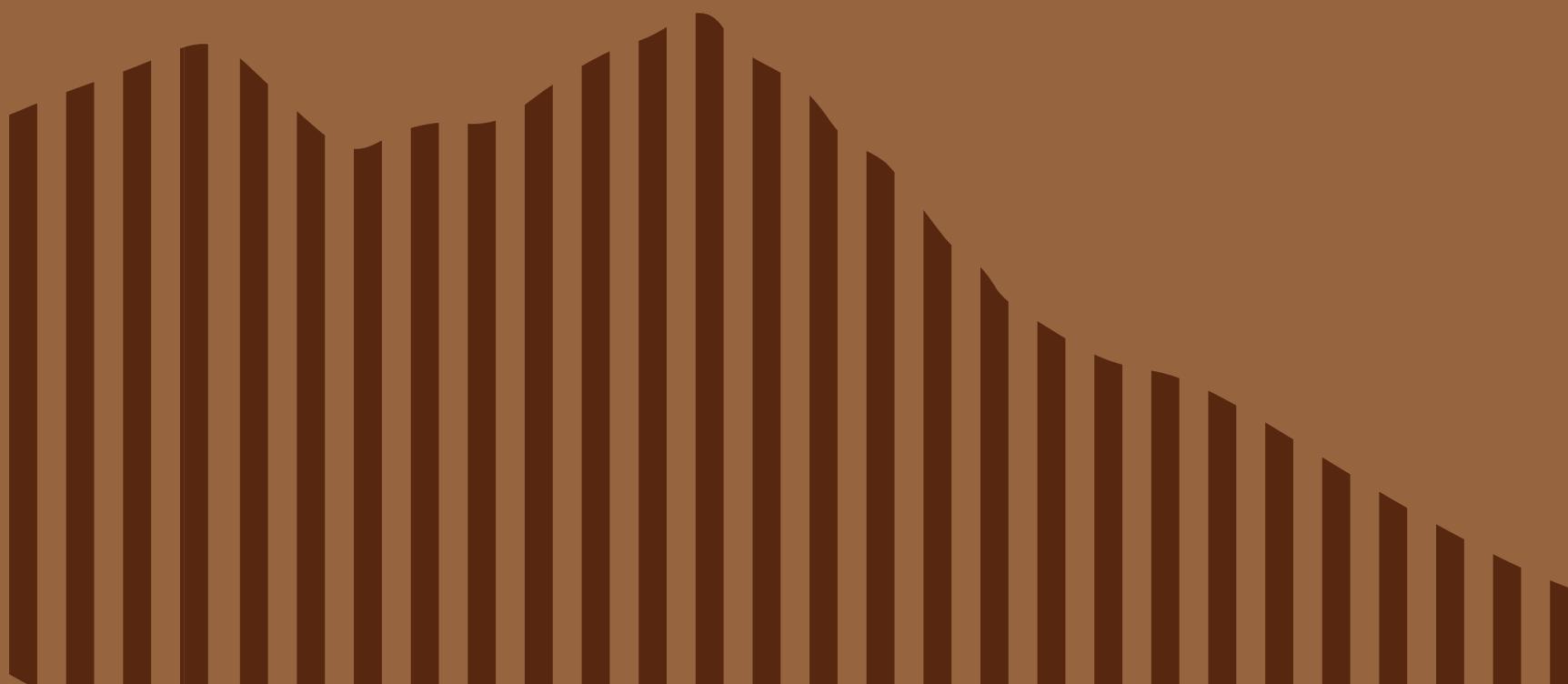




FOOD
MENU





WELCOME TO 1484 BY PURO, THE UAE'S HIGHEST RESTAURANT, PERCHED AT 1,484 METRES ABOVE SEA LEVEL.

PURITY LIES AT THE HEART OF OUR MENU, FEATURING FRESH, SEASONAL PRODUCE AND LOCALLY-SOURCED INGREDIENTS. WE CRAFT DISHES THAT HONOUR THE RICH LOCAL CULTURE WHILE OFFERING A DIVERSE ARRAY OF INTERNATIONAL FLAVOURS.

