

BREAKFAST

8.00 am – 10.30 am

Continental AED 25
Choice of chilled Orange, Pineapple, Mango or Cocktail juice & Croissants or Danish pastries, toast with butter & preserves. Your selection of freshly brewed coffee, tea or hot chocolate

Mediterranean AED 30
Choice of chilled Orange, Pineapple, Mango or Cocktail juice Bakers Basket: Croissants or Danish pastries, toast with butter & preserves, Halloumi cheese, Foul mudammas, olives, pickles & khuboos. Your selection of freshly brewed coffee, tea or hot chocolate

Barracuda Special AED 35
Choice of chilled Orange, Pineapple, Mango or Cocktail juice Bakers Basket: Croissants or Danish pastries, toast with butter & preserves. Your choice of cereals: Cornflakes, Wheat flakes or Chocos Eggs to order: Fried/Omelet/Scrambled with chicken sausage, grilled tomatoes & hash brown potatoes. Your selection of freshly brewed coffee, tea or hot chocolate

American Breakfast AED 40
Choice of chilled Orange, Pineapple Mango & Cocktail juice Choice of while fruits: Banana, Apples, Kiwi, Grapes, and Fresh Strawberry Assorted dry cereals with milk— Corn flakes, wheat flakes & chocos Bakers Basket: Croissants or Danish pastries, toast with butter & preserves. Two farm eggs: Any style served with hash brown potatoes with grilled tomatoes & chicken sausage Your selection of freshly brewed coffee, tea or hot chocolate

A LA CARTE

Seasonal cut fresh fruits AED 30
Pineapple, water melon, apple, banana, kiwi & cantaloupe

Choice of freshly squeezed seasonal fruit juice AED 20
Pineapple/ water melon / orange

Choice of chilled juices AED 10
Pineapple/Orange/Mixed fruit/Mango

Cereals AED 14
Corn flakes/ Muesli/Wheat flakes/ Choco flakes served with hot or cold milk

Taxes as applicable/ **A** - Contains alcohol / **V** – Vegetarian/ **S** Spicy

The Barracuda Pancake	AED 16
With forest honey, maple syrup & blueberry whipped cream	
Dosa(Plain or Masala)	AED 16
Homemade with lentils and rice choice of plain or stuffed with curried potato served with sambhar and coconut chutney	
Uttappam	AED 16
South Indian style savory pancake made with lentils and rice served plain or topped with onion, accompanied with sambhar and coconut chutney	
Aloo Paratha	AED 16
Wheat bread stuffed with spiced potatoes, cooked on a griddle served with Yoghurt and pickle	
Poori Bhaji	AED 16
Traditional deep fried whole wheat bread served with curried potatoes	
Baker's Basket	AED 22
Croissants, danish, muffin, multi bread and bread toast	
Eggs cooked to order	AED 20
Boiled/ Poached/Scrambled/Fried / Omelets served with chicken sausage, grilled tomato and hash brown potatoes	

BEVERAGES

Mineral water	AED 06
Fresh lime soda or water	AED 06
Aerated beverages	AED 08
Coffee (Espresso or Cappuccino)	AED 15
Tea (Masala,Assam or Green)	AED 10
Bournvita or hot chocolate	AED 12
Lassi (sweet, salted or plain)	AED 16
Cold coffee	AED16
Iced Tea	AED 12
Milk shakes (vanilla, strawberry, chocolate)	AED 20

IN-BETWEEN BITES

10.30am-12Noon / 3.30pm - 7.30pm

Chicken samosa	AED 22
✓ Vegetable samosa	AED 20
Chicken spring roll	AED 22
✓ Vegetable spring roll	AED 20
✓ Just for French fries	AED 16
✓ Masala peanut	AED 16
Fish finger	AED 35
Grilled green mussels	AED 40
Cher-grilled squids	AED 40
✓ Chicken lollypops	AED 30
Chicken nuggets	AED 30

