



There is no better display of our **Neighbourhood Story** than in **Open Sesame**, where every detail takes you back to an Arab souk; as you enter, the arch welcomes you to the Dubai's fashion story, the fabric reflecting Abayas worn by local Emirati women, typically black on the outside with vibrant patterns on the inside.

Sit back and soak in the play of themes in the interiors; as your gaze moves from the fresh and playful mix of colors on the furniture, to the wall murals and wooden ceiling that is reminiscent of a dhow boat you would ride to the textile souk in Old Dubai. Don't miss the traditionally styled bar, clad in inspiring Mashrabiya design and bright red on the inside, just what you would find in an Emirati lady's jewelry box. A treasure trove of inspired beverage inventions!

At **Hotel Indigo Dubai Downtown**, we tell stories through design and showcase the heart of the Neighbourhood in every nook and corner.

STARTER

CRAB CAKES

Crab meat patties, breaded and pan seared. Served with salsa vierge, fresh herbs, and classic neptune sauce
587kcal D | G | SF

85

SHRIMPS AVOCADO

Sautéed shrimps, served on avocado with roasted cherry tomato and mesclun mix, finished with a spicy mayo drizzle and grated cured egg yolk
649kcal D | SF

77

SALADE DU PUY LENTILLES

Tender lentils tossed with finely diced vegetables, a light mustard dressing, and fresh herbs, finished with crumbled labneh and crispy croutons
541kcal D | G | V

65

CAESAR SALAD

Baby gem lettuce, cherry tomatoes, mixed herbs, and croutons in our house dressing with Parmesan
503kcal D | G

65

ADD ON

Grilled chicken
Grilled shrimp
Grilled anchovy

15

18

15

FRITTO MISTO DI MARE

Succulent marinated calamari and shrimps, delicately battered and deep fried
Accompanied by a zesty garlic-basil-tomato dip and zingy lime aioli
576kcal D | G | SF

75

BURRATA & HEIRLOOM TOMATO

An Italian-inspired favourite. Light and creamy burrata on a bed of heirloom tomatoes, finished with crunchy hazelnut pesto oil and a tangy touch of glazed balsamic
637kcal D | N

80

JOSPERIZED OCTOPUS

Tender grilled octopus tentacles. Served with crispy fingerling potato, fresh tzatziki, gremolata, and harissa purée
668kcal D | SF

160

SMOKED SALMON TARTARE

Subtly smoked salmon infused with fine herbs, finished with a light lemon gel, aromatic dill, mesclun mix, caperberries, and cream cheese
423kcal D | SF | G

80

SOUP

NEIGHBORHOOD LENTIL SOUP

A comforting classic of traditional lentil soup, finished with crispy croutons and lemon
200kcal G | V

52

CREAMY FISHERMAN SOUP

Make this your catch of the day. Lobster, crab, and shrimp in a buttery bisque
450kcal D | G | SF

68

OUR TAKE ON A FRENCH ONION SOUP

Traditional with a twist. Jammy caramelised onions, topped with melted Gruyère cheese
365kcal D | G

60



Best Seller



Chef Choice



(VE)
Vegan



(V)
Vegetarian



(N)
Nuts



(G)
Contains Gluten



(GF)
Gluten Free



(SE)
Sesame



(D)
Dairy



(SF)
Seafood

Prices are in UAE Dirham (AED) and inclusive of 10% service charge, 7% municipality fee & 5% VAT

STARTER AND SOUP

MAIN

BEEF TENDERLOIN

185

M2+ tenderloin steak, grilled to perfection
Accompanied by pommes au gratin and your choice of signature sauce
579kcal D | G

WAGYU ENTRECÔTE

185

Wagyu ribeye steak with truffle butter
Accompanied by cheesy mashed potato, finished with caramelised shallots and a balsamic glaze
1612kcal D

FREE-RANGE CHICKEN BREAST

135

Grilled tender chicken breast with an herb-infused sauce
Accompanied by pommes au gratin and special josperized baby vegetables
804kcal D | G

BLACKSTONE GRILLED LAMB CHOPS

175

Australian grilled lamb chops, accompanied by eggplant purée, grilled baby carrot, and a sticky molasses sauce
638kcal D

SAUCES

20

Pan au jus
Hollandaise sauce
Mushroom sauce
Peppercorn sauce

MOUSSAKA

95

A rich melange of minced lamb, eggplant, and chickpeas, drizzled with tangy tomato sauce and bechamel, served with a side of garlic bread
1054kcal D | G

CHICKEN SOUVLAKI

98

Marinated chicken brochettes, cooling tzatziki, chargrilled tomato, and biwaz salad (sumac-dusted parsley & onion)
726kcal D | G

