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Hokkaido scallops
Salmon with truffle sauce
Octopus salad
Broccoli pate with parmesan50
Spicy eggplant with sesame
Sweet tomato salad
Burrata with zucchini
Duck leg confit salad
Foie gras torchon
Chicken liver pate with waffle
Green salad
Avocado bruschetta with65 smoked burrata
Duo Creek salad
Cauliflower salad with youghurt55 and feta
Avocado salad 60

DIBBA BAY OYSTERS

with lemon-cilantro sauce



new

1 PIECE - 20 -

6 PIECES - 99 -

12 PIECES - 198 -

PASTA

Orzo with beef cheeks75
Gnocchi with tomato and burrata65
Orzo with porcini65
Cacio e pepe
Spaghetti with king crab150
Duck ravioli with parmesan mousse 75

Soup

Chicken broth with noodles and sesame - 40 -

new Cold avocado soup

Mushroom soup - 45 -

Let us know if you have any food allergies, please @duo.uae All Prices Are In AED And Inclusive Of 7% Municipality Fees And 5% VAT

GASTROBAR



SIGNATURE _ DISHES

BEEF TARTARE WITH PARMESAN - 60 -

TUNA CEVICHE WITH CUCUMBER AND CILANTRO - 75 -

YELLOWTAIL WITH BLACK TRUFFLE AND HORSERADISH - 85 -

OXTAIL PIE WITH TALEGGIO - 85 -

YOUNG CABBAGE WITH BLACK TRUFFLE - 75 -

Have you been

TO OUR
BRANCH
IN
CREEK HARBOUR

DUO GASTROBAR CREEK HARBOUR

+ 971 52 756 7663 Address Grand Creek Harbour, Tower 2







Instagram

Digital menu

— MAIN — — COURSE —

	Atlantic cod with asparagus85 and potato cream
	Sea bass with spicy ponzu dressing 120
	Salmon with tomato, eggplant95 and Taggiasche olives
	Hokkaido scallops with cauliflower 130 and foie gras sauce
new	Wontons with crab and creamy bisque75
new	Chicken cutlet with chanterelles95
	Duck breast with bacon and balsamic 120
	Veal liver with creamy pepper sauce100
	Half chicken with lemon berrue blanc120
	Lamb loin with broccolini and garlic110
	Rib eye with wasabi root glaze
	Beef cheeks with onion gratin 120
	Broccolini with spicy dressing55 and sesame
	Carrot with honey
	Zucchini rolls with feta cheese and basil . 65

BREAD AND BUTTER

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WE SERVE NOT COMPLICATED FOOD,
MOST OFTEN YOU WILL NOT FIND MORE
THAN THREE MAIN INGREDIENTS IN A
DISH, BUT WE LOOK FOR THE MOST
COLORFUL AND MEMORABLE COMBINATIONS, GIVING THE FOOD EMOTIONS.



And we pay close attention to the product and consistent quality of our cuisine

DESSERT

	Passion fruit with gorgonzola40
	Coconut cream with raspberry 55
	Yuzu panna cotta with pomelo 40
new	Chocolate ganache with forest berries 45
	Honey Cake with yuzu mascarpone 55 cream and raspberries