

Q W E R T Y

Restaurant, Bar & Terrace

Where every bite hits
the right key.



WHAT'S HAPPENING @ QWERTY

HAPPY HOUR

It's that time again, work's over, and the real fun begins!
All cocktails and grazers for only **₪39**
Daily from 4.30pm to 7.30pm

BIZ LUNCH

Need a quick and tasty lunch?
Meet & lunch with a 2-course meal for **₪90**
Monday - Friday from 12pm to 3pm

MARTINI & FRIES NIGHT

Simple, salty, seriously satisfying
Any martini paired with Qwerty's fries for **₪75**
Tuesdays & Wednesdays from 7pm onwards

LADIES NIGHT

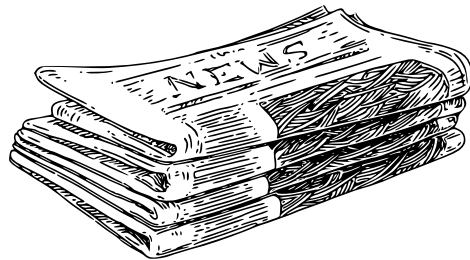
Round up your girl crew and sip your way through
3 complimentary cocktails
Every Thursday from 6pm onwards

PISCO SOUR & CEVICHE NIGHT

Bright flavours, sharp pours, easy evenings
Pisco Sour & ceviche taste for **₪65**
Thursdays & Fridays from 7pm onwards

SUNDAY ROAST

Think classic carvery with all the trimmings for **₪135**
Full three-course roast experience for **₪175**
Every Sunday from 1pm onwards



STARTERS

SOUP OF THE DAY (G)(M) served with lightly toasted sourdough	39
EDAMAME HUMMUS (Vg)(G) garden salad, za'atar pita bread	48
BAKED HALLOUMI (M)(V) shaved fennel, roasted grapes	59
QUAIL SCOTCH EGGS (E)(G)(M)(Mu) breaded beef scotch eggs & piccalilli	59
CHICKEN BRIOCHE (G)(Se)(M) miso marinated chicken, Asian slaw, potato chips	59
CRISPY CALAMARI (Cr)(E)(G)(M) smoked paprika, chipotle mayo, lime	69
DIRTY MARTINI PRAWN COCKTAIL (A)(Cr)(E)(M) citrus poached prawns on a bed of baby gem, stirred, not shaken, with olive juice & more	69
SEA BASS CEVICHE (F)(N) mediterranean sea bass, Peruvian leche de tigre, pickled red onion, sweet potato, chulpe corn	69
SALMON CEVICHE (F) thin-sliced salmon, cucumber dressing, & fresh jalapeño	69
BEEF CARPACCIO (M)(Mu)(E) beef carpaccio with parmesan, cherry tomatoes, rocket leaves, with a touch of olive oil & classic creamy mustard dressing.	79



All prices are in AED and inclusive of 10% service charge, 7% municipality fees and 5% VAT

For any allergen or dietary requirements, please ask the Qwerty team

(A) alcohol (Ce) celery (Cr) crustaceans (E) egg (F) fish / fish product (G) gluten (M) milk (Mu) mustard (N) nuts
(P) peanuts (S) soy (Se) sesame (Sb) soy beans (V) vegetarian (Vg) vegan (Tn) tree nuts (R) raw item

SALADS

VEGAN SALAD BOWL (S)(Vg)	60
pickled beetroot, sweet potato purée, avocado, crispy kale, cherry tomato, cucumber, sesame dressing	
GREEK SALAD (M)(Mu)	65
vine tomato, black kalamata olive, red pepper, feta, red onion, cucumber, herbs, & balsamic oregano dressing	
VELVET WATERMELON SALAD (G)(M)(S)	65
watermelon, marinated grilled halloumi, fresh za'atar, mint, rocket salad, black olive, crouton with sumac dressing	
CLASSIC CAESAR SALAD (M)(F)(E)(G)	69
lettuce, parmesan, crispy beef bacon, crouton	
Add Chicken - 20	Add Prawn - 25
QWERTY BAKED SALMON SALAD (F)(M)	79
baked salmon, served with mixed greens, avocado, beetroot, fresh orange segments & creamy dill yoghurt	



