

Sella



Starter + Main Course / Main Course + Dessert
Dine-in | Lunch from 12 pm - 3 pm | Sunday to Thursday

OUT OF OFFICE

Sella

Tel 04 361 8111 | Email info@poloclubdubai.com



Out Of Office

Aed 65 for two Courses of your choice

Starters

Grilled octopus

Spinach, cherry vine tomatoes, lemon honey dressing

Enchiladas

Chicken breast with rosa sauce, mozzarella cheese, mix lettuce.

Fried halloumi sticks

Dynamite sauce, cucumber sticks, carrot sticks.

Chickpeas

Hummus Beirut, Fried falafel, Tahini sauce, olive oil, pita bread.

Mains

Oxtail Ragout

Potato puree, fine beans, shrooms.

Chicken Gnocchi

Charred corn, grilled chicken, kale, cherry tomatoes.

Chipotle prawns

Squid bun, onion radish salad, fries

Brisket Burger

Avocado, crispy brisket, truffle mayo, swiss cheese, fries.

Desserts

Macha

Panna-cotta, strawberries, cream, pistachios

Springs

Candied hazelnuts, macadamia spring rolls, nutella, thick vanilla cream

Waffling

Belgian waffle, maple and walnut ice-cream, toffee sauce

Berrylicious

Vanilla mascarpone, red berries, black berries, coconut.

BREAKFAST

served between 06:00 to 11:30 daily

- EGGS BENEDICT**
Poached eggs, char-grilled brioche, grilled bacon, asparagus, spicy fondue, smoky hollandaise, guacamole
- AVO ON TOAST**
Hass avocado, rose, char-grilled sourdough bread, dragon radish, cream cheese, pesto, superseeds, confit shallots, pomegranate seeds, molasses
- SALMON BENNY**
Poached salmon, sliced avocado, toasted muffin, cherry tomatoes, hollandaise sauce
- POLO MALLIT**
Choice of eggs, veggie omelette, poached, fried, scrambled or boiled served with sauté mushrooms, baked beans, cherry tomatoes as well as sour dough toast
- SHAKSHOUKA**
Baked eggs in tomato sauce, roasted bell pepper sauce, goat cheese mouss, zaatar

ALL DAY FAVOURITES

- ACAI BOWL**
Dragon acai bowl, coconut, fresh banana, mango, kiwi, chia seeds
- GRANOLA BOWL**
Greek yoghurt, red berries, honey orange sauce
- PEANUT BUTTER & JELLY FRENCH TOAST [NEW DISH]**
Filled brioche toast with peanut butter and strawberry preserve, almonds, lotus drizzle, fresh berries
- SEASONAL FRUITS PLATE**
Watermelon, cantaloupe, pineapple, mango, berries
- HALLOUMI FLATBREAD**
Kalamata olive tapenade, tomato confit, pesto, grilled halloumi, fresh herbs
- ANTIPASTI FLATBREAD [NEW DISH]**
Air-dried chorizo, bocconcini, vine tomatoes, kalamata olives, roast peppers, oregano
- MAPLE WAFFLES [NEW DISH]**
Walnut & maple ice-cream, fresh berries, pistachio, citrus honey

SIGNATURE SALADS

- COCO & GREENS [NEW DISH]**
Baby gem, avocado, cucumber, edamame, coconut, and yoghurt herbs dressing
- CHIPOTLE CHICKEN**
Grilled chicken breast, charred corn, red onion, avocado, cherry tomatoes, mixed lettuce, crushed tortilla, creamy chipotle dressing, sesame seeds
- KALE & QUINOA**
Kale, mix quinoa, tomato, bell pepper, almonds, avocado & chickpea mouss
- CHINESE CHICKEN**
Shredded chicken breast, mix cabbage, greens, panko bread, spring onions, cilantro, mandarin, sesame seeds, bean sprouts, carrots, almond, sweet chili dressing, soy

