



ALL DAY MENU

STARTERS

WHITE GAZPACHO (D) (N) (V) Ricotta, Green grapes, Almonds, Paprika	48
SHRIMP COCKTAIL (S) Cocktail sauce, Japanese mignonette	80
HOUSE MADE LAMB MEATBALLS (N) (D) (G) Roasted pepper romesco, Ricotta	75
HAND CUT BEEF TENDERLOIN TARTARE (G) Starter	90
Entree	150
Capers, Chicory, Horseradish, Toasted bread Add Truffle - 100	
OCTOPUS (A) Fingerling potato confit, Grilled lemon, Pickled chiles	125
BURRATA & TRUFFLE (D) (G) (V) Radicchio marmalade, Honey, Winter black truffles	125

APPETIZER SALADS

ROASTED SQUASH SALAD (V) Curry, Pomegranate, Feta, Dukkah	70
BIBB LETTUCE SALAD (V) Mustard shallot vinaigrette	45
HEIRLOOM TOMATO WATERMELON - (D)(V) Basil pesto, Feta, Crispy shallots	65

ENTRÉE SALADS

CHICKEN CAESAR (D) (G) Romaine, Endive, Treviso, Anchovy vinaigrette, Garlic croutons	85
Roasted Salmon	120
VIETNAMESE CHICKEN SALAD (N) White and red cabbage, Basil, Chili, Peanuts	95
SLOW ROASTED SALMON NICOISE (N) Smoked almond, Green olive tapenade	125

FROM THE GRILL

ROASTED CHICKEN Bibb Lettuces, Roasting vinaigrette Add Truffle - 100	110
ZA'ATAR RUBBED LAMB CHOPS (G) Bulgur Wheat, Pepperpress, Pickled Cherries	170
300g USDA PRIME NY STRIP Shallot confit, Watercress Add Truffle - 100	280
GRILLED SEABASS Salsa salmoriglio, Chicory salad, Grilled lemon	190

PIZZA

MARGHERITA (D) (G) (V) Mozzarella, Tomato, Basil, Oregano	75
CACIO E PEPE (D) (G) (V) Black pepper, Taleggio cheese, Parmigiano Reggiano	90
THE STINGER (D) (G) Spicy beef pepperoni, Peppers, Honey	95
MUSHROOM & SPINACH (D) (G) (V) Mixed wild mushrooms, fresh spinach	80

SANDWICHES

THE NTL. BURGER (D) (G) Special sauce, Crispy shallots, Cheddar	95
THE NTL. VEGGIE BURGER (N) (G) (V) Mushrooms, Quinoa, Barley, Cashew, Black beans, Watercress aioli	80
THE NTL. LAMB BURGER (D) (G) Tzatziki, Tomato, Arugula	90
DAGWOOD STYLE TURKEY CLUB (D) (G) Veal bacon, Avocado, Pickled chili	85

SPECIALS FOR TWO

1kg USDA PRIME COTE DE BOEUF 28 Day-dry aged, Pastrami spice	495
Please note that this will take a minimum of 25 minutes to prepare	

PASTA

PENNE ALLA BOLOGNESE (D) (G) Parmigiano Reggiano	85
HANDMADE PAPPARDELLE (D) (G) Wild mushrooms, Pecorino, Winter black truffles	148

SIDES

JW POTATOES (D) (V) Parmigiano reggiano, Rosemary Add Truffle - 100	45
CRISPY BRUSSELS SPROUTS (D) (V) Whole grain mustard-crème fraiche	30
ROASTED WILD MUSHROOMS (V) Thyme, Cherry vinaigrette, Shallots	45
WARM EGGPLANT & LENTIL (V) Spiced yogurt, Pomegranate	40
FRENCH FRIES (V)	30



SCAN FOR ARABIC MENU

THE NATIONAL BY GEOFFREY ZAKARIAN
RESIDENT EXECUTIVE CHEF GREGORI PEÑA

* Prices are inclusive of 7% Municipality Tax and 5% VAT. (N) Nuts, (S) Shellfish, (D) Dairy, (V) Vegetarian, (G) Gluten, (A) Alcohol. Please inform your waiter if you have any allergies.



HALF EMPTY OR HALF FULL?

CRAFT COCKTAILS



- OUR SIGNATURE COCKTAIL -

PINK NEGRONI

Pink gin, Lillet rosé, Martini Bianco, Crème de Fraise, Orange bitters
75

APEROL SPRITZ Aperol, Prosecco, Soda	65	MIDTOWN MANHATTAN Woodford Reserve Bourbon, Martini Rosso, Angostura Orange, Luxardo Cherry	70
FROZEN MARGARITA Tequila, Agave Nectar, Cointreau, lemon Juice	55	THE CAPPUCINO (D) Tito's Vodka, Double Shot Espresso, Kahlua, Cream, Cinnamon	65
SIDEKICK MARGARITA El Jimador Silver Tequila, Cointreau, Spicy Agave Nectar, Fresh Passion fruit	60	THE NTL BLOODY MARY House Special Seasonal Blend with Vodka	60
THE NTL MULE Vodka, Ginger syrup, Fresh Ginger, Marashino Liqueur, Ginger Beer	60	BLOOD ORANGE MIMOSA Prosecco, Cointreau, Fresh Ginger, Orange	95

WINES BY THE GLASS

SPARKLING Zonin Prosecco	50
WHITE WINE Arcadian Pinot Grigio Chateua De Marsan 'The Olive Grove' Chardonnay	40 55 65
ROSE WINE Cuvee Sabourin Rose Blush	45
RED WINE Arcadian Merlot Cosetti Barbera D'asti De Bortoli Shiraz-cabernet	40 65 45

BEERS

Heineken	45
Peroni	45
Corona	45
Strongbow Cider	45
Heineken %0.0	30

FRESH JUICES - 35

CITRUS SUNRISE Orange, Grapefruit, Lemon, hint of honey, Pomegranate	BERRY BOOSTER Mixed Berries, Apple, Lemon, Beetroot, Honey
MELON REFRESHER Watermelon, Sweet melon, Celery, mint, lemon	INCREASED IMMUNITY Carrot, Orange, Ginger, Lemon
TROPICAL THUNDER (N) Pineapple, Passion Fruit, Orange, Lime, Coconut water	

MOCKTAILS 35

THE NTL VIRGIN MOJITO Classic, Passionfruit, Strawberry, Peach, Yuzu	ELBERBERRY SPRITZER Soda, berries, elderflower cordial, lemon juice
GOLD RUSH Apple, Honey, Lemon, Maple, Caribbean syrup	GINGER PEACH SODA Charred Peach garnish
PASSION FRUIT BASIL MULE Fresh basil and passion fruit	VIRGIN CUCUMBER GIMLET Soda, Lime, Cucumber, Syrup



ASK YOUR SERVER

FOR OUR FULL LIST OF WINES BY THE BOTTLE

As part of the sustainability theme of Expo we have partnered with No More Bottles to provide filtered drinking water and re-usable glass bottles for our water service. We charge a flat fee of 20 AED each for still and sparkling water and refills are complimentary.

SOFT DRINKS - 20

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