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NOVOTEL

DUBAI AL BARSHA

 NovotelAlBarsha  NovotelDubai

www.novoteldubaialbarsha.com

24 Hours Room Service

To order by phone,
please dial 149 from your room.

Please allow approximately 30 minutes
for your order to be prepared.
We appreciate your understanding.

2000 calories a day is used for general nutrition advice for youth and adults (aged 13 and older) while 1500 calories for children (aged 4 to 12), but individual needs vary.

Allergens:


(C) Celery / (D) Dairy / (E) Egg / (G) Gluten / (M) Mustard / (N) Nuts
(S) Seafood / (SD) Sulfur Dioxide / (SE) Sesame
(SO) Soy / (V) Vegetarian


Food allergy advice:


If you have any food allergy or intolerance, we provide options to cater for your needs. Please let us know when ordering


Room Service

BREAKFAST 24/7

My English Breakfast (D)(G)(E) Cal. 950  **AED 3.50**
A hearty breakfast plate featuring farm-fresh eggs, savory sausage, crispy bacon, slow-cooked baked beans, grilled tomato, and golden toast served with creamy butter.

Oriental Breakfast (D)(G)(SE) Cal. 850  **AED 2.80**
A vibrant Middle Eastern spread with spiced egg shakshouka, creamy hummus, crispy falafel, and smooth labneh, served alongside warm pita bread, olives, fresh tomato, and cucumber.


Indian Breakfast (G)(D) Cal. 900  **AED 3.20**
A traditional breakfast platter of flaky paratha paired with flavorful curry, tangy chutney, and refreshing yoghurt, served with a comforting cup of masala tea.

Eggs Your Way (D)(E)(G) Cal. 650  **AED 2.10**
Your choice of eggs — sunny side up, scrambled, omelet, or classic Benedict — with the option to add creamy avocado or crispy bacon

Pancakes (D)(E)(G) Cal. 720  **AED 2.90**
Served with fresh seasonal berries, maple syrup, and Nutella.


Greek Yoghurt Granola Bowl (D)(G)(N) Cal. 480  **AED 1.50**
Creamy yogurt layered with crunchy granola and fresh seasonal fruit.


Bircher Muesli (D)(G)(N) Cal. 500  **AED 1.40**
Wholesome oats blended with milk, topped with crisp apple, crunchy nuts, and a dollop of creamy yogurt.


Jumbo Croissant (D)(E)(G)(N) Cal. 600  **AED 1.80**
Choose your favorite filling: Plain (AED 25) or indulge in Nutella, pistachio cream, or custard (AED 35).

SOUP AND SALAD


Chef's Bisque (D) Cal. 203  **AED 1.70**
Rustic creamy tomato bisque served with parmesan coulis, dried tomatoes, fresh basil and a dust of crushed pepper.

Lentil soup (D) Cal. 280  **AED 0.80**
A comforting lentil dish simmered with carrot, onion, and aromatic spices.

Local Mezze Board (SE) (D) (G) Cal. 447  **AED 1.80**
Selection of cold and hot mezzeh with hummus, moutabel, labneh dip, crispy falafel, marinated olives and grilled halloumi cheese. Served with Arabic bread

Fork & Knife Caesar Salad (D) (G) (E) (S) Cal. 226  **AED 1.50**
"The Original One" with romaine lettuce, soft quail eggs, parmesan dust, topped with golden croutons.

Add: chicken (Cal. 300) or prawns (Cal. 261) AED 10

Greek Salad (D) Cal. 400  **AED 1.20**
A fresh salad of cucumber, tomato, feta, olives, and onion, with the option to add grilled chicken for AED 10.

SOMETHING SPICED


Spiced Butter Chicken Curry (D)(G)(M)(N) Cal. 310  **AED 0.80**
The King of curries served in makhani gravy with basmati rice and naan bread.


