



COCKTAILS

JASMINE POT	85
Bacardi infused jasmine tea, St-Germain, lemon, dragon fruit, lychee Floral, velvety and refreshing	
PASSION FRUIT NEGRONI	85
Star of Bombay, Campari, Cocchi Americano Apéritif, bold yet refreshing, fruity	
LYCHEE ROSE	85
Belvedere infused with citrus zest bay leave and rosemary, St-Germain, Cocchi Americano, raspberry Aromatic, sweet and sour, easy to drink	
COLD BREW MARTINI	75
Belvedere, Kokuto sugar, PX Sherry, Tia Maria, lavender essence Rich and creamy, delicate twist, herbal	
SHISO MARGARITA	85
Patron silver, yuzu, agave nectar, sumac Refreshing, sweet and sour, zesty	
JAPANESE LEMON SOUR	75
Belvedere infused lemongrass, lemon cordial, Verjus Refreshing, easy to drink, herbal and zesty	
EARL GREY MARTINI	85
Belvedere infused Earl Grey tea, Cocchi Americano, Skinos Mastiha, St-Germain Light and refreshing, honey-taste, floral	
CACAO OLD FASHIONED	85
Glenmorangie X infused cacao nibs, Kokuto syrup, chocolate bitters Digestif, bold and silky, dessert cocktail	
CHAMPAGNE PIÑA COLADA	95
Bacardi Añejo Cuatro, homemade coconut sorbet, pineapple cordial, Veuve Clicquot Tropical, refreshing and slushie	
TOMATO TREE	75
Star of Bombay infused dill, Skinos Mastiha, St-Germain, tomato water Palate opener, umami, savoury	
SIDECAR SOUR	85
Hennessy VS infused amarena, Cointreau, yuzu Sweet and sour, Aperitivo	
COGNAC HIGHBALL	85
Hennessy VS infused oak smoke, apple juice, soda water, Prosecco Refreshing, smoky, after dinner	
THE ART DECO	75
St-Germain, rosé wine reduction, pamplemousse syrup Prosecco, yuzu tonic	
SPRING BREAK	80
Vodka infused thyme, lemon juice, agave syrup, grapefruit, tonka bitters Light and floral	
UNUSUAL SUSPECT	80
Bombay Sapphire infused peach, apple juice, Supasawa, ginger bitters, tonic water Sweet and sour, easy to drink	
RED PASSION	75
Rinomatto infused jasmine and sesame, pineapple syrup, cranberry fizz, Supasawa and orange blossom Apéritif, refreshing and aromatic	
PURPLE MIST	80
Beefeater 24, Aperol, cherry, coco and pineapple mix, cranberry and lemon Tropical sweet and slightly bitter	
CRIMSON SUN	80
Aperol, grapefruit soda, sparkling wine Apéritif, refreshing, easy to drink	
COCO PANDAN	80
Diplomatico, fresh pineapple juice, coconut cream, pandan Tropical and creamy, dessert cocktail	

FROZEN COCKTAILS

DAIQUIRI	65
Bacardí Carta Blanca, lime juice, sugar syrup	
STRAWBERRY DAIQUIRI	65
Bacardí Carta Blanca, lime juice, sugar syrup, strawberry purée	
BASIL DAIQUIRI	65
Bacardí Carta Blanca, lime juice, sugar syrup, basil leaf	
MARGARITA	80
El Jimador Reposado, triple sec, lime juice	
PASSION FRUIT MARGARITA	80
El Jimador Reposado, triple sec, lime juice, passion fruit purée	
STRAWBERRY MARGARITA	80
El Jimador Reposado, triple sec, lime juice, strawberry purée	

NON-ALCOHOLIC DRINKS

MOCKTAILS

VIRGIN PASSION MOJITO	60
Passion fruit, lime juice, sugar syrup, soda water, crushed mint	
CAPRI C'EST FIN	55
Aloe vera, pineapple juice, lemon juice, lavender syrup, lemonade sprite	
GEISHA PARADISE	55
Young Thai coconut, grapefruit soda	
CARMILLA	55
Lychee syrup, rosehip syrup, apple juice, soda water	