MAY WE TAKE YOU TO DINE AT NEW HEIGHTS WITH US AS YOU ENJOY THE PURPOSEFULLY MADE DISHES AND THE MAGNIFICENT VIEW OF THE JEBEL JAIS MOUNTAINS.

BREAKFAST



BREAKFAST

1484 SIGNATURE BREAKFAST [D,E,G]

- Toasted Sourdough / Sunny Side Eggs / Grilled Portobello Mushroom / Roasted Cherry Tomato / Baked Beans in Tomato Sauce / Grilled Lamb Sausage / Beef Bacon

EGGS BENEDICT [D,E,G]

- 2 Toasted Mini English Muffins / Poached Eggs / Spinach / Turkey Ham / Hollandaise Sauce / Chives

SHAKSHUKA [D,E,G] [V]

- Spiced Tomato Sauce / Baked Eggs / Feta Cheese / Pomegranate Molasses / Marinated Olives / Arabic Bread

AVOCADO TOAST [D,E,G] [V]

- Sourdough Country Seeded Toast / Poached Eggs / Avocado Mash / Feta Cheese / Pomegranate Seeds / Pickled Red Onion / Zaatar

Add on: Smoked Salmon [SF]

ARABIC MEZZE PLATTER [D,E,G] [V]

- Grilled Pita Bread / Labneh / Shanklish Cheese / Foul Medames / Jais Olives / Crispy Falafel

PITAYA BOWL [G/N] [VG]

- Dragon Fruit / Kiwi / Mango / Shaved Coconut / Almonds / Pumpkin Seeds

MIDDLE EASTERN PANCAKE STACK [D,G,N] [V]

- 3 Freshly Baked Pancakes / Cardamom Chantilly Cream / Saffron Maple Syrup / Crushed Pistachio / Dates Jam / Jais Dates

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BITES & STARTERS



BITES & STARTERS

GRILLED GARLIC PITA [D,E,G] [V]

-Yoghurt Jalapeño Dip

CRISPY FALAFEL BITES [D,E,G] [V]

-Yoghurt Tahini Dip / Olives / Pita Bread / Cucumber / Tomato / Lemon

STEAK TARTARE TACOS [D,E,G]

-Truffle Mayo / Poached Quail Egg

SEARED YELLOWFIN TUNA [E,G,S,SE,SF]

-Wasabi Mayo / Furikake / Alfalfa Cress / Avocado Mash / Frisce Lettuce

SALMON TATAKI [G,S,SF]

-Honey Miso / Fresh Passionfruit / Crispy Leeks / Shiso Purple

ROASTED PADRON PEPPERS [V]

-Coarse Sea Salt

GRILLED CHICKEN SKEWERS [E,G,TSE]

-Miso Sesame Mayo / Shichimi Togarashi

KOREAN FRIED CHICKEN [D,G,S,SE]

-Marinated Boneless Chicken / Gochujang Sauce / Korean Slaw / Spring Onions / Red Chili

WASABI SHRIMPS [E,G,SH,SF]

-Crispy Tempura Shrimps / Wasabi Aioli / Watermelon & Mango Salsa

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SOUPS & SALADS

SALADS

1484 SALAD [D] [V]

- Frisée Lettuce / Confit Heirloom Tomato / Grilled Peaches / Cherries / Crumbled Goat Cheese / Toasted Pumpkin Seeds / Jais Honey & Balsamic Vinaigrette

CURRIED MANGO SALAD [E,N] [V]

- Little Gem Lettuce / Mango / Cashew Nuts / Cranberries / Spring Onions / Curried Mango Dressing

Add on: Grilled Shrimps [SF,SH] / Grilled Chicken

CAESAR SALAD [D,E,G,SF]

- Little Gem Lettuce / Parmesan Flakes / Anchovies / Red Onions / Soft Boiled Egg Sourdough Croutons / Caesar Dressing

*Add on: Grilled Shrimps [SF,SH]
Add on: Grilled Chicken*

SOUPS

LOBSTER BISQUE [D,G,SF,SH]