BURGERS AND SANDWICHES

✓ The Vegetable cottage cheese burger Minced cottage cheese and vegetable patty served on a toasted sesame bun	AED 28
✓ Vegetable club sandwich Toasted triple-decker sandwich with cheese, tomato, cucumber slices, Coleslaw Hawaiian and crisp lettuce	AED 25
Spring chicken sandwich	AED 30
Miami turkey breast sandwich Sandwich served with cocktail sauce, homemade salad & fries	AED 42
Egg Sandwich	AED 27
Eldorado sandwich Juicy grilled thin beef tenderloin with melted cheddar & sautéed Spanish red onion & homemade salad	AED 40
Barracuda chicken burger Homemade chicken patty, served on a toasted sesame bun served with cocktail sauce & homemade salad	AED 35

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Beef tenderloin burger AED 38
Homemade beef patty, served on a toasted sesame bun
served with cocktail sauce & homemade salad

Aquarius club sandwich AED 40
Toasted triple-decker sandwich with chicken,
Fried egg, beef mortadella cheese, tomato slices and crisp lettuce

DAILY DELICACY

12.00hrs - 15.30hrs / 19.30hrs - 23.00hrs

Soups

✓ Tuscan tomato soup AED 18
Choice of cream soups AED 18
Vegetable /Mushroom/ Chicken
Bouillabaisse soup AED 30
Marseille seafood soup flavored with saffron
Sweet corn soup AED 18
Vegetable /Chicken
Hot & sour soup AED 18
Vegetable/Chicken

SALADS & APPETIZERS

An even Greater Caesar's salad

A World famous classic salad from Mexico, prepared with crisp
lettuce, garlic flavored croutons & parmesan cheese, anchovies

With spiced grilled chicken AED 28

With Tenderloin beef steak AED 34

With Grilled salmon AED 40

Carmelite salad AED 22
Chicken, pimentos, onions, cucumber, tomatoes, hardboiled eggs &
mustard dressing

✓ Grand union salad AED 18
Mixed of lettuce, broccoli & selected vegetables served with
lemon basil dressing & olives

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V Garden green tossed salad	AED18
Mixed greens tossed with Barracuda homemade dressing	
V Waldrof salad	AED 18
A classical salad with apples, celery & walnuts	
Beauty Hawaiian salad	AED 22
Strips of chicken, pineapple& selected vegetables with Mayonnaise	
Seagull shrimp Mélange	AED 35
Ocean fresh shrimps, tangy orange pesto & served chilled on a chiffonade of crispy lettuce	
Arabic Mezze	AED 60
Hommous, moutabel & tabouleh with olives, pickled vegetables & Arabic bread	

ALL AROUND THE WORLD'S FAVORITES

12.00hrs - 15.30hrs / 19.30hrs - 23.00hrs

Arabic mixed grill	AED 75
An assortment of several kinds of broiled meats—Lamb chops, minced meat kebabs, shish tawouk & garden vegetables	
Grilled Lamb chops	AED 75
Sheesh tawouk	AED 50
Chicken chunks marinated in yogurt, lemon juice, selected spices and grilled	
Exotic Seafood platter	AED 200
Tropical ambience and combination of exotic seafood.....lobster, jumbo prawns,squids,mussels,fish fillets & Chef's special salad, French fries or Rice & farm vegetables	
Sea fresh grilled Hammour	AED 75
Homemade mustard marinated hammour fillet broiled on grill	
Barracuda beach fish & chips	AED 50
Fresh breaded fillet fish served with cocktail sauce, Chefs special salad & fries	
A Pan seared Atlantic salmon with saffron champagne sauce	AED 80
Salmon steak served with assorted vegetables and saffron champagne sauce	
Dill & mustard Lobster thermidor	AED 150
Lobster shells are stuffed with cooked lobster in a creamy dill mustard white wine sauce & gratinated	
Char grilled Lobster	AED 145