**“I EAT SALAD FOR THE SAME REASON I FLOSS:
TO FEEL MORALLY SUPERIOR.” – UNKNOWN**

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THE FISHMONGER

FISH & CHIPS (F)(M)(G)(A)	105
beer-battered cod with chunky chips, mushy peas, tartar sauce, & lemon. A British classic	
PAN SEARED SEA BREAM FILLET (F)(M)	110
grilled fillet served with Mediterranean vegetables, olive oil, & fresh herbs	
GRILLED MEDITERRANEAN SEABASS (F)(M)	115
sautéed vegetables, lemon cream sauce	
GRILLED SALMON (M)(F)	125
grilled salmon, creamy mashed potato, provençal sauce, lemon	
GRILLED TUNA STEAK (Cr)(F)(S)	135
tuna steak, fried onion purée, chimichurri	

THE BUTCHER

GRILLED BABY CHICKEN (M)(S)	125
marinated chicken, potato, & sautéed mixed vegetables	
GRILLED LAMB CHOPS (M)	135
lamb chops, aromatic herbs, baked potato, & chimichurri sauce	
GRILLED RIB EYE (300G) (M)	180
grilled rib eye, chimichurri sauce, rocket salad	
STEAK & FRIES - FRENCH BISTRO STYLE	
choice of cut with fries and a choice of béarnaise or peppercorn sauce	
STRIPLOIN (300G)	145
TENDERLOIN (220G)	165

SIDES

Qwerty fries (G)(V)	29	Seasoned sautéed vegetables (VG)	29
Sweet potato fries (VG)	29	Green salad (VG)	35
Mashed potato (M)	29	Broccolini (M)	40
Truffle fries (M)	35		

SAUCES

Béarnaise • Peppercorn • Mushroom • Red Wine • Chimichurri

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THE HANDCRAFTED PIES

HOMEMADE BRITISH PIES TRADITIONALLY PREPARED WITH LOTS OF TLC

- SHEPHERD'S PIE (G)(M)** 85
slow-braised lamb shank stew topped with cheddar cheese mash
- CREAMY CHICKEN & LEEK PIE (E)(G)(M)** 85
served with broccolini & mashed potato
- STEAK & VEG PIE (E)(G)(M)** 90
served with root vegetables & mashed potatoes

THE ONES WE COULDN'T TAKE OUT

- MISO RAMEN (E)(G)(S)** 65
traditional miso ramen soup, tender beef short rib, dashi broth, shimeji mushrooms, fresh bok choy, topped with a boiled egg
Upgrade to large for ~~฿~~25
- SINGAPORE NOODLES (E)(S)(G)** 85
a Qwerty classic, egg noodles with fresh Asian vegetables & a sesame lime dressing. Choose your level of spice: Mild/ Medium/ Spicy
Add Chicken - 15 Add Shrimp - 20 (Cr)
- CHICKEN SCHNITZEL HOLSTEIN (M)(E)(G)** 95
bread-crumbed chicken breast served with crispy potatoes, fried egg, green salad, & shaved parmesan
- LAMB CURRY (G)(M)** 95
slow-cooked lamb, aromatic spices & gravy, served with papadum & basmati rice