Chef's Biryani (N) (D) (SE)
From our Indian Chef's traditional cuisine, served with raita and papad

Vegetarian Cal. 194  **AED 0.50** 50

Chicken Cal. 252  **AED 0.80** 58


Mutton Cal. 317  **AED 3.30** 62


Seafood Tajine (S) Cal. 154  **AED 0.40**
Mix seafood in a tomato base with assorted vegetables served with couscous and fresh coriander leaves.

Dal Makhani (D) Cal. 600  **AED 1.60**
Rich black lentils cooked with cream, butter, and a blend of aromatic spices.

Nasi Goreng (G)(E)(SO) Cal. 750  **AED 2.80**
Fragrant fried rice with egg, mixed vegetables, tender chicken satay, and a touch of savory soy sauce.

PASTA AND PIZZA

Pasta Alfredo (D)(G) Cal. 880  **AED 2.50**
Creamy Alfredo pasta tossed with tender chicken, a hint of paprika, and finished with grated Parmesan.

Plant-Based Lasagna (G)(SO)(N) Cal. 720  **AED 2.00**
Hearty plant-based "beef" lasagna layered with rich tomato sauce, dairy-free cheese, and a sprinkle of Parmesan.


Spaghetti Calabrese (D)(G) Cal. 800  **AED 2.60**
Spaghetti tossed in a spicy tomato and chili sauce, drizzled with olive oil, and topped with succulent prawns.

Penne Arrabbiata (D)(G) Cal. 720  **AED 2.00**
Penne pasta tossed in a vibrant tomato, garlic, and chili sauce, finished with fresh basil.

Pizza Salami (D)(G) Cal. 950  **AED 2.80**
Classic pizza with a hand-stretched dough, topped with rich tomato sauce, melted mozzarella, and savory salami.

Pizza Vegetarian (D)(G) Cal. 800  **AED 2.40**
Hand-stretched pizza topped with fresh tomato sauce, melted mozzarella, and a colorful medley of vegetables.

Pizza Margherita (D)(G) Cal. 780  **AED 2.30**
Classic Margherita pizza with hand-stretched dough, fresh tomato sauce, melted mozzarella, and fragrant basil.

Pizza Seafood (D)(G)(SE) Cal. 850  **AED 3.20**
Hand-stretched pizza topped with rich tomato sauce, melted mozzarella, and a selection of fresh seafood.

Pizza Four cheeses (D)(G) Cal. 920  **AED 3.00**
Four-cheese pizza with hand-stretched dough, topped with creamy mozzarella, tangy gorgonzola, nutty Parmesan, and smooth ricotta.

Room Service

MAIN COURSE

Smoked Baby Chicken Cal. 900  **4.20**
Smoked tender chicken with herbs, garlic, and a hint of lemon, served with
grilled vegetables and pepper sauce.

Arabian Grills (S) Cal. 377  **4.45**
Shish Tawook, Lamb Kofta, and Chili Jumbo Prawns served with garlic Aioli,
pickled shallots, rice, and French fries.

Sharing option available for two, AED 140

Roasted Seabass (S) Cal. 750  **3.00**
Sea bass served with rocket and parmesan, complemented by a herb
lemon dressing with grilled asparagus.

Grilled Salmon (D)(S) Cal. 800  **3.20**
Succulent salmon seasoned with fresh herbs and topped with a lemon
butter dressing, served with creamy spinach.


Steak and fries (D) Cal. 1200  **7.00**
Juicy beef steak served with golden fries and a pat of creamy butter.

SIDES

Traditional Fries or Sweet Potato Fries Cal. 400  **0.08**
Golden potatoes lightly seasoned with oil and salt, roasted to perfection.


Mashed Potato (D) Cal. 350  **0.06**
Creamy mashed potatoes made with rich butter and fresh cream.


Sautéed Asparagus Cal. 180  **0.04**
Tender asparagus sautéed with olive oil and garlic.

Green salad Cal. 150  **0.03**
Crisp lettuce, fresh tomato, cucumber, and carrot, tossed with your choice
of dressing.


KIDS

Chicken Nuggets (E)(G) Cal. 450  **1.50**
Served with fries, ketchup & mayo sauce.