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Charming grilled Jumbo prawns	AED 135
The famous beggar's spring chicken	AED 50
Char grilled baby chicken served with vegetables & own jus	
Jamaican jerk chicken	AED 50
The famous Caribbean dish made of chicken marinated in a spicy jerk sauce	
Southern Orlando fried chicken	AED 50
American style breaded chicken	
Tenderloin steak mignon	AED 80
Beef tenderloin steak served with mushroom peppercorn sauce	
✓ Oven Baked vegetables	AED 35
Gratinated mixed vegetables with cheese	
Penne or Spaghetti Pasta	
Italian pasta, tossed with Tomato concasse/Cheese sauce/Creamy white sauce or Pesto sauce and topped with grated Parmesan cheese	
With Chicken	AED 40
Vegetables	AED 35
Mixed seafood	AED 50
✓ Spaghetti aglio olio	AED 35
Spaghetti tossed with chilli flakes, garlic and olive oil	

TANDOORI DELIGHTS

12.00hrs - 15.30hrs & 19.30hrs to 23.00hrs

Kandhari murgh tangri	AED 55
Chicken drums marinated with yoghurt, spices & cooked in the charcoal clay oven	
🔥 Chicken kebab kaziranga	AED 55
Marinated chicken thigh pieces with tandoori spices & slow cooked in tandoor and served with mint chutney	
🔥 Chicken tikka	AED 55
🔥 Tandoori chicken	AED 55
🔥 Chaman-e-murg tikka	AED 55
Chicken coated with mint, coriander, yoghurt & tandoori spices	
Murg tikka kalimirch	AED 55
Chicken marinated with yoghurt, spices, crusted black pepper & cooked in the charcoal clay oven	

Murg malai nawabi badami tikka	AED 55
Tender pieces of chicken marinated with Chef's special spices & almonds	
Mallika-e-dariya zaffrani	AED 55
Boneless chicken cubes marinated with homemade spices and flavor of saffron	
Raunaq-e-seeKh	AED 60
A traditional skewer of minced lamb delicately flavored with fresh coriander, mint and peppers	
🔥 Jalali –e-Jhinga	AED 140
Jumbo prawns marinated and scented with spices and coated with pickle and roasted in Tandoor	
Fish tikka nazakat	AED 60
Succulent pieces of boneless fish coated with tossed sesame seeds	
Sarsonwali macchli tikka	AED 60
Boneless fish flavoured with homemade mustard	
✓ Paneer kohinoor	AED 40
Fresh soft cottage cheese marinated with yoghurt, and coriander cooked over charcoal fired Indian clay oven	
✓🔥 Surk ka ambi Paneer	AED 40
Fresh, soft cottage cheese marinated with spices & mango paste and cooked in fired Tandoor	
✓ 🔥 Paneer tikka	AED 40
✓ 🔥 Bageche ki bhatti subz	AED 30
Garden tandoori vegetables marinated with spices and broiled	

FLAVOUR'S OF INDIA

✓ Bhindi aamchoori	AED 35
A simple yet irresistible okra spiced with freshly grounded spices	
✓ Aloo gobhi hara piyaz	AED 35
Cauliflower & potatoes cooked on dum with spring onion, spices & ginger	
✓ Dal tin ratni tadka	AED 25
✓ Dal maharani	AED 25
Slow cooked rich lentils	
✓ Subz panchratne	AED 35
Home style garden fresh vegetables	

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V Bageche ki vegetable kurma	AED 35
V Paneer aap ki pasand Kadhai /Mutter/ Methi/ Makhani	AED 42
V Khumb mutter Fresh mushrooms & peas cooked with ground spices in onions and cashew nuts paste	AED 35
Spicy Murgh makhani The classic dish of chicken simmered in a buttery tomato gravy	AED 55
Spicy Chicken chettinad Authentic popular Tamilian peppery chicken dish	AED 50
Chicken kurma Traditional chicken dish tempered with South Indian spices	AED 50
Spicy Xacuti de galinga Goan style chicken curry	AED 50
Spicy Kodi kura Andhra style chicken curry	AED 50
Spicy Kozhi varattiyathu Fried chicken with coconut & masala	AED 50
Spicy Mutton malabari Kannur style mutton preparation	AED 60
Spicy Bhuna lall mass ki sholey Tender pieces of mutton cooked with freshly ground spices	AED 60
Spicy Josh –e-Kashmiri gosht Authentic Kashmiri Lamb rogan josh	AED 60
Spicy Bengali kosha khashi mangsho Bengali style mutton dish prepared with mustard oil	AED 60
Spicy Dhaba dum gosht A delicious Indian mutton curry with thick gravy cooked with exotic spices over low heat	AED 60
Spicy Malabar Fish curry	AED 45
Spicy Masala grilled king fish	AED 50
Spicy Chapala Pulsu Ethnic Fish preparation from Andhra Pradesh	AED 45
Bengali malai prawn curry White prawns flash fried with browned onions and almond paste	AED 72