SPARKLING JUICE

PEARL'S VIGNES DE FRANCE	750
Non-alcoholic sparkling grape juice	

WHISKY

30ml / 60ml / Bottle

JOHNNY WALKER BLACK LABEL	60 / 110 / 1,800
THE MACALLAN 15 YR OLD	130 / 255 / 3,200
CHIVAS XV X BALMAIN	85 / 170 / 2,800
CHIVAS REGAL 18	120 / 230 / 3,200
THE MACALLAN 18	190 / 380 / 4,800
CHIVAS ULTIS	265 / 530 / 6,000
JOHNNY WALKER BLUE LABEL	280 / 550 / 6,500

GIN

30ml / 60ml / Bottle

HENDRICKS GIN	70 / 140 / 1,600
GIN MARE	65 / 130 / 1,600
TANQUERAY	70 / 140 / 1,700
ROKU GIN	70 / 140 / 1,700
MONKEY 47	85 / 165 / 2,100

VODKA

BELVEDERE	70 / 140 / 1,600
BELUGA GOLD	175 / 345 / 4,300

RUM

30ml / 60ml / Bottle

ANGOSTURA 1919	65 / 130 / 1,600
APPLETON ESTATE 12 YEAR OLD	55 / 105 / 1,600
ZACAPA 23Y	115 / 220 / 2,800
EXIMO	145 / 290 / 3,600
ZACAPA XO	165 / 330 / 3,800

COGNAC

30ml / 60ml / Bottle

HENNESSY XO	160 / 330 / 4,200
HENNESSY PARADIS	675 / 1,350 / 24,000
LOUIS XIII	2,600 / 5,200 / 60,000

TEQUILA

30ml / 60ml / Bottle

DON JULIO BLANCO	95 / 190 / 2,200
DON JULIO REPOSADO	140 / 280 / 3,200
DON JULIO 1942	430 / 860 / 8,500

WINES

CHAMPAGNE BRUT

- NV	- VEUVE CLICQUOT YELLOW LABEL Brut, Reims	150 / 750
- NV	- MOËT & CHANDON ICE IMPERIAL Brut, Épernay	1,100
- NV	- PERRIER-JOUËT GRAND BRUT Brut, Épernay	1,800
- NV	- RUINART BLANC DE BLANCS Brut, Reims	2,500
- 2013	- LOUIS ROEDERER BLANC DE BLANCS Brut, Reims	2,500
- 2012	- DOM PÉRIGNON BLANC Brut, Épernay	5,500
- 2013	- LOUIS ROEDERER CRISTAL Brut, Épernay	5,900

CHAMPAGNE ROSÉ

- NV	- VEUVE CLICQUOT BRUT ROSÉ Brut Rosé, Reims	1,500
- NV	- PERRIER-JOUËT BRUT ROSÉ Brut Rosé, Epernay	2,100
- NV	- BILLECART-SALMON BRUT ROSÉ Brut Rosé, Mareauil-Sur-Aÿ	2,300
- NV	- LAURENT-PERRIER BRUT ROSÉ Brut Rosé, Tours-Sur-Marne	2,500

WHITE WINE

- 2021	- TORRES CELESTE VERDEJO Spain	80 / 400
- 2020	- CALITERRA CHARDONNAY Chile	80 / 400
- 2020	- ALOIS LAGEDER PINOT GRIGIO Italy	98 / 490
- 2019	- J. MOREAU AND FILS - CHABLIS France	850
- 2020	- JERMANN PINOT GRIGIO Italy	990
- 2020	- CLOUDY BAY SAUVIGNON BLANC New Zealand	1,100
- 2015	- TOLPUDDLE CHARDONNAY Australia	1,130
- 2018	- QUERCIBELLA BATAR IGT Italy	2,300

ROSÉ WINE - FRANCE

- 2020 - GÉRARD BERTRAND CÔTE DES ROSES	90 / 450
- 2021 - CHÂTEAU D'ESCLANS WHISPERING ANGEL	130 / 650
- 2020 - BY OTT ROSÉ	690
- 2020 - CHÂTEAU D'ESCLANS WHISPERING ANGEL MAGNUM 1.5L	1,300
- 2020 - CHÂTEAU DE SELLE DOMAINES OTT MAGNUM 1.5L	3,000

