PETRA

MEZZE DIPS

Hummus, coriander zhug, falafel crumble, paprika	12
Whipped eggplant, pomegranate, parsley oil, sumac	12
Labneh, za'atar, mint, extra-virgin olive oil	12
Tomato matbukha, mixed olives, parsley ✷	12
Taramasalata, shaved bottarga, olive tapenade ✷	16
Mezze Dip Trio *Hummus, matbukha, taramasalata*	32

HOUSE-BAKED BREAD

Petra's Sangak-style bread with za'atar *Thin & crispy*	11
Barbari with sesame seeds *Soft & fluffy*	12

COLD STARTERS

Smoky eggplant carpaccio, feta snow, pistachio, dates molasses ✷	18
Smashed burrata, grilled peach, sesame, yuzu ponzu, tarragon	26
Hamachi tartare, beetroot horseradish, finger lime, green gazpacho	24
Bluefin tuna sashimi, yuzu labneh, pistachio, shallots, fresh oregano ✷	28
Grass-fed steak tartare, mushroom pâté, harissa, bulgur (2pc)	18

WARM STARTERS

Jerusalem artichoke soup, coconut milk, chestnuts, mushroom duxelles, artichoke chips	16
Eggplant and zucchini chips, tzatziki, saffron honey, dukkah nuts ✷	22
Halloumi, honey, ezme tomato, olives	24
Crispy falafel, ponzu edamame, toum, arak ✷	18
Yemeni taco, fish shawarma, pickled shallots, celery root gremolata (2pc)	26

FRESH SALADS

A weekly selection of fresh, seasonal salads from our salad bar.	20
Selection of 3 salads	36

MAINS

From the Sea

Whole grilled lavrak (Mediterranean seabass) with rosemary marinade, parsley, crispy capers, spicy plate (Serves 3-4) ✷	108
Chargrilled Japanese mackerel, sumac vinaigrette, fennel	56
Giant tiger prawns, chimichurri, charred lemon	68
Portuguese octopus, orzo, oregano salmoriglio, crème fraîche ✷	32

From the Land

Grilled cauliflower, parsley pesto, tahini, curry oil, crispy kale	30
Chicken shawarma skewer, hawaij spices, capsicum sauce	32
Lamb leg kofte, baharat spices, chimichurri sauce ✷	32
MBS6/7 Wagyu striploin skewer, demi-glace sauce	56
Rosemary lamb chops	42

All meat-based mains are served with a side of your choice.

SIDES

Saffron rice	9
House salad	12
Grilled maitake mushrooms, miso tahini	12
Spicy plate: fire-roasted chillies, harissa, coriander zhug	9

✷ Petra Signature Vegetarian Vegan
Prices exclude 10% service charge and prevailing GST.

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BEVERAGE MENU

SIGNATURE COCKTAILS

Labneh Soufflé ✷ — 25
Gin, limoncello, chamomile, vanilla Greek yogurt, lemon

Chlori Kipos — 25
Tequila blanco, cucumber, muscat, lime, basil, saline

Rain Tree Noir — 25
Rum, toasted coconut water, Kahlua, palm sugar, dry dark cherries, bitters, coconut sorbet

Zahra Embers — 25
Mezcal, fresh grapefruit & lemon, saffron, orange blossom

Soleil Merini ✷ — 24
Gin, dry vermouth, prosecco, Mediterranean tonic, olive brine

Blanc Rihla Sangria — 24
White wine, spices, citrus, arak

Tomatini ✷ — 24
Vodka, cherry tomato, lemon, white wine vinegar, dry vermouth, chilli

SPIRITS

	GLS	BTL
Naught Australian Dry Gin	19	240
Código 1530 Blanco	19	260
Clase Azul	38	620
Diplomatico Reserva Rum	21	220
Beluga Noble Vodka	23	320
Woodford Reserve	21	280
Hibiki Harmony	28	420
Motel Mezcal	23	280

BEERS

Estrella Draught	15
Estrella 0.0%	13
Estrella Galicia (Gluten-free)	13
Excited Magpie Dry Irish Stout	18
Dream Alone Pale Ale	18

WINES

	GLS	BTL
Sparkling & Champagne		
Casa Nevel, Extra-Dry, NV | Glera | Prosecco | Italy	15	78
Louis Brochet, Héritage, Brut Nature, NV | Field Blend | Champagne | France	30	180
White		
Masi, Levarie, 2025 | Garganega | Soave | Italy	17	88
Maison Marthe Henry, 2023 | Chardonnay | Bourgogne Haut-Côtes de Beaune | France	25	148
Vassaltis, 2024 | Assyrtiko | Santorini | Greece	28	158
Red		
Zyme, Reverie, 2023 | Field Blend | Valpolicella | Italy	18	95
Tolaini, Al Passo, 2022 | Field Blend | Toscana | Italy	20	108
Alvaro Palacios, Camins de Priorat, 2024 | Field Blend | Priorat | Spain	28	148
Domaine Didier Amiot, Les Émolissières, 2023 | Pinot Noir | Bourgogne Côte d'Or | France	28	148
Château Musar, Levantine de Musar, 2021 | Field Blend | Bekaa Valley | Lebanon	32	170

Full wine list available upon request.

NON-ALCOHOLIC HOUSE INFUSIONS

All natural, no sugar added

Sumac Sunset (Sparkling) — 15
Sumac, red dates, cinnamon, orange and lemon peel

Damask Rose — 15
Rosebuds, roselle, English Breakfast tea, red dates, longan, goji

COFFEE

	HOT	ICED
Espresso	5	
Americano	6	7
Latte	6	7
Cappuccino	6	7
Mocha	6	7

SODAS

Cucumber Kypos — 7
Fresh cucumber juice, basil, lime, soda

Grapefruit Saffron Blush — 7
Fresh grapefruit juice, saffron, lemon

Soft drinks: Coke, Coke Zero, Sprite, Ginger Ale — 6

WARM INFUSIONS

Breakfast Brew	6
Organic Jasmine	6
Grandma’s Limoncello	6
Sangria Punch	6
Chamomile	6

✷ Petra Signature
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DESSERT MENU

Kunafah, akkawi cheese, syrup,
caramelized pistachio

24

Yogurt ice cream, saffron honey,
olive oil crumble

18

Muhallabia baklava cream, mixed berries,
crispy phyllo

18

Dubai chocolate tart, white chocolate,
pistachio, kataifi

26

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KIDS MENU

Crispy chicken and chips

16

Fish and chips

18

Pasta (choice of tomato or cream sauce)

15

Milk ice cream with chocolate shards

9

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