Kerala coconut prawn curry	AED 72
Tender pieces of prawns cooked with selected spices & coconut milk	
» Beef coconut fry	AED 45
A Kerala style tempered coconut dry beef preparation	

BIRYANI AND RICE

✓ Vegetable biryani	AED 35
» Hyderabad chicken biryani	AED 50
» Dum gosht biryani	AED 60
Basmati rice dum cooked with marinated lamb, served with raita	
» Dum ke Prawn or Fish biryani	AED 60
✓ Jeera peas pulao	AED 25
✓ Vegetable pulao	AED 25
Steamed rice	AED 15

ACCOMPANIMENTS

Raita or yoghurt	AED 12
Papad: Fried or roasted	AED 3
Masala Papad	AED 6
Tandoori roti	AED 5
Tandoori naan/Garlic naan/Butter naan/Paratha	AED 6
Kulcha (Pudina/Dhania/Garlic/Onion/Paneer)	AED 7

FROM ASIAN WOK

» Szechwan chilli chicken dry/gravy	AED 50
» Wok tossed chilli beef dry/gravy	AED 50
» Gaeng khiao wan gai	AED 50
Sliced chicken prepared with Thai green curry sauce	
» Pla kapong pow	AED 50
Fresh sea fish infused with Thai red curry sauce	

V	Hakka style cottage cheese dry/gravy	AED 42
V	Cauliflower Manchurian dry/gravy	AED 35
	Your choice of fried rice	
	Vegetable	AED 20
	Chicken	AED 30
	Egg	AED 25
	Mixed	AED 35

	Your choice of noodles	
	Vegetable	AED 20
	Chicken	AED 30
	Egg	AED 25
	Mixed	AED 35

HEALTHY LIVING

(Only olive oil used for cooking)

V	Blanched garden vegetables with rice	AED 35
	Steamed chicken	AED 45
	Rubbed with lemon garlic & served with garden greens	
	Grilled fish fillet	AED 45
	Served with sautéed spinach & herbs sauce	

DESSERTS

	Gulab Jamun	AED 16
	Fried cottage cheese dumplings, poached in sugar syrup	
	Chocolate pastry	AED 16
	Blueberry cheese cake	AED 16
	Apple pie with Vanilla ice cream	AED 20
	Exotic seasonal cut fruits	AED 18
	Choice of ice-cream	AED 20
	Vanilla/Mango/Chocolate/Strawberry	

KID'S CORNER

Our younger guests enjoy a variety of culinary selections that are specially created by our chefs to please their special palate

GOOD MORNING BREAKFAST

8.00am - 10.30 am

Corn flakes/Choco flakes with Hot milk or Cold milk	AED 10
Pancake with Banana or Apple with Maple syrup	AED 10
Eggs cooked to order	AED 15
Boiled Eggs or Scrambled Eggs served with chicken sausage& ketchup	