PAN-SEARED SOLE À LA MEUNIERE

365

On-the-bone Dover sole. Pan-seared in butter, lemon, parsley, and capers
1114kcal D | G | SF

SALMON A LA PLANCHA

140

Josperized fresh Scottish salmon.
Accompanied by asparagus, baby carrot, and mashed potato
838kcal D | SF

PASTA AND RISOTTO

LOBSTER ARBORIO RISOTTO

112

Fontina DOP mild risotto with melt-in-the-mouth leek confit and lobster
1141kcal SF | D

SPINACH TAGLIATELLE

95

Tagliatelle pasta with light aromatic Parmesan, sun-dried tomato, and porcini mushroom, topped with tender chicken julienne
Garnished with a punchy garlic-tomato salsa
1428kcal D | G

RIGATONI WITH AUBERGINE AND BURRATA

90

Rigatoni pasta with burrata and eggplant in our house plum tomato sauce
Finished with aromatic basil
884kcal D | G



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MAIN, PASTA, AND RISOTTO

SANDWICH, BURGER, AND PIZZA

BAKED CROISSANT DE POLLO CARBONARA 95

Large oven-baked croissant layered with sticky bacon, creamy chicken, and mushrooms

Filled with gratinated Gruyère cheese and served with a light side salad

962kcal D | G

HOTEL INDIGO CHEESE BURGER 100

A crowd-wowing classic. Succulent beef burger with onion, lettuce, tomato, and pickles

Made even more special with herby duxelles mushrooms, cheese, and truffle mayo

Served with fries

1156kcal D | G

SHRIMP & LOBSTER BUN 110

Fresh sautéed lobster and shrimps in our signature mayo sauce

Served in a soft brioche roll with herbs and fries

882kcal D | G | SF

BUILD YOUR OWN PIZZA 95

Baked with tomato sauce, mozzarella cheese, and basil Make it your own with three additional toppings

702kcal D | G

ADD-ONS

MEAT AND SEAFOOD

Pepperoni, chorizo, turkey ham, paprika chicken, garlic prawns

VEGETABLES AND FRUITS

Pineapple, corn, mushroom, sautéed onion, black olives, bell pepper trio, arugula, cherry tomato, baby spinach

CHEESE, OIL, AND GARNISH

Parmesan, Blue cheese, Fontina cheese, truffle oil, extra basil leaves

000kcal D | G

PLANT BASED

BEEF CARPACCIO 65

Finely sliced beetroot with an airy avocado mousse, olive oil dust, micro-cress, balsamic dressing, and croutons

726kcal G

MAPLE BUTTERNUT CARAMELIZED PECAN & KALE SALAD 65

Roasted butternut squash with a light maple drizzle, tossed with crunchy pecans and kale

Sprinkled with sunflower seeds and fresh berries

Finished with a tangy balsamic dressing

588kcal N

BROILED CAULIFLOWER STEAK 85

Buffalo cauliflower steak with grilled asparagus, baby carrots, and salsa vierge

Served with a side salad

331kcal

BEYOND MEAT OPEN-FACED SANDWICH 95

Focaccia base topped with Beyond Meat bolognese, jammy caramelised onions, crisp cornichons, sun-dried tomato, and micro-cress

Served with a light side salad

968kcal G

SIDES

Creamy spinach 267kcal D 35

Truffle fries 680kcal D 45

Sweet potato fries 725kcal 35

Grilled asparagus 120kcal 30

Fattoush 541kcal G 30

Hummus with pita 619kcal 35

Muhammara with pita 383kcal N | G 35

Beetroot moutabal with pita 1037kcal D 35

Steamed broccoli 105kcal 30

Oven roasted vegetables 239kcal 30



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SANDWICH, BURGER, PIZZA, AND VEGAN

DESSERT

COLD BERRY CHEESECAKE 55

A creamy classic
Baked with vanilla sticks, topped with fresh mixed berries
705kcal D | G | N

VANILLA CRÈME BRÛLÉE 48

Delicate blazed sugar crust, topped with fresh mixed berries
726kcal D

VEGAN MUD CAKE 52

Rich, moist, and irresistible
Chocolate layered with egg-free sponge, served with cacao ganaches
908kcal G

UMM ALI 50

A nostalgic Middle Eastern favourite - umm ali with crispy puff pastry
Finished with toasted whipped cream and powdered pistachio
1554kcal D | G | N

SORBET WITH FRUITS 40

Choice of mango, raspberry, or lemon sorbet scoop with a selection of fresh tropical fruits
456kcal D | G