- Sour Cream / Chives / Lobster

CURRIED LENTIL SOUP [D,G] (V)

- Chili Oil / Curry Leaves / Coriander / Garlic Naan

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MAIN COURSES



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FISH & CHIPS [E,G,SF]

- 0% Beer Battered Cod / Homemade Mushy Peas / Tartar Sauce / Lemon / Fries

SALMON TERIYAKI [D,G,S,SE,SF]

- Teriyaki Glazed Salmon / Seasonal Sautéed Vegetables / Mashed Potato Sesame Seeds/ Scallions

CHICKEN SUPREME [D]

- Corn Fed Chicken Breast / Potato Gratin / Grilled Green Asparagus / Crispy Leeks / Mushroom Tarragon Sauce

CHICKEN TIKKA MASALA [D,G,N]

- Steamed Basmati Rice / Mango Pickle / Raita / Coriander / Naan Bread

PANEER TIKKA MASALA [D,G,N] [V]

- Steamed Basmati Rice / Mango Pickle / Raita / Coriander / Naan Bread

POKE BOWL [G,S,SE]

- Sushi Rice / Tofu / Pickled Cucumber / Edamame Beans / Avocado / Red Onion / Shredded Carrot / Mango / Wakame / Pickled Ginger / Chilli Sesame Dressing

Add on: Grilled Marinated Beef

Add on: Grilled Shrimps [SF,SH]

Add on: Salmon [SF]



PASTA & RICE

COCONUT CURRY LINGUINE [D,G] (V)

- Linguine Pasta / Creamy Coconut Curry Sauce / Lime Zest

Add on: Grilled Chicken

Add on: Grilled Shrimps [SF,SH]

PENNE ALFREDO [D,G]

- Penne Pasta / Alfredo Sauce / Grilled Chicken / Button Mushroom / Parmesan Cheese

FENNEL RISOTTO WITH BEEF CHEEKS [D,G]

- Carnaroli Rice / Beef Cheeks / Fennel / Parmesan Cheese



STEAKS

BLACK ANGUS BEEF RIBEYE 250G [AUSTRALIA] [D]

- Choice of 2 Sides and 1 Sauce

BLACK ANGUS BEEF TENDERLOIN 250G [AUSTRALIA] [D]

- Choice of 2 Sides and 1 Sauce

SIDES

French Fries [V]

Truffle & Parmesan Fries [D] [V]

Creamed Spinach [D] [V]

Potato Gratin [D] [V]

Truffle Mash or Wasabi Mash [D] [V]

Soy & Chili Sautéed Broccolini [G,S] [VG]

House Salad [VG]

SAUCES

Chimichurri [VG]

Mushroom Sauce [D] [V]

Peppercorn Sauce [D] [V]

Garlic Herb Butter [D] [V]

Truffle Butter [D] [V]



PIZZA

MARGHERITA [D,G] [V]

- Tomato Sauce / Mozzarella Cheese / Fresh Basil / Jais Olive Oil

GARLIC THYME CHEESE PIZZA [D,G] [V]

- Sundried Tomato / Goat Cheese / Mozzarella Cheese / Black Olives

BBQ CHICKEN [D,G]

- Jais Honey BBQ Sauce / Mozzarella Cheese / Cajun Spiced Chicken Capsicum / Red Onion



BURGERS

PURO BURGER [D,E,G]

- Black Angus Beef Patty / Toasted Brioche Bun / Baby Gem Lettuce / Piccalilli Mayonnaise / Beef Bacon / Caramelized Onions / Old Dutch Cheese

ALOO TIKI BURGER [D,E,G] [V]

- Homemade Aloo Tiki Patty / Toasted Brioche Bun / Lettuce / Tomato / Raita / Chilli Coriander Mayo

CHICKEN BURGER [D,E,G]

- Spiced Grilled Chicken / Toasted Brioche Bun / Baby Gem Lettuce / Tomato / Truffle Mayonnaise