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SANDWICHES

QWERTY VEGGIE SANDWICH (G)(M)(Mu)	75
toasted brioche bread, mixed grilled vegetables, yellow cheddar cheese, paprika mayo with fries	
BLT CHICKEN SANDWICH (G)(E)(M)	75
grilled chicken breast, beef bacon, lettuce, tomato, avocado, sourdough, mustard mayo & fries	
MONTECRISTO SANDWICH WITH VEAL HAM (M)(G)(E)	85
layers of veal ham, swiss, and cheddar, dipped in egg batter and pan-fried golden, finished with icing sugar and a cranberry dip with sweet potato fries	
PASTRAMI SANDWICH - KATZ'S DELI STYLE (G)(Mu)(M)	95
thick-cut pastrami on warm sourdough with spicy mustard, inspired by New York's legendary delis with sweet potato fries	
QWERTY SMASHED BURGER (E)(G)(M)(S)	98
homemade double-layered smashed beef patty, melted cheddar with seasoned fries, Qwerty secret spread & pickle	

DESSERTS

PROFITEROLES (G)(M)	38
choux pastry, chocolate sauce	
BRITISH TRIFLE (A)(G)(M)	38
a layer of sherry-soaked sponge fingers, mixed berry compote with fresh peaches, covered in custard, topped with whipped cream & dusted with chocolate	
CHOCOLATE & MARMALADE CHEESECAKE (G)(M)	42
homemade baked dark chocolate cheesecake, orange peel candy	
BREAD & BUTTER PUDDING (G)(M)	42
an all-time classic! Layers of pain au chocolat & croissants, traditional spices, served with a rich homemade custard... love it	

“LIFE IS UNCERTAIN. EAT DESSERT FIRST.”
— ERNESTINE ULMER

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THE STORY BEHIND OUR SUSTAINABLE WINES

Sustainability is at the heart of everything we do.
Sustainably grown. Elegantly poured. These bottles come from vineyards
that care for the earth as much as they care about the wine.
Less harm, more harmony and every sip tells that story.

Rooted in Nature. Raised in Style. Poured with Purpose.

PROSECCO	GLS	BTL
Sea Change Prosecco Rosé DOC	64	320
WHITE WINE		
Sea Change Turtles White	44	220
Sea Change Sauvignon Blanc, France	58	290
Sea Change Otter Label Blanco, Chardonnay Organic, Spain	55	275
ROSÉ WINE		
Sea Change Provence Rosé, France	78	390
RED WINE		
Sea Change Turtles Red	52	260
Sea Change Malbec, France	58	290
Sea Change Otter Label Tinto Organic, Spain	64	320

SEA CHANGE
Lover of Wine. Protector of Oceans.

CHAMPAGNE

Moët & Chandon Brut Imperial, Champagne, France	890
Perrier-Jouet Grand Brut, Champagne, France	980
G.H. Mumm Cordon Rouge Brut, Champagne, France	980
Veuve Clicquot Ponsardin Yellow Label Brut, Champagne, France	980
Ruinart 'R de Ruinart' Brut, Champagne, France	980
Telmont Reserve Brut, Champagne, France	1,150
Carbon Brut, Champagne, France	2,900
Louis Roederer Cristal Millesime Brut, Champagne, France	4,500
Dom Perignon Brut, Champagne, France	4,500
Ruinart 'R de Ruinart' Brut, Champagne, France (1.5 L)	2,450
Laurent-Perrier La Cuvée Brut, Champagne, France (3 L)	6,800

CHAMPAGNE ROSÉ

Moët & Chandon Imperial Brut Rosé, Champagne, France	850
Laurent-Perrier Cuvée Rosé Brut, Champagne, France	1,250
Laurent-Perrier Cuvée Rosé Brut, Champagne, France (1,5 L)	2,500

SPARKLING WINE

NV Cevico "Conte Fosco" Cuvée Brut, Emilia Romagna, Italy	225
NV Alberto Nani "Organic" Prosecco, Veneto, Italy	295
NV Da Luca Rosé, Italy	275
NV Oyster Bay Sparkling Rosé, New Zealand	375