TEA

ORGANIC SPRING MAO FENG GREEN TEA CHINA HUNAN 30

Green tea, smooth and elegant with soft nutty notes from the west Hunan Wuling mountains

MATCHA LATTE ORGANIC MATCHA KAGOSHIMA 35

Green tea, fine ground of 1st and 3rd harvest with deep green colour and robust umami character

JASMINE MAO JIAN 30

Finest green tea gently scented with fragrant jasmine flowers

MOROCCAN MINT 30

Green tea flavoured, traditional blend of green gunpowder and Moroccan nana mint leaves

TROPICAL GREEN 30

Green tea flavoured, sweet strawberries and tropical pineapple combined with finest green tea

ORGANIC ENGLISH BREAKFAST 30

Black tea blend, aromatic full leaf blend of malty assam, fruity ceylon and sweet Yunnan tea

MAJESTIC EARL GREY 30

Black tea flavoured, a classic tea made with the essence of Sicilian bergamot orange and finest black tea

ORIENTAL MOMENTS 35

Black tea flavoured, pu-erh, oolong and black tea mixed with the most aromatic oriental ingredients

TROPICAL ROOIBOS 35

Rooibos, sweet South African rooibos enhanced with playful exotic passion fruit

ORGANIC CHAMOMILE COOLER 35

Finest whole organic chamomile flowers combined with refreshing peppermint

RUSH HOUR BERRY 35

Fruit infusion, mouth-watering combination of flavourful garden and luscious forest berries

ICED TEA OF THE DAY 25

COFFEE

COOL BEANS

Espresso / Piccolo / Cortado 22
Double Espresso / Macchiato / Americano / Latte / Cappuccino / Flat White 25
Turkish Coffee / Spanish Latte 28
Iced Latte 32
Decaffeinated coffee upon request 24

FROM THE COFFEE LAB 30

Chemex / V60 Brew / Cold Brew / Aeropress / Syhpon / French Press

SESAME ICED PISTA 35

Iced coffee infused with a creamy pistachio sauce with grains giving the beverage a sweet richness with a toasted, nutty, and earthy edge

ARABIAN ICED LATTE 35

An iced coffee complimented with a Mediterranean saffron spice giving the beverage a bright flavorful sweet taste

AFFOGATO 35

Specialty espresso coffee flowing down on a mountain of vanilla ice cream

MIRZAM'S HOT CHOCOLATE 30

Rose Salt / Sea Salt



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DESSERT, TEA, AND COFFEE

SOFT BEVERAGES

JUICES

Orange / Mango / Red apple / Cranberry / Pineapple

FRESH JUICES

Carrot / Watermelon / Orange

CARBONATED SOFTIES

Diet / Soft beverages
(Mirinda / 7up / Pepsi)

RED BULL

WATER

Harrogate still / Sparkling Water
Small
Large

ALCOHOL

BEER

Heineken / Sol / Becks / Budweiser / Peroni

WHISKEY

Johnny Walker Red Label 50 / 950
Johnny Walker Black Label 68 / 1300
Chivas Regal 12 70 / 1350
Chivas Regal 18 150 / 3000
Glenfiddich 12 85 / 1600
The Macallan 12 85 / 1800
Jack Daniels 55 / 1000
Maker's Mark 60 / 1250

VODKA

Stolichnaya Premium 50 / 950
Absolut Blue 55 / 1050
Belvedere 72 / 1500
Gray Goose 72 / 1500

RUM

Bacardi Carta Blanca 50 / 950
Bacardi Carta Negra 55 / 1050
Havana Club 7 65 / 1500
Sailor Jerry 50 / 1000

TEQUILA

Jose Cuervo Silver 50 / 950
Patron XO Cafe 60 / 1150
Patron Silver 62 / 1250
Patron Reposado 70 / 1700

COGNAC / BRANDY

Hennessy VS 60 / 1350
Hennessy VSOP 85 / 1950

GIN

Bombay Sapphire 50 / 950
Hendricks 60 / 1150
Tanqueray 10 60 / 1150
Gin Mare 65 / 1250

BUBBLY

Moët & Chandon Brut Impérial, France 950
Laurent-Perrier La Cuvée Brut NV, France 950
Laurent-Perrier Cuvée Rosé Brut NV, France 1800
Dom Perignon Blanc, France 2800

SPARKLING

Da Luca Sparkling Rosé, Italy 55 / 250
Gran Ventino, Italy 55 / 260
Zonin 1821 Prosecco, Brut, Italy 65 / 300