SNACK ATTACK

- DYNAMITE SHRIMP TEMPURA**
Fried Shrimps, dynamite sauce, tartare sauce, sesame seeds
- CHICKEN WINGS**
Choose between hickory bbq | buffalo | sweet & sour | spicy
- GARLIC PARMESAN FRIES**
Skinny fries with garlic parmesan, parsley
- TORILLA CHIPS & QUAC**
Freshly fried tortilla chips, homemade guacamole, pico de gallo, cheese sauce
- CHICKEN TACOS [NEW DISH]**
Open face taco style tortilla bread, Chicken, radish, cilantro, crispy red onions, Guacamole, rosa sauce (2pcs)
- FRIED CALAMARI [NEW DISH]**
Crispy calamari, squid ink aioli, lemon
- BURRATA**
burrata, heirloom tomato, pesto, pine seeds, fried potato curls, basil



BURGERS

- DYNAMITE CHICKEN**
Fried chicken, japanese colasiaw, dynamite sauce
- SELLA BRISKET [NEW DISH]**
Beef Patty, brisket, crispy onion, swiss cheese, fried egg, traffic bbq mayo
- CHICKEN & AVOCADO [NEW DISH]**
Grilled chicken, crispy bacon, sliced avocado, tomato, lollo rosso, dynamite
- BEYOND MEAT [VEGAN PLANTBASED]**
Beyond patty, quac, tomato, kale, radish, mixed salad, sweet potato fries

all prices are in AED. Inclusive of 10% service charge, 7% municipality fee and 5% VAT

ENTREES

- MUSHROOM RISOTTO**
Wild Mushrooms, creamy parmesan risotto
- FISH & CHIPS**
Fried cod, chunky chips, tartar sauce
- RAVIOLI [NEW DISH]**
Roast butternut squash, asparagus, peas, parsley cream sauce
- KUNG PAO NOODLES [NEW DISH]**
Spicy stir-fried chicken, pork choy, peppers, scallions, peanuts
- SALMON PONZU**
Oven baked 250gr salmon fillet, charred baby gem, sauté cherry tomatoes, ponzu sauce, sesame seeds
- SPAGHETTI ARABBIATA**
Slow cooked tomato sauce, basil and olive oil, garlic, cherry tomatoes, parmesan cheese
- BAKED LASAGNE**
Classic lasagne, gratinee parmesan, thyme jus drizzle
- NAST GORENG**
Fragrant spicy fried rice, chicken, prawns, fried sunny side egg, Chinese cabbage, scallions, chicken satay, prawn crackers, peanut sauce
- BUTTER CHICKEN**
Tandoori chicken thigh braised in mildly spiced sauce, finished generously with, crispy onions, served with cucumber yoghurt, coriander & fresh ginger
- SPARE RIBS [NEW DISH]**
Veal spare ribs with bulgogi marinade, steak chips, hickory sauce glazed
- WAGYU STRIPLOIN [NEW DISH]**
Marble Score 4-5 dry aged striploin wagyu steak, avocado chimichurri, any side dish to accompany your steak

SIDE DISHES

- GARDEN SALAD**
- SWEET POTATO FRIES**
- SAUTEED VEGETABLES**
- STEAMED RICE**
- MASHED POTATO**
- FRENCH FRIES**

DESSERTS

- CHOCOLATE & CARAMEL FONDANT**
Freshly baked choco-caramel fondant, vanilla ice cream
- NUTELLA COOKIE**
Freshly baked Nutella cookie, vanilla ice cream
- RASPBERRY MACAROON [NEW DISH]**
Vanilla cream cheese, fresh raspberries, wedged inside a large macaroon
- ICE CREAM ON A STICK [NEW DISH]**
Homemade macadamia, maple & bacon ice cream, white chocolate, pistachios

WINE

SPARKLING
 Veuve Clicquot, Yellow Label, Champagne, France
 Atto Primo, Spumante, Italy
 Zenon 182, Prosecco, Italy