ROSÉ WINES

2023 Sauvion Rose d'Anjou Loire, France	240
2024 M de Minuty' Rosé Côtes de Provence, France	345
2023 The Beach by Whispering Ange, Rosé, France	390
2024 Château d'Esclans Whispering Angel Rosé, France	490
2021 Château Minuty Côtes de Provence 'Rosé et Or' Côtes de Provence, France	490
2022 Château Minuty Côtes de Provence 'M de Minuty' rosé (1.5 L)	690

WHITE WINE (NEW WORLD)

2020 De Bortoli Vivo Chardonnay	225
2023 Upside Down Sauvignon Blanc, Marlborough, New Zealand	280
2023 Rapaura Springs Reserve Sauvignon Blanc, New Zealand	320
2024 Craggy Range Te Muna Road Vineyard, Sauvignon Blanc, New Zealand	390
2024 Craggy Range Kidnappers Vineyard Chardonnay Hawke's Bay, New Zealand	490
2024 Familia Zuccardi 'Zuccardi Q' Chardonnay Tupungato, Argentina	380
2024 Terrazas de los Andes Chardonnay Mendoza, Argentina	460
2023 Dark Horse Chardonnay California, USA	260
2023 Dark Horse Sauvignon Blanc California, USA	260
2022 Château Ste. Michelle Chardonnay Columbia Valley, USA	390

WHITE WINE (OLD WORLD)

2024 Gerard Bertrand Naturalys Chardonnay IGP Pays d'Oc, France	290
2023 La Chablisienne Bourgogne Chardonnay, Burgundy, France	375
2023 Joseph Drouhin Macon-Buissieres Les Clos, France	390
2022 Domaine Laroche Petit Chablis, France	450
2023 Domaine Drouhin-Vaudon Chablis, France	540
2024 Pascal Jolivet Sancerre Blanc, Loire, France	590
2023 Château de Tracy Pouilly Fumé, France	595
2023 Rocca di Montemassi 'Calasole' Vermentino IGT Tuscany, Italy	290
2023 Ca' Montini Terre di Valfredda Pinot Grigio Alto Adige, Italy	325
2024 Cossetti Gavi di Gavi DOCG Piedmont, Italy	380
2023 St Michael-Eppan Chardonnay DOC, Italy	390
2024 Marques de Riscal Organic Verdejo Rueda, Spain	320
2024 Pazo Torres Penelas 'Pazo das Bruxas' Albarino Rias Baixas, Spain	380
2024 Celeste Blanco Verdejo, Rueda DO, Spain	380
2023 Symington Altano, Branco, Portugal	320
2024 Villa Wolf Riesling, Pfalz, Germany	325
2022 Friendly by Lauranz V. Gruner Veltliner Kamptal, Austria	390

RED WINE (NEW WORLD)

2022 Peter Lehmann The Barossan Shiraz, Australia	390
2024 Rapaura Springs Reserve Central Otago Pinot Noir New Zealand	320
2023 Santa Julia Reserva Malbec, Uco Valley, Argentina	290
2024 Familia Zuccardi 'Zuccardi Serie A' Malbec Mendoza, Argentina	320
2021 Terrazas de los Andes Cabernet Sauvignon Mendoza, Argentina	460
2021 Familia Zuccardi 'Jose Zuccardi' Malbec, Uco Valley, Argentina	995
2021 Santa Carolina Gran Reserva Carmenere Rapel Valley, Chile	320
2022 Dark Horse Cabernet Sauvignon California, USA	260
2022 Dark Horse Merlot California, USA	260
2020 Château Ste. Michelle Columbia Valley Cabernet Sauvignon Washington, USA	390
2022 Erath Pinot Noir Oregon, USA	490
2011 Stag's Leap Wine Cellars 'Artemis' Cabernet Sauvignon, Napa Valley USA	980



“I COOK WITH WINE. SOMETIMES I EVEN ADD IT TO THE FOOD.” — W. C. FIELDS

RED WINE (OLD WORLD)