LITTLE CHAMPS DAILY

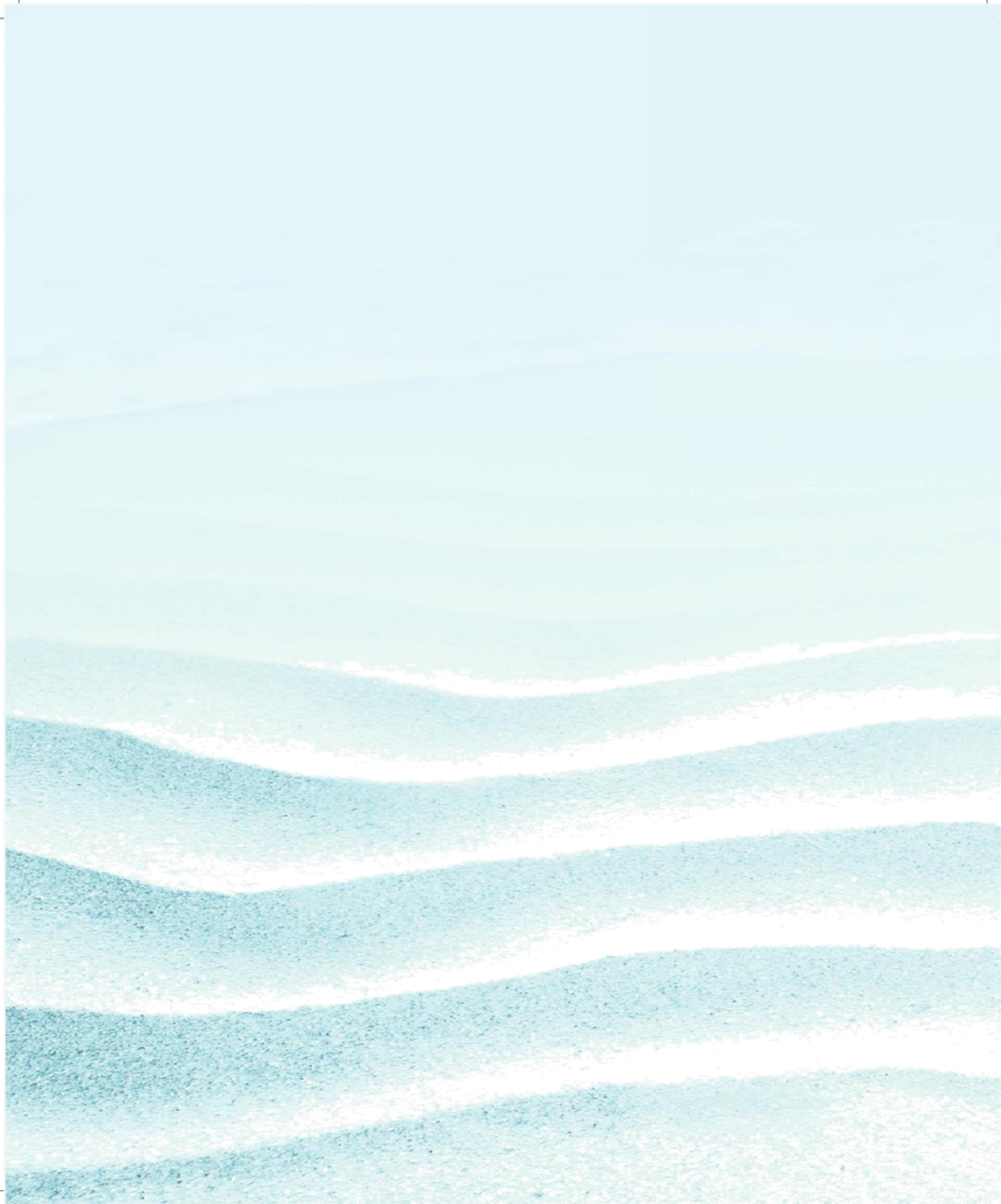
Veggie dips	AED 12
Carrot, cucumber, tomato, celery with Mayonnaise	
Chicken or Vegetable Noodle soup	AED 8
Just French Fries	AED 10
Mickey's fish finger	AED 20