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DESSERTS

 **DESSERTS****1484 TRIFLE [D,E,G] (V)**

—Vanille cake / Chantilly Cream / Strawberry Compote / Custard / Forest Fruits

STICKY DATE PUDDING [D,E,G] (V)

—Toffee Sauce / Vanilla Ice Cream

CHOCOLATE SENSATION [D,E,G] (V)

—Dark Chocolate Mousse / Chocolate Coffee Bonbon / Chocolate Truffle / Brownie stuffed with Cherry Compote

PISTACHIO PANNA COTTA [D,N] (V)

—Honeycomb Crisp / Crushed Pistachios / Berries Coulis / Shaved Dark Chocolate

FRESH FRUIT PLATTER (VG)

—Selection of Freshly Cut Seasonal Fruits

ICE CREAM (3 SCOOPS) [D] (V)

—Vanilla / Chocolate / Strawberry / Salted Caramel / Pistachio [N]

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KIDS MENU



BREAKFAST

EGGS ON TOAST [D,E,G]

~Toasted Brioche Bread / Scrambled Eggs / Chicken Sausage / Hash Browns

KIDS PANCAKE [D,E,G]

~Buttermilk Pancake / Nutella / Marshmallow Cream / Mixed Berries



LUNCH / DINNER

MINI CHEESEBURGER [D,E,G]

Mini Beef Patty / Slider Bun / Lettuce / Tomato / Cheddar Cheese
Ketchup / Fries

HOT DOG [D,E,G]

Chicken Sausage / Hot Dog Bun / Ketchup / Mayo / Fries

KIDS MARGHERITA PIZZA [G,D]

Tomato Sauce / Mozzarella Cheese / Fresh Basil

KIDS FISH & CHIPS [E,G,SF]

Fish Goujons / Fries / Tartar Sauce

CHICKEN NUGGETS [E,G]

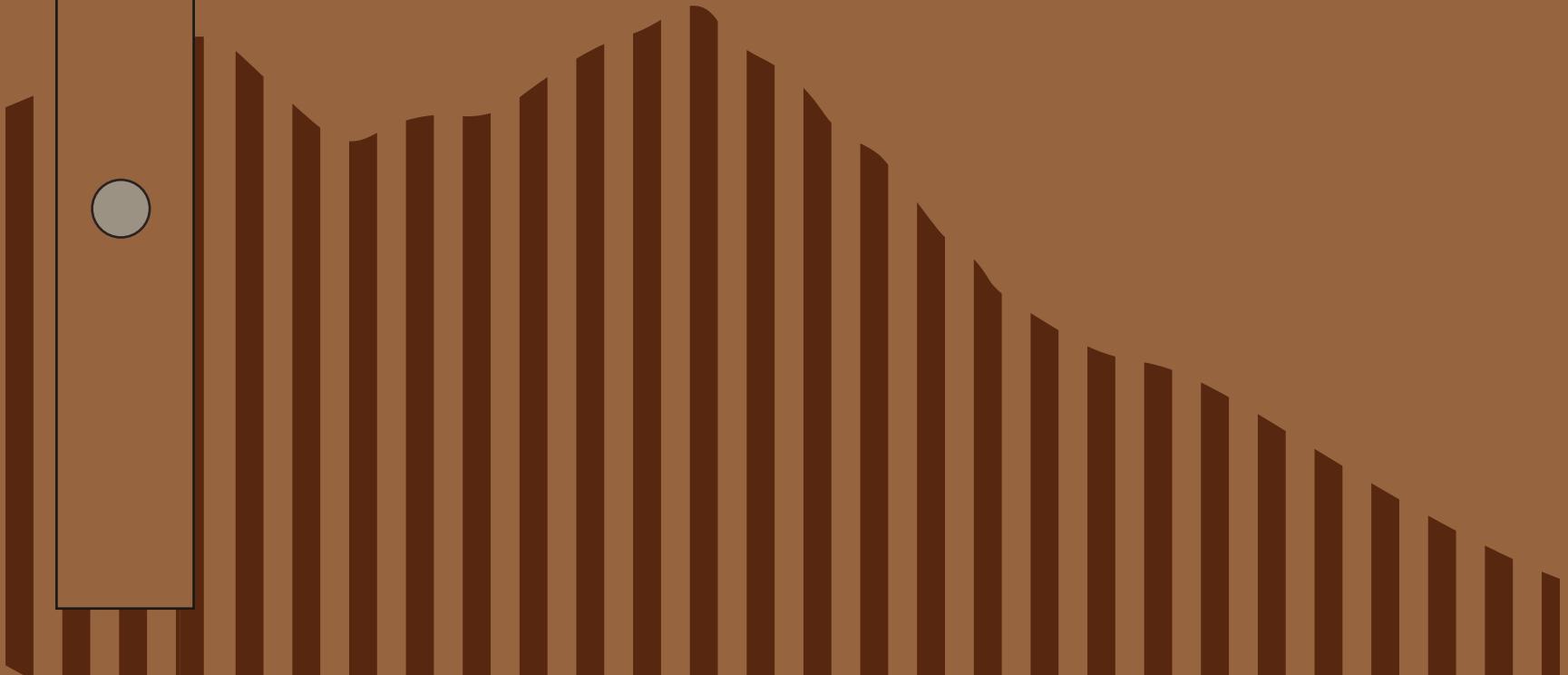
Panko Crumbed Chicken Nuggets / Fries / Ketchup