WHITE
 Arcadian, Sauvignon Blanc, Australia
 Arcadian, Pinot Grigio, Australia
 Cuvee Sabourin, Chardonnay, France
 Gallery 12, Pinot Grigio, Italy
 Villa Emerald, Gewurztraminer, Spain
 Santa Christina, Campogrande, Grechetto, Italy
 Gallery 12, Sauvignon Blanc, New Zealand

RED
 Vistaria, Syrah, Chile
 Vistaria, Merlot, Chile
 Marius by M. Chapoutier, Syrah/Grenach
 Gallery 12, Malbec, Argentina
 Gallery 12, Cabernet Sauvignon, Chile
 J. Moreau & Fils, Burgundy, France
 Sangre De Toro, Tempranillo, Spain
 Zenin, Ventisette, Valpolicella, Italy

ROSE
 Cuvee Sabourin, Rose, France

SIGNATURE COCKTAILS

WHISKY SMASH
 Johnnie Walker Red Label Whisky | Blueberry | Raspberry | Mint | Lemon | Soda

GARDEN GT
 Gordon's Pink Gin | Cherry Tomato | Cucumber | Lime | Rosemary | Lemon | Tonic

EXOTIC ISLAND
 Russian Standard Vodka | Orange | Passion Fruit | Strawberry | Lemon

BLUEBERRY GT
 Bombay Sapphire Gin, Blueberry | Mint | Lemon | Tonic

BEER

AMSTEL
 Draught 50cl

PERONI
 Draught 50cl

HEINEKEN
 Bottle 33cl

CORONA
 Bottle 33cl

STRONGBOW
 Bottle 33cl (cider)

ALL DAY HAPPY HOUR

11:30 onwards (daily)

WINE
 Atto Primo Spumante, Italy
 Arcadian, Sauvignon Blanc, Australia
 Vistaria, Syrah, Chile
 Plaimont, Colombole Rose, France

BEER ON TAP

Tiger, Singapore

BEER BOTTLE

Heineken, Netherlands

SPIRITS

Vodka, Russian Standard
 Gin, Bombay Sapphire
 Rum, Bacardi Carta Blanca
 Whisky, Johnnie Walker Red Label
 Tequila, 1800 Silver
CLASSIC COCKTAIL
 Mojito
 Margarita
 Daiquiri
 Gin Fizz
 Whisky Sour

45 | 220



SMOOTHIES & SHAKES

STRAWBERRY SPLIT
 Strawberry | Banana | Popsicle | Cherry | Apple Juice

ACAI KICK
 Acai | Blueberry | Banana | Mango | Apple Juice

GREEN MACHINE
 Spinach | Celery | Broccoli | Mango | Banana | Pineapple | Apple Juice

OREO MILKSHAKE
 Oreo Cookie | Vanilla Ice Cream | Milk

KIT KAT MILKSHAKE
 Kit Kat Chocolate | Vanilla Ice Cream | Milk

52

52

40

45

45

SPIRITS

32 | 150

VODKA

Russian Standard
 Absolute Blue
 Grey Goose

GIN

Bombay Sapphire
 Gordon's Pink
 Hendricks

WHISKY

Johnnie Walker Red Label
 Johnnie Walker Black Label
 John Jameson
 Jack Daniels
 Chivas 12

RUM

Bacardi, Carta Blanca
 Captain Morgan, Dark

TEQUILA

1800 Silver

COGNAC/BRANDY

Torres 20
 Hennessy VSOP

A TINY TIPPLE

GRAPPA

Amaro Nonino

PORT

Taylor's 10

SHERRY

Tio Pepe Fino (dry)

LIQUERS

Kahlua
 Baileys
 Jagermeister

COFFEE | TEA | WATER

COFFEE

Single Espresso
 Double Espresso
 Macchiato
 Cappuccino
 Latte
 Almond or Soy Cappuccino
 Almond or Soy Latte