WHITE WINE

Wilderness Bay Chenin Blanc, South Africa 55 / 255
Emotivo Pinot Grigio, Lombardy Igt, Italy 60 / 275
Oxford Landing, Sauvignon Blanc, Australia 65 / 300
Gerard Bertrand Naturalys Chardonnay, France 75 / 360
Villa Antinori Bianco, Toscana IGT, Italy 315
Vina Esmeralda Catalunya DO, Spain 325
Zuccardi Serie A Torrontés, Argentina 350

RED WINE

Côtes du Gascogne Plaimont, France 55 / 255
Santa Julia Malbec, Argentina 60 / 275
Oxford Landing, Cabernet Sauvignon, Shiraz Australia 65 / 300
Ruffino Chianti DOCG, Italy 68 / 315
Corte Giara Valpolicella DOC, Italy 360
Beaujolais, Georges Duboeuf, France 375
Rapaura Springs Pinot Noir, New Zealand 375

ROSE WINE

Pinot Grigio, Italy 60 / 275
Belle Annee By Mirabeau, France 340

SOFT AND ALCOHOLIC BEVERAGES

THE USUAL SUSPECTS

TWO EGGS ANY STYLE | AED 45

Choose your favorite egg style: scrambled, sunny side up, fried, omelette, or poached. Served with hash browns & grilled tomatoes

EGGS BENNY | AED 62 (GF)(SF)

Organic poached eggs served on sautéed spinach & roasted mushrooms in avocado halves, topped with our special Hollandaise sauce

add salmon - KCAL 823

add grilled turkey ham - KCAL 875

MUESLI POWER | AED 68 (V)(D)(N)

House muesli with Greek yogurt, spirulina, forest berries, green apples, kiwi, caramelized banana, topped with roasted almonds & homemade granola - KCAL 230

OVERNIGHT OMEGA OATS | AED 58 (N)(VE)

Overnight oats and chia pudding loaded with blueberries, raspberries, flaxseeds, chia seeds, topped with caramelized banana & toasted almonds - KCAL 230

AVO-THING YOU EVA WANTED (V)(VE)(D)

Smashed avocado on grilled sourdough bread with your choice off topping:

Tomato & Feta | AED 58 - Kcal 805

Organic Poached Eggs | AED 52 - Kcal 861

Grilled Mushrooms | AED 55 - Kcal 556

START THE DAY LIKE A LEGEND

SKILLET SHEIKH SHUKA | AED 72 (V)(D)(G)

Organic baked eggs served on a bed of spiced tomato sauce, topped with feta cheese & parsley. Served with homemade pita bread & olives - KCAL 677

FUL OF IT! (V)(VE)(G)(GF-OPTION)

The ultimate vegan protein power boost! Regional broad beans with garlic lemon tomato, cumin, parsley & peppers served with homemade pita bread

regular | AED 55 - KCAL 217

add poached eggs | AED 58

SATISFY THE CRAVINGS

PANCA-TACIOUS! | AED 48 (V)(D)(G)

Try our homemade pancakes served with maple syrup & macerated berries - KCAL 556

WAFFLE SHUFFLE | AED 48 (V)(D)(G)

Crispy & light waffles made of pure joy served with fresh forest berries - KCAL 613

FRENCH TOAST | AED 68 (V)(D)(G)

Homemade brioche infused with tres leches & cinnamon, served with forest berries, creme chantilly, & salted caramel - KCAL 365

LIGHT & HEALTHY

CHEESE BOARD | AED 58 (D)(G)(N)

Selection of local cheeses served with grapes, aged apricots, walnuts, toasted sourdough & date-ginger preserve - KCAL 537

HOUSE YOGURT (D)(V)

House Greek yogurt with choice of:

plain | AED 32

orange & kiwi | AED 38

fresh berries | AED 38

SLICED FRUITS | AED 52 (V)(D)

Selection of seasonal sliced fruits served with honey infused yogurt - KCAL 102

BREAKFAST SETS

CONTINENTAL | AED 72 (V)(D)(G)

Assorted viennoiserie, selection of seasonal sliced fruits, put your choice of; full fat yogurt/low fat yogurt/berries flavored yogurt, bread basket with butter served with orange juice & choice of tea or coffee - KCAL 468

ENGLISH | AED 82 (D)(G)

Two eggs made to your preference served with a side of marinated tomatoes, hash browns, sautéed mushrooms, chicken/beef sausages, turkey bacon & baked beans. Accompanied by orange juice & your choice of tea or coffee - KCAL 660

ARABIC | AED 82 (D)(G)

Two eggs, any style, served with olives, feta cheese, tomato, cucumber, fowl medames & falafel. Accompanied by orange juice & your choice of tea or coffee - KCAL 311



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ALL DAY BREAKFAST

AVAILABLE FROM 6:30 AM - 15:00