MINI CHICKEN TIKKA MASALA / PANEER TIKKA MASALA [D,G,N]

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BEVE
RAGE
MENU



COFFEE & TEA

Our signature roast features an exceptional blend of Latin American beans hailing from Costa Rica, Brazil and Columbia. Locally roasted in Ras al Khaimah and grown at the same altitude as our restaurant at 1500 meters above sea level, these medium-roast beans are loaded with flavor, and a well-rounded aroma, with balancing notes of roasted hazelnut, chocolate, and dried apricot.



COFFEE

ESPRESSO
DOUBLE ESPRESSO
AMERICANO
CAPPUCCINO
FLAT WHITE
CAFÉ LATTE
SPANISH LATTE
EMIRATI LATTE
TIRAMISU LATTE
CORTADO
PICCOLO
ARABIC COFFEE
TURKISH COFFEE
MOCHACCINO
HOT CHOCOLATE

Plant Based Milk Options

Soya
Coconut
Almond
Oat

Syrup Options

Vanilla
Caramel
Almond

Specialty Coffee
V60
French Press



HOUSE TEA

EARL GREY
ENGLISH BREAKFAST
JASMIN
MATCHA
ARTEMISIA JEBEL JAIS TEA
BUTTERFLY PEA (BLUE TEA)



TEA LATTE

MATCHA LATTE

Matcha Powder / Dates Sauce / Almond Milk / Cinnamon

HIBISCUS ROSE LATTE

Hibiscus Tea / Oat Milk / Rose Water / Ginger / Maple Syrup /
Edible Rose Petals

BUTTERFLY PEA LATTE

Blue Tea / Vanilla Syrup / Ginger / Cardamom / Oat Milk

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JUICES & MILKSHAKES



HEALTHY JUICES & SMOOTHIES

FRESH ORANGE
FRESH ORANGE AND CARROT JUICE

BANANA & LOCAL DATES

Greek Yoghurt / Banana / Milk / Jais Honey / Dates / Cinnamon

TROPICAL

Mango / Pineapple / Passionfruit

ACAI

Acai / Blueberry / Mango / Banana

HULK AED

Spinach / Celery / Broccoli / Mango / Banana / Pineapple

PURO COLADA

Banana / Pineapple / Coconut



MILK SHAKES

BANANA & BISCOFF

Vanilla Ice Cream / Banana / Cinnamon / Biscoff / Whipped Cream

STRAWBERRY & SHORTCAKE

Strawberry Ice Cream / Milk / Crushed Shortbread Cookies / Whipped Cream / Strawberry Sprinkles