Beef Burger (D)(G) Cal. 650  **3.50**
Juicy beef patty served in a soft bun with fresh lettuce and melted cheese,
accompanied by golden fries.

Chicken Burger (D)(G) Cal. 600  **3.80**
Tender chicken patty served in a soft bun with crisp lettuce and creamy mayo,
accompanied by golden fries.


Fish Fingers (E)(G)(S) Cal. 420  **2.00**
Crispy fish fillet coated in golden breadcrumbs, lightly fried and served with
golden fries.

Sausage and Mash (D)(G) Cal. 700  **3.80**
Juicy sausage served with creamy mashed potatoes made with butter and
fresh cream.


Penne Pomodoro (G) Cal. 500  **1.50**
Penne pasta tossed in a rich tomato sauce and finished with fresh basil.

Mini Pizza Pepperoni (D)(G) Cal. 600  **2.50**
Hand-stretched pizza topped with rich tomato sauce, melted mozzarella, and
spicy pepperoni.

BETWEEN BREAD

Smash Cheeseburger (D)(G) Cal. 850  **4.50** 60
Juicy beef patty layered with melted cheese and house sauce in a soft bun.

Club Sandwich (D)(G)(E) Cal. 720  **2.60** 55
Classic chicken sandwich with fresh lettuce, tomato, mayo, and egg, served
between slices of soft bread.

Pesto Panini (D)(G)(N) Cal. 650  **2.20** 50
Grilled panini filled with fresh pesto, melted mozzarella, and ripe tomato.


*All sandwiches served with fries.


DESSERT

Seasonal Fruit Platter Cal. 250  **0.40** 29
Assorted fruits.

Chocolate Indulge (D)(E)(G) Cal. 600  **2.00** 36
Rich chocolate cake layered with cream and dusted with cocoa.

Berry Cheesecake (D)(E)(G) Cal. 550  **1.80** 38
Creamy cheesecake on a buttery base, topped with fresh berries.

Tiramisu (D)(E)(G) Cal. 600  **2.20** 38
Classic tiramisu with layers of mascarpone cream, coffee-soaked ladyfingers,
and a dusting of cocoa.

Crème Brulee (D)(E) Cal. 500  **1.80** 36
A silky custard made with fresh cream, eggs, and sugar.

Ice Cream (D)(E) Cal. 320  **1.00** 32
Vanilla, chocolate or strawberry.

Room Service

	30ml	Bottle
VODKA		
Absolut Blue	55	860
Russian Standard	48	845
Grey Goose	80	1,580
GIN		
Monkey 47	80	1,900
Bombay Sapphire	48	845
Hendricks	68	1,500
RUM		
Ron Zacapa 23 YO	78	2,400
Bacardi Superior	48	845
Captain Morgan Spiced	52	1,100
BLENDED WHISKEY		
Woodford Reserve	74	2,300
Jack Daniels	64	1,900
Johnnie Walker Red Label	49	860
Johnnie Walker Black Label	56	1,100
Chivas Regal 12 Years	58	1,500
Monkey Shoulder	62	1,700
SINGLE MALT		
Laphroig	70	1,900
Glenmorangie	65	1,500
Glenlivet 12 years	82	2,300
TEQUILA		
Patron Anejo	82	2,300
El Jimador Blanco	48	845
Patron Silver	65	1,800
COGNAC		
Hennessy VS	58	1,300
Hennessy VSOP	80	1,900

	30ml	Bottle
BEER BOTTLE		
Amstel	-	50
Heineken	-	52
Stella Artois	-	52
Corona	-	62
Budweiser	-	50
Tiger	-	50
BEER DRAUGHT		
Tiger	-	54
Stella	-	56
Hoegaarden	-	68
Heineken	-	54
CIDER		
Strongbow	62	-

Room Service

RED WINE

	Glass	Bottle
Wilderness Bay Merlot (South Africa)	48	-
Frontera Cabernet Sauvignon (Chile)	52	220
Santa Julia Malbec (Argentina)	56	280
D'arenberg The Stump Jump Red Rhône blend (Australia)	58	300
Bila-Haut Rouge Syrah-Grenache Carignan (France)	65	340
La Terrasse De La Garde Rouge Second Vin du Château La Garde Rouge - AOC.Pessac-Léognan (France)	-	560