LUNCH & SUPPERS

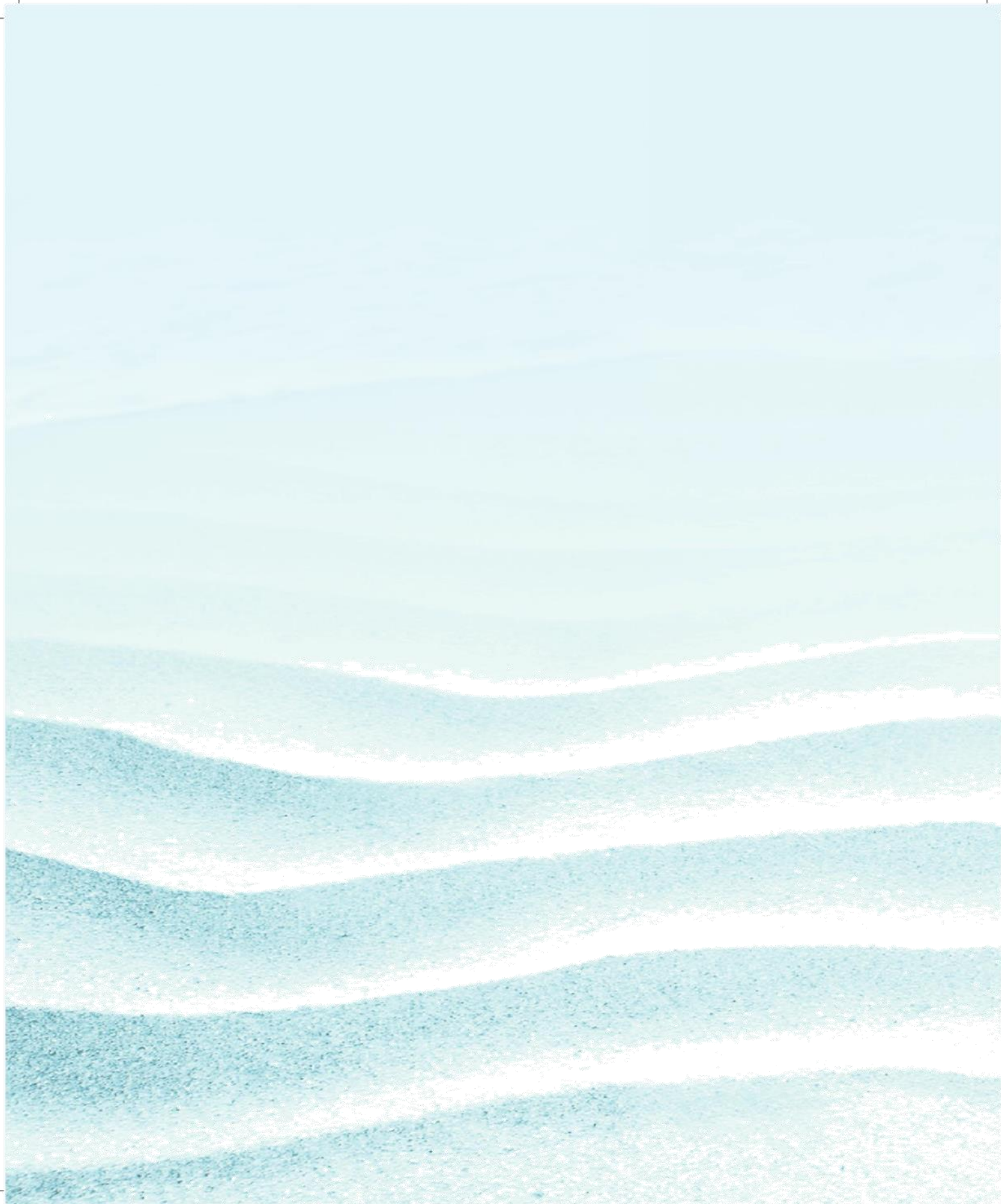
Chicken fingers with French fries, cocktail sauce	AED 15
Fried Fish Fillets with French fries, tartare sauce	AED 28
Spaghetti with Tomato concasse/Cream sauce	
Chicken	AED 18
Vegetables	AED 14

DESSERTS

Mini chocolate cake	AED 8
Exotic cut fruits cup	AED 8







APPERITIF **AED**
(Per 30 ml)

Campari	15
Martini Extra Dry	15
Martini Rosso	15
Pernod	18
Conzano Rosso	15

PRE MIXED COCKTAILS **AED**

Bacardi Breezer Selection	13
Smirnoff Vodka Ice	10

COCKTAILS **AED**

Bloody Mary (Vodka, tomato juice, lime juice, Worcestershire sauce, Tobasco, seasonings)	25
Black Russian (Vodka, Kahlua served on the rocks)	25
Long Island Iced Tea (Vodka, Gin, Rum, Triple sec and lime topped with cola)	40
Tom Collins (Gin, fresh lime juice topped with soda)	25
Gimlet (Gin or Vodka with lime)	25
Martini (Gin or Vodka, Vermouth with a twist of lime or olive)	25
Tequila Sunrise (Tequila, Orange juice with grenadine)	25
Daiquiri (Bacardi and fresh lime with splash of simple syrup)	25
Mai-Tai (Dark Rum, Amaretto, Triple sec, Pineapple juice and lemon juice. A Hawaiian cocktail)	25
B-52 (Kahlua, Bailey's Irish cream and Grand Mariner)	25