RED WINE

- 2019 - FEUDO PRINCIPI DI BUTERA MERLOT Italy	80 / 400
- 2020 - SANTA JULIA RESERVA MALBEC Argentina	90 / 450
- 2019 - M. CHAPOUTIER BELLERUCHE CÔTES-DU-RHÔNE ROUGE - France	90 / 450
- 2018 - FAMILIA TORRES CELESTE Spain	530
- 2019 - ROBERT MONDAVI PINOT NOIR USA	650
- 2019 - LE VOLTE DELL'ORNELLAIA Italy	890
- 2018 - CLOUDY BAY PINOT NOIR New Zealand	1,100

BEERS

HEINEKEN - Pale Lager	65
CORONA - Mexican Lager	65

COFFEE

ESPRESSO	20
DOUBLE ESPRESSO	25
AMERICANO	25
MACCHIATO	25
DOUBLE MACCHIATO	30
LATTE	20
FLAT WHITE	20
CAPPUCINO	25
ICED COFFEE	25

TEA

JING ENGLISH BREAKFAST	25
The ultimate breakfast tea, expertly blended from Assam's finest tea gardens – rich dried fruit aroma with malty and caramel taste.	
JING EARL GREY	25
An invigorating black tea lifted by fresh and exuberant citrus. For supreme texture and flavour, a touch of natural bergamot extract tempers the tea's inherent richness.	
JING JASMINE SILVER NEEDLE	25
Fragrant jasmine over a soft, sweet vanilla white tea base, summer fruitiness with white tea flavours of cucumber and melon.	
JING PEPPERMINT LEAF	25
Intensely fresh and minty, yet soothing and cleansing with long finish.	
SUMMER'S FINEST ICED TEA	25
Green tea, orange juice, lemon juice, basil leaves and edible flower.	
@54 ICED TEA	25
Earl grey tea, lemon juice, vanilla syrup, strawberry purée and mint leaf .	

JUICE

PINEAPPLE, ORANGE, CRANBERRY, RED APPLE	25
BIG TOM SPICED TOMATO JUICE, QCUMBER SODA	25
FRESH JUICE OF THE DAY, WATERMELON, MANGO	35

SMOOTHIES

STRAWBERRY, BANANA, PAPAYA	50
MELON, STRAWBERRY, MANGO	50
STRAWBERRY, BANANA, PAPAYA, CHERRY	50
VANILLA PROTEIN, COCONUT WATER, TONKA, ALMOND MILK	50

SOFT DRINKS

STILL WATER 1L	35
SPARKLING WATER 1L	35
COCA-COLA	35
COCA-COLA ZERO	35
COCA-COLA DIET	35
SCHWEPES SODA WATER	20
TONIC WATER	20
SPRITE	25
GINGER ALE	25
RED BULL ENERGY DRINK	40

FOOD

TO START WITH

CHIPS AND DIPS	65
Sweet potato hummus, yuzu labneh	
FRENCH BABY RADISH CRUDITÉS (E) (A)	155
Lime garlic aioli	

HOT APPETIZERS

SHRIMP & CAVIAR CROQUETTES (SF) (G)	145
Yuzu kosho aioli	
FRIED CALAMARI	82
Lime garlic aioli, chilli	
CRISPY POTATO "OKONOMIYAKI STYLE"	90
Mayo, Bulldog sauce, furikake, bonito flakes	
FRENCH FRIES TOGARASHI, GARLIC, PARMESAN	70
Choose 1 dip: Teriyaki, Chinese honey mustard, wasabi aioli	
GRILLED CHICKEN SATAY (6pcs)	85
Served with peanut sauce	
DRIED CHILLI FRIED CHICKEN WINGS (G) (C)	85
Chinese spices, lime garlic aioli	
PRAWN TOAST (D) (G) (SF) (A)	75
Galbi sauce, wasabi aioli	
TRUFFLE BEEF SHORT RIB CROQUETTES (G) (C)	135
Truffle aioli	

RAW

BALFEGÓ BLUEFIN TUNA	170
Lightly torched with coconut, coriander, cucumber	
FINE OYSTERS (SF) 6 / 12 pcs	160/300
Mignonette, lemon	

SALADS

Add to any salad	
U7 Prawns AED 115, Salmon AED 60,	
Chicken Breast AED 50	
BURRATA SALAD (D)	110
Rocket arugula, nectarine, pickled red onion, endive,	
candied walnuts, nectarine shiso vinaigrette	
GEM LETTUCE SALAD (G)	95
Veal salami, ginger sesame dressing	
BEETROOT SALAD (N)	120
Avocado, red quinoa, mint, berries, beet pistachio soil	

