D) (N) **75**
Mix salad, red pepper crema, cucumber, pistachio and pomegranate finished with a honey drizzle.

Burrata (D) (N) **85**
Creamy burrata, fresh figs, heirloom tomato with arugula, pine seeds, pesto and extra virgin olive oil.

Kale Quinoa (SE) **75**
Shredded kale with bell pepper, avocado, tomato & chickpea mousse.

Ceaser (SF) (D) (E) (G) **75**
Crisp gem lettuce tossed in a creamy, house-made Caesar dressing, topped with garlic croutons, shaved Parmigiano-Reggiano and anchovies.

Ezine & Domates (D) **75**
A delightful pairing of tangy Ezine cheese and juicy vine-ripened tomatoes, finished with touch of olive oil fresh herbs & sea salt, served with warm pita.

Add grilled chicken or sauté prawns 25



Handcrafted Sandwiches

- Brisket Royale** (G) (D) (E) **115**
Angus patty pulled BBQ brisket, crispy onion rings, Swiss cheese, gherkins & fresh greens, potato bun dressed with house sauce.
- Switch to Plant Burger Patty** (G) (D) (E) **105**
Switch patty, crispy onion rings, tomato, avocado, gherkins & fresh greens, potato bun dressed with house sauce.
- Dynamite Blazing Firebird** (G) (D) (E) **100**
Crispy chicken with cucumber tomato salad, Asian slaw and a drizzle of dynamite sauce.
- Saj Wrap** (G) (D) (E) **85**
Juicy lamb kofta
or
Crispy falafel
with garlic sauce & harissa mayo spread, sumac onion, pickles, lettuce & tomato with spiced fries & tzatziki and tahini sauce.

All sandwiches served with French fries.
(Upgrade to sweet potato fries @ AED 10)

Artisanal Wood-Fired Pies

- Lahmacun** (D) (G) **75**
A mix of finely minced beef or lamb
Tomatoes, onions, garlic & red pepper paste, spiced with sumac, paprika and cumin.
- Peynirli-Cheese Lover's Delight** (G) (D) **75**
A blend of kasar, beyaz peynir cheese, and finished with zaatar & rocket.
- Fungi Pizza** (V) (D) **70**
Blend of mushrooms, eggplant, onions, marinara & kesar cheese.
- Classic Margharita** (G) (D) **70**
House made red sauce, topped with fresh mozzarella cheese, basil & olive oil.
- Quattro Stagione Pizza** (D) (G) **75**
Freshly baked pizza topped with olives, smoked turkey ham, artichokes, mushrooms, and melted mozzarella cheese all layered over a rich tomato base.
- Arrayes** (D)(G) **55**
Crispy flatbread stuffed with spiced minced lamb, served with sumac onions and tahini sauce.
- Nutella Pie** (N) (D) (G) **60**
Baked Nutella pie topped with banana, finished with chopped nuts and white chocolate drizzle.



Chef's Master Pieces

Chef's Featured Steak 12oz (GF) (D)	180
Black Angus ribeye prime cut, adorned with a vibrant chimichurri and served with your choice of our gourmet sides & sauce.	
Samak Mashwi (D) (GF)	140
Oven-roasted Sea bass with red pepper sauce, capers, eggplant, olives & chickpeas.	
Lamb Shank (GF) (D)	125
Tender, slow-braised lamb shank, cooked with aromatic herbs. Served with potato puree & broccolini.	
Majboos Chicken (D) (G)	120
Roast baby chicken with spiced oriental rice, tomato garlic sauce and yoghurt on side.	
Shashlik (G)	120
Tender marinated skewers of beef served with grilled veggies, sumac onions and house-made garlic yoghurt sauce.	

Our Signature

Mixed Grill Platter (GF)(D)	185
An assortment of harissa lamb chops, chicken tawook and juicy lamb kofta served with garlic dip, pita and grilled veggies.	

Timeless Classics

Fish & Chips (G) (D) (SF)	105
Fried cod, chunky chips, tartar sauce.	
Butter Chicken (N) (GF) (D)	100
Tandoori chicken thigh braised in mildly spiced sauce finished generously with crispy onions, served with cucumber yoghurt, coriander & fresh ginger.	
Classic Sauces (D) (G) (E)	75
Featured sauces, arrabbiata, bolognese, pesto with any pasta of your choice penne, spaghetti or fettuccine.	
Gluten-Free Penne & Spaghetti available upon request.	

