

THE MEATING ROOM

THE FIRST SPARK IN THE PIT was ignited when head chef *Abdul* became the go-to host for wildly successful backyard barbeques amongst friends and family. Their brazen love for his secret marinade recipe inspired a more serious plan for his culinary skills. Enter childhood buddies,



Keive & Jacob, who turned their collective gluttony into gold and *The Meating Room* was born. The name is a tip of the hat as they bid adieu to their corporate past for a culinary adventure. Let's raise our skewers to friendship, following your bliss & the thing that started it all – the Kebab!



STARTERS/SNACKS

- O' SO CHEESY** AED 18
Onion Rings stuffed with mozzarella served with a Marinara Dip
- CRUNCH KARO** AED 18
Delicious cheese covered in crunchy Papad kernels served with a Burnt Garlic Mayo Dip
- CHICKEN & CHEESE CROQUETTES** AED 20
Herb Crusted Minced Chicken & Cheese Croquettes with Sweet Chill sauce
- FISHFUL THINKING** AED 22
Spiced Fish Fillet served with a dip & Fries
- SRIRACHA CHICKEN** AED 22
Fried Chicken in a sweet & spicy sauce
- BUTTA CO(R)N QUESO** AED 20
Corn on the cob a la Mexico – with lime, chilli powder and a sprinkling of cheese
- RUMALI ROLLS** AED 14/16
Create your own Rumali Roll & choose your filling: Paneer/Chicken
- LASOONI BREAD** AED 14
Classic Garlic Bread
- NAANZA**
Pizza with a Naan Base
Veg: Grilled Egg Plant, Olives, Peppers, Onions & Cottage Cheese AED 20
- Non-Veg:** Grilled Chicken & Peppers AED 24
- SHINY DISCO FRIES**
Sizzled Crispy fries topped with cheese, Beans & Peppers AED 22
- With Chilli (Lamb Mince Chilli) AED 24
- OL' FASHIONED FRIES** AED 10

SALAD

- ROCK & ROOT** AED 20
A mélange of Rocket leaves, Walnuts, Beetroot, Apricots and Feta Cheese with a Balsamic Vinaigrette (Contains Nuts)

THE MEATING ROOM PLATTER

- AED 86**
It's maximum Meat Madness with this delicious assortment Lamb chops, Classic Chicken Tikka, Long Haul, Wings Shish Beef Boti, Salad, Dip, Fries

WINGS

- 6 Pieces / 8 Pieces
AED 22/26
- HARISSA WINGS**
Served with Harissa Mayo
- SMOKESTACK WINGS**
Served in a Butter, Lemon & Hot Pepper sauce

WOK

- MONGOLIAN BELL PEPPER BEEF** AED 28
- ORIENTAL CHICKEN – Szechwan** AED 26
- THE CLASSIC STIR FRY ASIAN MIX VEG** AED 24
- WOK FRIED RICE**
Veg / Chicken / Mix AED 20/24/28
- BURNT GARLIC RICE**
Veg / Chicken / Mix AED 20/24/28
- WOK-TOSSED HAKKA NOODLES**
Veg / Chicken / Mix AED 22/26/30
- SIZZLE IT.....**
Deconstructed spicy sauce + garlic sauce mix
Veg / Chicken / Mix AED 26/28/32

MAIN COURSES

VEGETARIAN



- BROCCOLI AND CHEESE KOFTA** AED 26
Served in an Onion, tomato & cashew nut gravy
- DAAL MAKHANI** AED 24
Black Lentils and Beans cooked over night in the Tandoor
- RICE** AED 10
- ZEERA RICE** AED 12
- BIRYANI RICE** AED 14

BBQ

- PSYCHEDELIC LAMB CHOPS** AED 38
served with Tzatziki Dip & grilled vegetables
- OL SCHOOL CHICKEN TIKKA** AED 28
Ol School chicken tikka served with Yoghurt Mint Dip and side salad
- SHISH KEBAB (BEEF)** AED 28
served with side salad and dip
- MEAT BALLS LOLIPOPS** AED 28
Minced meat balls served in a Garlic Yoghurt sauce
- THE LONG HAUL** AED 33
Turkish-style long minced kebab served with Fries & Yogurt Dip
- SAMBAL IKAN BAKAR** AED 28
Chargrilled Fish fillet with South East Asian flavours (Contains Nuts)



Where there's smoke there are kebabs

- SO'FISH'TICATED SAHEB** AED 28
Fish tikka in a coriander marinade served with Chutney
- ATOMIC PRAWNS** AED 36
Spicy, grilled Prawns
- PANEER ON A STICK** AED 26
Grilled Paneer with sweet peppers, tomatoes & onions



BREADS

- TANDOORI ROTI** AED 2
- RUMALI ROTI** AED 4
- NAAN** AED 3
- BUTTER NAAN** AED 4
- GARLIC NAAN** AED 4
- CHEESE NAAN** AED 5
- PAV** AED 2

- WATER** (Small / Large)
AED 2/4

- SOFT DRINKS** AED 3
Pepsi, Mountain Dew, Mirinda, Diet Pepsi / 7up



DESSERTS

- GULAB JAMUN CHEESECAKE** AED 24
- SPICY PINEAPPLE JALEBI WITH VANILLA ICE CREAM & CARAMEL SAUCE** AED 24

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