PASTAS

GEMELLI CARBONARA	160
Pecorino, beef pancetta, black pepper	
TAGLIATELLE MARINARA	180
Pomodoro, chilli flakes, Parmesan cheese	
TAGLIATELLE WITH BURRATA AND BLACK TRUFFLE	240
Burrata, black truffle	
SEAFOOD SPAGHETTI MARINARA (SF) (C)	230
Crab, shrimp, squid with marinara and chilli flakes	
BLACK TRUFFLE "SUSHI RICE" RISOTTO (V) (VG) (D)	235
Butternut squash, Shimeji mushrooms, Parmesan mousse	

(A) Allium (C) Contains Chilli (D) Dairy (E) Egg (G) Gluten
(L) Legume (N) Nuts (M) Mushroom (S) Seeds (SF) Shellfish
(V) Vegetarian Option Available (VG) Vegan Option Available

* All prices are in AED and inclusive of 10% service charge,
7% municipality fee and 5% VAT.

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BURGERS AND SANDWICHES

CHICKEN KATSU PANINI (G) (S)	95
White cabbage, mayo, Bulldog sauce	
A5 WAGYU KATSU SANDWICH (D) (G) (A)	370
Nori, Bulldog sauce, Japanese mayo, toasted milk bread	
VEGAN BEYOND CHEESEBURGER (V)	130
Cheddar, tomato compote, crispy shallots, lettuce, with fries	
WAGYU CHEESEBURGER (D)	140
Cheddar cheese, beef bacon, yuzu kosho aioli, tomato marmalade, crispy shallots, B&B pickles, served with French fries	

MAINS

ROASTED BUTTERNUT SQUASH (N) (G)	140
Miso cashew glazed, mint and pomegranate pesto	
PAN ROASTED SEA BASS	265
Petite beetroot, candied walnut, mandarin yuzu kosho beurre blanc	
BBQ GRILLED BEEF GALBI SHORT RIBS	220
Koshihikari rice, bok choy kimchi	
USDA PRIME STEAK AND FRITES	275
French fries, sauce Japonaise, mayo	
USDA 400G PRIME RIBEYE AND FRITES	550
French fries, sauce Japonaise, mayo	

SIDES

STIR FRIED SEASONAL VEGETABLES (V) (VG)	75
Black pepper sauce, sesame, crispy shallots	
WAGYU BEEF FRIED RICE	75
VEGETABLE FRIED RICE (G) (V) (VG)	65
STEAMED RICE	45

DESSERTS

SUNDAE ICE CREAM (D) (V) (N)	65
Vanilla, pistachio, chocolate ice cream, whipped cream, nuts, salted caramel	
CÉ LA VI FOIE GRAS "SNICKERS" CANDY BAR (N) (G)	65
Foie gras ice cream, peanut caramel with a shortbread enrobed milk chocolate	
FRUIT PLATTER	90
An assortment of seasonal fruits	

(A) Allium (C) Contains Chilli (D) Dairy (E) Egg (G) Gluten
(L) Legume (N) Nuts (M) Mushroom (S) Seeds (SF) Shellfish
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SHISHA

CLASSIC FLAVOURS

250

GRAPE
DOUBLE APPLE
MINT
LEMON
BLUEBERRY
GUM

PREMIUM FLAVOURS

350

BERRIES DAIQUIRI
Fresh mixed berries, combined with rich creamy flavours

FRESH SPLASH
Delicious combination of iced raspberry with grape mint

DOUBLE APPLE CAKE
For all the double apple lovers

TROPICAL SMOOTHIE
The creamy flavour of coconut mixed with tropical iced mango

STRAWBERRY JAM
The juicy and rich taste of sweet strawberries with subtle peach tones

ORANGE CREAM
An intense creamy flavour with a burst of fresh orange

SIGNATURE AL FAKHER COCKTAIL FLAVOURS

350

MAGIC LOVE
Tropical blend

WHITE FLASH
Pineapple, orange & citrus blend

LUCID DREAM
Blueberry & citrus blend

EXCLUSIVE FLAVOURS

900

Exotic flavours from exclusive tobacco brands

CREAMY CORN
PEANUT BUTTER
RUM & COKE
PASSION FRUIT & BELGIUM WAFFLES
WILD FOREST
BLUEBERRY CRUMBLE