COOKIES & CREAM

Vanilla Ice Cream / Milk / Crushed Oreo / Whipped Cream

VANILLA, MANGO & CARDAMOM

Vanilla Ice Cream / Coconut Milk / Mango Puree / Cardamom / Whipped Cream / Crushed Pistachio



SOFT DRINKS

Coca Cola (Regular / Zero)

Fanta Orange

Sprite

Tonic

Soda Water

Ginger Ale

Red Bull (Regular / Sugar Free)

MOCKTAILS & COCKTAILS



MOCKTAILS

VIRGIN MOJITO

Fresh Lime / Sugar Syrup / Fresh Mint Leaves / Soda Water
(Classic / Blueberry / Strawberry / Raspberry / Passionfruit)

PURO PASSION

Passionfruit Purée / Pineapple Juice / Coconut Syrup /
Lemon Juice

FRESH ICED TEA

Lemon / Peach / Butterfly Pea

CITRUS FIZZ

Freshly Orange Juice / Fresh Lime Juice / Jais Honey /
Sparkling Water

CUCUMBER & BASIL FRESCA

Fresh Cucumber / Lemon Juice / Basil Syrup / Tonic Water

WATERMELON COOLER

Watermelon Juice / Fresh Mint / Lemon Juice / Simple Syrup
/ Soda Water / Jalapeño



COCKTAILS

PURO G&T

Hendricks Gin / Fresh Cucumber / Lime / Elderflower
Syrup / Tonic

1484 SPRITZ

Prosecco / Aperol / Lychee Juice / Elderflower Syrup /
Soda Water

DUBAI CHOCOLATE

Chocolate Liqueur / Pistachio Liqueur / Vodka / Cream
/ Pistachio Cream & Kunafa Rim

DESI MARGARITA

Tequila / Cointreau / Lime Juice / Homemade Jais
Dates- & Tamarind Chutney / Chaat Masala- & Coarse
Salt Rim

TEQUILA HONEYBEE

Reposado Tequila / Homemade Jais Honey Syrup /
Mezcal / Lemon Juice / Angostura Bitters

BUTTERFLY GIN FIZZ

Gin / Butterfly Pea Tea / Lemon Juice / Simple Syrup /
Egg White

TIRAMISU MARTINI

Vodka / Baileys / Kahlua / Amaretto / Puro Signature
Blend Espresso / Cocoa Powder

MOJITO

Rum / Fresh Lime / Sugar Syrup / Fresh Mint Leaves /
Soda Water (Classic / Blueberry / Strawberry / Raspberry
/ Passionfruit)

FIG OLD FASHIONED

Bourbon / Homemade Caramelized Local Fig Syrup /
Orange Bitters



BEER

Corona

Peroni

Heineken

WINE



WINE

WHITE WINE

Santa Vistana Sauvignon Blanc – Chile

Argento Pinot Grigio – Argentina

Jacob's Greek Chardonnay - Australia

ROSE WINE

Santa Vistana Rose – Chile

Jacob's Greek Shiraz Rose – Australia

Chemin des Sables Rose d'Anjou - France

RED WINE

Santa Vistana Merlot – Chile

Argento Malbec – Argentina

Jacob's Greek Cabernet Sauvignon

SPARKLING WINE

Zonin Prestige 1821 Prosecco

Col Vctoraz Brut Valdobbiadene DOCG



SPIRITS

RUM (SHOT 30ML)

Bacardi Carta Blanca / Carta Negra

Captain Morgan White / Dark / Spiced

Havana Club 7

GIN (SHOT 30ML)

Bombay Sapphire

Hendricks

WHISKEY (SHOT 30ML)

J.W. Red Label / Black Label

Jack Daniels No 7

Glenlivet 12 – Scotch ASK

VODKA (SHOT 30ML)

Absolut Blue

Grey Goose

Belvedere

COGNAC (SHOT 30ML)

Hennessy V.S.

Remy Martin V.S.O.P.

LIQUEURS: (SHOT 30ML)

Aperol

Campari

Grand Marnier

Disaronno

Amarula

Kahlua

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