Planter's Punch	25
(Dark & light Rum with orange and pineapple juice with a splash of grenadine)	
Bull Frog	40
(Vodka, Rum, Tequila, Gin & Blue curaco topped with Red bull)	
Mudslide	25
(Kahlua, Baileys & Vodka)	
Brain Tumor	25
(Peach Schnapps, Baileys & Grenadine)	
Mojito	25
(Rum, Mint, lime, soda)	
Brown Cow	20
(Kahlua, Milk)	
Dark Horse	25
(Brandy, Soda, Cola, Pepper)	
Sex on the Beach	30
(Vodka, Cranberry, Peach Snapps and Orange juice)	

MOCKTAILS	AED
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Virgin Strawberry Colada	15
(Fresh strawberries and pineapple juice blended with coconut cream)	
Wimbledon	13
(Fresh pineapple juice mixed with lemon juice and mint leaves)	
Arabian Delight	15
(Fresh Strawberries, kiwi and Mango juice topped with fresh lime juice)	
Merlin's Treat	15
(Mango juice, Pineapple and Orange juice garnished with Fresh Strawberries)	
Barracuda Twist	15
(A perfect mix of cranberry and strawberry with a dash of lime)	
Tantrum	15
(Orange and cranberry juice topped with ginger ale and a dash of citrus for taste)	
Chef Misra's Health Elixir	25
(A healthy juice)	

WHISKY

(Per 30 ml)

PREMIUM BLENDED SCOTCH WHISKY AED

Royal Salute	63
JW Black label	25
Chivas Regal 12 yrs	25
Chivas 18 yrs	40
Dimple	25
Black Dog	25
J&B Reserve	25
JW Blue Label	50
JW Green Label	38
JW Gold Label	31

REGULAR WHISKY AED

J&B Rare	15
JW Red label	15
Ballantine's	15
Dewar's	15

SINGLE MALT AED

(Per 30 ml)

Glenfiddich 12 yrs	25
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AMERICAN BOURBON & CANADIAN WHISKEY AED

Jack Daniel's	20
Jim Beam	15
Canadian Club	15

COGNAC	AED
(Per 30 ml)	
Remy Martin VSOP	31
Hennessey VS	30

BRANDY	
(Per 30 ml)	
Beehive	15

LIQUEURS	AED
(Per 30 ml)	
Amaretto	15
Bailey's Irish cream	19
Jagermeister	15
Benedictine	15
Cointreau	19
Tia Maria	15
Kahlua	15
Triple Sec	13
Grand Marnier	15

GIN	AED
(Per 30 ml)	
Gordon's London Dry	15
Bombay Sapphire	19
Beefeater	15

VODKA	AED
(Per 30 ml)	
Grey Goose	30
Absolut	15
Absolut Citron	19
Smirnoff	15

RUM			AED
(Per 30 ml)			
Bacardi(White/Black)			15
Malibu			18
Old Monk			13

BEER	AED	AED	AED
	Can	Pint	Pitcher
Amstel	16		
Budweiser	16		
Heineken	16		
Corona	19		
Foster's	16		
Becks	16		
Stella		25	60
Carlsberg		20	50
Heineken		25	60
Bitburger		25	60

ARRACK/TEQUILA		AED
(Per 30 ml)		
Arak el Rif (Green Label)		20
Jose Cuevro(Silver/Gold)		15

SOFT BEVERAGES/WINE & TOBACCO	AED
Seasonal fresh juice	20
Canned juice	10
Red Bull	24
Aerated drinks	08
Mineral water(1.5 ltr)	06
Sparkling water	10
House wine by glass	20
Tobacco	30

Taxes as applicable