ROSÉ WINE

Frontera Rosé Cabernet Sauvignon (Chile)	52	220
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WHITE WINE

Wilderness Bay Chenin Blanc (South Africa)	48	-
Frontera Sauvignon Blanc (Chile)	52	220
Santa Julia Chardonnay (Argentina)	56	280
Bila-Haut Blanc Grenache Blanc - Grenache Gris - Macabeau (France)	58	320
Zonin Ventiterre Pinot Grigio (Italy)	65	330
Riff Pinot Grigio delle Venezie I. G. T. Organic Pinot Grigio (Italy)	-	380
J. Moreau & Fils Chablis Chardonnay (France)	-	560

SPARKLING WINE

Zonin Prosecco Brut DOC Glera (Italy)	55	270
Moët & Chandon Ice Impérial Pinot Noir- Pinot Meunier- Chardonnay (France)	-	980

COFFEE

Espresso (Cal. 3)	22
Lungo (Cal. 3)	22
Espresso Macchiato (Cal. 40)	24
Cappuccino (Cal. 49)	24
Latte Macchiato (Cal. 77)	24
Hot Chocolate (Cal. 124)	24
Iced Coffee (Cal. 2)	28

MAKE IT YOURS	4
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Extra Espresso Shot (Cal. 3)
Non-Dairy Milk Oats (Cal. 71) / Soya (Cal. 59) / Almond (Cal. 43) / Coconut (Cal. 43)
Flavoured Syrup Vanilla (Cal. 34) / Hazelnut (Cal. 35) / Caramel (Cal. 43)

TEA SELECTION	22
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English Breakfast (Cal. 0)
Earl Grey (Cal. 2)
Green Tea (Cal. 2)
Jasmine Green Tea (Cal. 2)
Chamomile (Cal. 2)
Homemade Infusion (Cal. 2)

ICED TEA FLAVOURS	28
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Classic Iced Tea (Cal. 63) Black tea, lemon Juice,sugar syrup, mint sprig
Passion Fruit Iced Tea (Cal. 103) Black tea, passion fruit syrup,passion fruit
Moroccan Iced Tea (Cal. 63) Moroccan tea, sugar syrup,lemon juice, mint sprig
Signature Iced Tea (Cal. 83) Black tea, lemon juice,peach syrup

Room Service


FRESH JUICE (Cal. 162)  30


CHILLED JUICE (Cal. 140)  22

SMOOTHIES 28

Raspberry Love (Cal. 180) 
Raspberry, blueberry, banana

Strawberry Split (Cal. 270) 
Strawberry, banana, papaya, cherry

Caribbean Kiss (Cal. 180) 
Melon, strawberry, mango

Green Machine (Cal. 140) 
Spinach, celery, broccoli,mango, banana, pineapple

Tropi Colada (Cal. 380) 
Banana, pineapple, coconut

 **SOFT DRINKS**  22

Pepsi (Cal. 126)

Diet Pepsi (Cal. 1)

7UP (Cal. 131)

7UP Sugar Free(Cal. 5)

Mirinda Orange (Cal. 159)

Ginger Ale (Cal. 102)

Tonic Water (Cal. 78)

Bitter Lemon (Cal. 111)

Soda Water (Cal. 0)

ENERGY DRINKS 

Red Bull (Cal. 108) 40

Sugar Free Red Bull (Cal. 13) 40

STILL WATER 

Aquafina (330ml) 10

Acqua Panna (500ml) 15

SPARKLING WATER 

Perrier (330ml) 22

San Pellegrino (500ml) 24

Klimato

CO₂e data for the UK provided by the Klimato Database.

The labels show the CO₂e emissions of a food serving (kg CO₂e/ serving) and a rating (A-E) reflecting its relative climate impact.

 Very low

 Low

 Medium

 High

 Very high



LEARN MORE