Perfect Pairings

✓ Zaatara Fries with garlic sauce	40
✓ Sumac Batata Harra	40
✓ Sweet Potato Fries	35
✓ Sauté Greens with garlic lemon	35
✓ Mashed Potato	35
✓ Steamed Basmati Rice	30
✓ Warm Pita-breadbasket	30

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Decadent Cravings

Giant Kunafa Cookie (G) (N) (D) (E)	65
Almond cookie stuffed with kunafa flavors and topped with Umm Ali ice cream.	
Baklava Cheesecake (G) (D) (N)	60
Creamy cheesecake topped with layers of crisp baklava pastry and a drizzle of orange blossom honey.	
Tiramisu alla Sella (G) (D) (E)	60
A refined version of the Italian classic, with espresso-soaked ladyfingers and mascarpone cream.	
Mango & Passionfruit Cheesecake (G) (D) (N) (E)	60
De-contrasted cheesy cream, fresh mango and passion fruit, vanilla digestive crumble, mascarpone, mango gel and fresh berries.	
Rose Chocolate Baklava (G) (N) (D) (E)	55
Hot chocolate lava cake topped with rose-vanilla mascarpone.	
Traditional date Pudding (G) (D) (N) (E)	55
A rich date & walnut steam pudding, glazed with salted caramel sauce served with vanilla ice cream.	
Mahalabiah Tart (G) (D) (N)	55
Velvety textured yoghurt, crumble and fresh berries.	
Artisanal Fruit Ensemble (GF) (V)	55
Seasonal ripe fruits such melons, pineapple & assorted berries.	
Gelato Selection (G) (D)	25
Vanilla, Chocolate, Strawberry, Caramelita.	



Beverage

Sparkling Wine and Champagne

Conte Fosco Cuvee Brut, Italy	45 / 220
Zonin 1821 Prosecco Brut DOC (Sparkling), Italy	320
Veuve Clicquot Yellow label NV	950

White Wines

Arcadian Pinot Grigio – Australia	45 / 220
Arcadian Sauvignon Blanc – Australia	45 / 220
Cuvee Sabourin Chardonnay – France	45 / 220
Zonin Ventiterra Soave DOC – Veneto, Italy	275
La Scolca Gavi Del Comune di Gavi 'Valentino' DOC – Piedmonte, Italy	450
J. Moreau & Fils Chablis, France	550
Pascal Jolivet Sancerre, Loire, France	720
Cloudy Bay Sauvignon Blanc, Marlborough, NZ	720

Red Wines

Arcadian Merlot – Australia	45 / 220
Arcadian Shiraz – Australia	45 / 220
Argento, Malbec – Argentina	48 / 230
Passori rosso IGT – Vento, Italy	320
Apothic Red – California, USA	320
Baron Philippe de Rothschild Bordeaux - France	310
Journey's End V3 Shiraz, Somerset west, SA	400
Oyster Bay Pinot Noir – Marlborough, NZ	450
Pauillac de Lynch-Bages – Bordeaux, France	800

Rose Wine

Collembelle Rose, France	45 / 220
M de Munuty – Provence, France	430

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Aperitif

Aperol Spritz 55

Cocktails

Whisky Smash

JW Red Label | Blackberries | Raspberries | Mint | Lemon Juice | Soda 55

Garden GT

Pink Gin | Cherry Tomato | Cucumber | Lime | Lemon juice | Rosemary | Tonic 50

Exotic Island

Vodka | Orange | Passion Fruit | Strawberry | Lemon Juice 50

Daiquiri

Classic | Strawberry | Passion Fruit
Rum | Triple Sec 55

Blueberry GT

Gin | Blueberry | Mint | Lemon juice | Tonic Water 50

Beer – Draught

Peroni 55/28
Heineken 55/28
Kirin 55

Beer – Bottle

Heineken 42
Amstel Light 42
Peroni 45
Strongbow 46
Corona 46

Vodka

Russian Standard 40
Absolute Blue 40
Grey Goose 60

Whisky

J.W Red Label 40
John Jameson 45
Jack Daniel 45
Chivas Regal 12 Yrs. 54
J.W Black Label 54

Cognac

Hennessey VS 55
Hennessey V.S.O. P 68

Gin

Bombay Sapphire 40
Tanqueray London Dry 40
Gordon Pink 40
Hendricks 55

Rum

Bacardi White 40
Bacardi Gold 45
Captain Morgan Dark 45
Captain Morgan Spice 45

Tequila

El Jimador Silver 40
El Jimador Gold 45

Liqueur

Jägermeister 40
Kahlua 45
Baileys 45

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Mocktails

Raspberry Lime Soda 30

Raspberry, Fresh Lemon Juice, Cane Sugar, Soda Water

Peach Raspberry Lemonade 35

Pineapple Juice, Peach, Raspberry, 7up

Orange Passion Lemonade 35

Orange Juice, Passion, Mint, 7up

Fresh Blends 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

Juices

Fresh Orange 30

Fresh Green Apple 30

Packet Apple 20

Packet Cranberry 20

Packet Mango 20

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Caffeine

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

Tea

English Breakfast, Earl Grey, Chamomile, Pure Green Tea Peppermint, Moroccan Mint Tea	30
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Water

Ma Hawa Still	20 / 28
Ma Hawa Sparkling	20 / 28
Voss Still	28 / 38
Voss Sparkling	28 / 38

Carbonated Beverages

Pepsi / Diet Pepsi / 7up / Diet 7up	20
Mirinda / Ginger Ale / Tonic Water / Soda Water	
Red Bull	35

Shakes

Oreo	40
Kitkat	40
Chocolate	35
Strawberry	35
Vanilla	35

Iced Coffee

Vanilla	35
Caramel	35
Hazelnut	35
Classic	35

Iced Tea

Classic	35
Passion	35
Peach	35