



LUNCH:
12PM TO 4PM

DINNER:
6:30PM TO 10:30PM

LOCAL

· RESTAURANT, BAR & TERRACE ·



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APPETIZERS

SOUP OF THE DAY

WARM SPINACH, ARTICHOKE & CHEDDAR DIP (G)(D)(V)
grilled bread and tortilla chips

VEGETABLE PAKORA (V)(D)
mint chutney, cucumber salad, masala spice

CLASSIC NACHOS (D)
sour cream, cheese sauce, guacamole

CAJUN CHICKEN QUESADILLA (D)(G)
cheddar cheese, roasted pepper salsa, guacamole

HEALTHY LOCAL (VG)
quinoa, pomegranate, apple, avocado,
citrus agave dressing

ITALIAN SALAD (D)(G)(V)
fried buffalo mozzarella, roma tomatoes, fresh basil,
olives, white balsamic dressing

CAESAR SALAD (S)(D)(G)
romaine lettuce, garlic croutons, parmesan cheese,
turkey bacon

BURGERS & SANDWICHES

WAGYU BEEF BURGER (G)(D)
cheddar cheese, pickle, caramelized onions,
special sauce

COUNTRY FRIED CHICKEN SANDWICH (G)
crispy fried chicken breast, coleslaw, sriracha
mayo, ciabatta bread

TRADITIONAL CLUB SANDWICH (G)(E)
chicken breast, egg, turkey bacon, tomato, lettuce

FALAFEL WRAP (V)(G)
tahini, lettuce, tomato, wrap, mix pickles

PASTA

SPAGHETTI BOLOGNESE (G)
beef ragu stewed with crushed tomatoes and
oregano

PENNE ARRABIATA (G)(V)
garlic, tomato and chili reduction

SPAGHETTI AND MEATBALLS (G)(D)
tomato reduction with wagyu beef & mozzarella
meatballs

3 CHEESE MACARONI BAKE (D)(G)(V)
cream and shallot sauce, grilled zucchini,
gratinated cheese crust

MUSHROOM RISOTTO (V)(D)
sautéed wild mushrooms, truffle cream, gremolata

HOT DISHES

CHICKEN SATAY (N)(S)
nasi goreng, peanut dip, prawn crackers

GRILLED LAMB KOFTA
garlic sauce, sumac, grilled tomato and fries

CLASSIC FISH & CHIPS (G)(D)(S)
battered cod, homemade fries, tartare sauce,
mushy peas

PAN SEARED SALMON (S)(D)
green beans, cauliflower, caper salsa, rocket salad

BUTTER CHICKEN CURRY (D)
steamed rice, mango pickle poppadum and raita

CURRY OF THE DAY
daily authentic special (please check with your
server for today's speciality)

MEXICAN BEANS TACO SHELLS (G)(V)
braised black beans with peppers and spices, crisp
taco shell, mexican rice, guacamole

DESSERT

RASPBERRY CRÈME BRULEE (D)
with honey glazed mixed berries

PISTACHIO TRES LECHES CAKE (D)(N)
pistachio chantilly pistachio milk syrup.

"SNICKERS BAR" (D)(N)(G)
salted caramel sauce

TRYPMISU (A)(D)
sponge finger, amaretto cream, cocoa
powder

LE PROFITEROLE (D)(N)
with vanilla ice cream, hazelnut crunch.