2021 M. Chapoutier Belleruche Côtes-du-Rhône, France	245
2020 Château Janoy-Bellevue Bordeaux Rouge, France	280
2020 Jean-Pierre Moueix Bordeaux Rouge, France	320
2018 Château Poitevin Medoc, France	440
2020 Jean-Pierre Moueix Saint-Emilion, Bordeaux, France	460
2022 Domaine Joseph Drouhin, Laforet, Pinot Noir, Bourgogne, France	490
2018 Bouchard Père & Fils Nuits-Saint-Georges Burgundy, France	960
2023 Baccolo Apassimento IGT, Cent'Anni, Italy	240
2023 Barone Ricasoli Chianti DOCG, Tuscany, Italy	310
2022 Feudo Principi di Butera 'Amira' Nero d'Avola Sicilia Sicily, Italy	340
2022 Cossetti La Vigna Vecchia Barbera d'Asti DOCG, Italy	380
2023 Prunotto Occhetti Langhe Nebbiolo, Piedmont, Italy	420
2023 Peppoli, Chianti Classico DOCG, Italy	440
2023 Pio Cesare Dolcetto d'Alba, Piedmont Italy	460
2019 Tommasi Amarone della Valpolicella Classico DOCG	890
2023 Casa Ferreirinha 'Papa Figos' Tinto Douro, Portugal	315
2022 'Symington Family Altano Bio Red Organic, Portugal	340
2021 Pares Balta Mas Petit Penedes, Spain	290

“A BOTTLE OF WINE CONTAINS MORE
PHILOSOPHY THAN ALL THE BOOKS IN
THE WORLD.” — LOUIS PASTEUR

BY THE GLASS

SPARKLING WINE	GLS	BTL
NV De Bortoli Brut, Australia	50	250
NV Alberto Nani "Organic" Prosecco, Veneto, Italy	59	295
NV Da Luca Rosé, Sparkling Wine, Italy	55	275
NV Sea Change Prosecco Rosé DOC, Italy	64	320
ROSÉ WINES		
2023 Rosé d'Anjou, Domaine Des Nouelles, France	45	225
2024 M de Minuty' Rosé Côtes de Provence, France	69	345
WHITE WINE		
2023 Dark Horse Chardonnay California, USA	52	260
Sea Change Otter Label Blanco, Chardonnay Organic, Spain	55	275
2023 Upside Down Sauvignon Blanc, Marlborough, New Zealand	56	280
2023 Rocca di Montemassi 'Calasole' Vermentino IGT Tuscany, Italy	58	290
2024 Gerard Bertrand Naturalys Chardonnay IGP Pays d'Oc, France	58	290
2024 Marques de Riscal Organic Verdejo Rueda, Spain	64	320
2023 Ca' Montini Terre di Valfredda Pinot Grigio Trentino-Alto Adige, Italy	65	325
2024 Villa Wolf Riesling, Pfalz, Germany	65	325
RED WINE		
2023 Baccolo Apassimento IGT, Cent'Anni, Italy	48	240
2021 M. Chapoutier Belleruche Côtes-du-Rhône, France	49	245
2022 Dark Horse Merlot California, USA	52	260
2020 Château Janoy-Bellevue Bordeaux Rouge, France	56	280
2023 Santa Julia Reserva Malbec, Uco Valley, Argentina	58	290
2021 Pares Balta Mas Petit Penedes, Spain	58	290
Sea Change Otter Label Tinto Organic, Spain	64	320

BEERS

DRAUGHT

Birra Moretti	58
Brewdog Hazy Jane	62

BOTTLED

Amstel	42
Stella Artois	45
Heineken	45
Corona	48
Peroni	48
Brewdog IPA	55
Estrella Gluten Free	55

CIDER

Savanna	57
Magners Original	52

SOFTIES

	Reg.	Large
Water (still/sparkling)	22	32
Soft drinks	22	
Fresh juices	30	
Heineken 0.0%	30	
Energy drinks	37	

COFFEE & TEA

Cappuccino	26
Latte	26
Americano	22
Espresso	22
Tea Selection	25



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