TEA

English Breakfast
 Earl Grey
 Green

WATER

Local Still
 Perrier Sparkling

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KIDS MENU

Juices

FRESH GREEN APPLE	AED 26
FRESH PINEAPPLE	AED 26
FRESH ORANGE	AED 26
PACKET APPLE	AED 16
PACKET CRANBERRY	AED 16
PACKET MANGO	AED 16

Shakes

OREO MILKSHAKE	AED 31
KITKAT SHAKE	AED 35
CHOCOLATE FUDGE	AED 26
VANILLA	AED 26
STRAWBERRY	AED 26

Drinks

SHIRLEY TEMPLE	AED 25
HOMEMADE LEMONADE	AED 25
PINK LEMONADE	AED 25
RASPBERRY LEMONADE	AED 26
PEPSI/DIET PEPSI / 7-UP/DIET 7-UP	AED 16
MIRINDA / MOUNTAIN DEW	AED 16
GINGER ALE	AED 16

Movenpick Ice Cream AED 22 /scoop
Vanilla, Strawberry, Caramel, Chocolate

Pony Ride AED 20 /round



Breakfast

6.30 AM - 11.30 AM

SEASONAL FRUIT SALAD (V)	AED 28
ASSORTED FRUIT-FLAVORED YOGHURTS (V)	AED 20
Plain Blueberry or Strawberry	
MINI PANCAKES (V)	AED 28
Maple Syrup with your choice of topping : classic, raspberries, blueberries or banana	
SCRAMBLED EGGS AND TOAST	AED 28
Served with breakfast sausage	
OATMEAL PORRIDGE (V)	AED 28
With honey and blueberries	
MUFFINS	AED 15
Vanilla, Blueberry or Chocolate	

Lunch and Dinner

12.00 NOON - 11.00 PM

MINI BURGER	AED 50
Chicken or Beef Potato Bun, Iceberg Lettuce, Tomato, Cheddar Cheese, French Fries	
CHICKEN NUGGETS	AED 41
Chicken Nuggets with French Fries	
GRILLED CHICKEN	AED 50
Chicken Breast with Whipped Potato & Steamed Vegetables	
FISH GOUJONS	AED 41
Fish Goujons with French Fries	
MAC & CHEESE (V)	AED 44
Cheddar Cheese Sauce and Parmesan	
PASTA	AED 44
Penne or Spaghetti, Tomato or Bolognaise	
PIZZA MARGHARITA	AED 38
Tomato Sauce & Mozzarella Cheese	
GRILLED MINI STEAK	AED 50
Whipped Potato and Steamed Vegetables	
HAM N CHEESE	AED 50
Smoked Turkey Ham, Mayo, Gouda Cheese, French Fries	

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WEDNESDAY CURRY NIGHT

VEGETABLE MAKHANI

AED 50

SEASONAL VEGETABLES SIMMERED IN THICK RICH CREAM BASED GRAVY
WITH CASHEWS, ONIONS, TOMATO AND FRESH CORIANDER.

CHICKEN TIKKA MASALA

AED 60

ONION TOMATO GRAVY CAPSICUM & CHICKEN TIKKA

GOAN PRAWN CURRY

AED 70

MILD COCONUT GRAVY WITH PRAWN

ROGAN GOSHT

AED 65

RICH AROMATIC GRAVY WITH MUTTON

ALL CURRIES ARE ACCOMPANIED WITH BUTTER NAAN, PUNJABI SAMOSA, MINT
CHUTNEY, SAFFRON RICE, KACHUMBER SALAD, POPPADUM, MANGO PICKLE

Timings : 5 PM - 10.30 PM
+971 43618111 or info@poloclubdubai.com

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THURSDAY SIZZLING STEAK

YOUR CHOICE OF STEAKS AT AED 99

TENDERLOIN 200GM

STIRLOIN 200GM

RIBEYE 200GM

CHOOSE ONE SIDE AND PREFERRED SAUCE

SIDES

MASHED POTATO

SAUTEED VEGGIES

GARDEN SALAD

FRENCH FRIES

SAUCES

MUSHROOM

PEPPERCORN

HERB JUS

BEARNAISE

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