

# MENU

C HOUSE Italian Bistro | Bar | Lounge

9 YEARS OF EXCELLENCE

## “CELEBRATING NEARLY A DECADE OF MILANESE CRAFTSMANSHIP”

"Founded in 2017 as C House Milano, our journey began with a passion for Italian artistry. Today, simply as C House, we continue to celebrate nearly a decade of excellence in Jebel Ali—blending our authentic Milanese roots with a curated global palate for our community."

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# C HOUSE

## ANTIPASTI *(Tapas & Small Bites)*

**Burrata Caprese (V)** 79
Creamy burrata cheese served with vine ripened tomatoes, basil, pesto and extra virgin olive oil

**Arancini (V)** 59
Italian Rice balls stuffed with mozzarella & cheddar cheese, served with a spicy tomato dip & potato chips

**Artisanal Cheese Board** 85
Sharing board of aged Parmesan, sharp Cheddar, mild Provolone & crumbly Feta cheese. Served with marinated house olives, our signature truffle-honey dip and warm garlic olive paste bread.

**Bruschetta Trio (V)** 59
Toasted rustic bread with tomato-basil, forest mushroom and Sautéed garlic spinach

**Grilled Herb Prawns (S)** 85
Tender prawns infused with garlic, butter and fresh parsley served with spicy tomato dip.

**Calamari Fritti (S)** 79
Lightly battered calamari served with lemon and garlic aioli

★ **Signature Dynamite Chicken (NV)** 85
Crispy tempura chicken tossed in our secret spicy-sweet sauce and garnished with toasted sesame.

**Chicken Croquettes (NV)** 59
Crispy chicken croquettes served with spicy aioli

**Loaded Nachos Grande (V)** 65
Crispy tortillas with three-cheese melt, jalapeños and house-made salsa

**Zesty Chicken or Prawn Tacos (NV) (S)** 59 / 72
Tacos filled with chicken or prawns, onion, tomato, lettuce and mozzarella cheese served with spicy salsa.

**Grilled Cajun Chicken (NV)** 89
Tender grilled chicken seasoned with bold Cajun spices, served with a flavorful burnt chili pepper sauce.

(*) Chef's Signature Dish | (V) Vegetarian | (NV) Non-Vegetarian | (S) Seafood | (A) Contains Alcohol

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**Chicken Wings (BBQ or Peri Peri) (NV)** 75
Succulent, spice-rubbed wings cooked to perfection.
Choice of glaze: Classic BBQ or Fiery Peri-Peri

**Crispy Herb-Crusted Fish Bites (S)** 72
Crispy, spiced fish fillets, lightly battered and fried to golden perfection,
served with tartare sauce

## ZUPPE E INSALATE *(Soups & Fresh Salads)*

**Tuscan Seafood Soup (S)** 65
A hearty Italian seafood soup with tomato broth featuring shrimp,
mussels and calamari served with fresh basil & toasted garlic bread

**Wild Mushroom Cream Soup (V)** 55
Mixed mushroom soup with fresh cream, toasted bread & extra virgin olive oil

**Creamy Burrata Salad (V)** 85
Creamy Burrata cheese, fresh greens, cherry tomato, black olives,
beetroot and a drizzle of extra virgin olive oil

**Classic Caesar Salad (V) (NV) (P)** 59 / 75 / 89
Romaine lettuce topped with parmesan flakes, sun dried tomatoes &
croutons drizzled in a creamy Caesar dressing

**Greek Salad (V)** 69
Crisp cucumber, tomatoes, bell peppers, red onion, Kalamata olives and feta cheese,
finished with oregano and extra virgin olive oil.

**Roasted Beetroot & Goat Cheese Salad (V)** 75
Honey-roasted heirloom beets on creamy goat cheese, topped with candied
walnuts, rocket leaves and a balsamic glaze

## FRIES & SAVORIES

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|---|---|
| Jalapeño Chili Cheese Toast | 49 |
| Truffle & Parmesan Fries | 55 |
| Spicy Peri-Peri Fries | 48 |
| Cheese Garlic Bread | 45 |
| Classic French Fries | 45 |

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## LE PIZZE *(Pizza Paradise)*

***All our pizzas are served with our signature House Garlic Butter Confit to enjoy with the crust.***



**Margherita Classica (V)** — 75
Tomato sauce, fresh mozzarella, basil and extra virgin olive oil

**Garden Pizza (Giardino) (V)** — 79
Roasted zucchini, bell peppers, wild mushrooms, black olives and mozzarella

**Quattro Formaggi (V)** — 99
Mozzarella, Parmesan, Provolone and Gorgonzola with a drizzle of extra virgin olive oil

**Spicy Pepperoni Pizza (Diavola) (NV)** — 95
Beef pepperoni, mozzarella and house pomodoro sauce and chilli flakes

**Butter Chicken Fusion Pizza (NV)** — 95
Creamy makhani sauce, tandoori chicken, mozzarella and fresh cream

★ **Burrata & Rocket Pizza (V)** — 99
Buffalo mozzarella, creamy burrata, rocket leaves, cherry tomatoes, parmesan and basil pesto

★ **C HOUSE Star Pizza (V)** — 99
Star-shaped pizza with cheese filled crust, topped with fresh vegetables, black olives and crispy nachos

**Truffle Mushroom Pizza (V)** — 105
Porcini mushrooms, black truffle cream, mozzarella, parmesan and truffle oil

**Pollo Pesto Pizza (NV)** — 99
Grilled chicken, basil pesto, mozzarella, cherry tomatoes and parmesan cheese

**Frutti di Mare Pizza (S)** — 109
Tomato sauce, mozzarella, prawns, calamari, mussels, cherry tomatoes, parsley and extra virgin olive oil

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## SECONDI *(Handcrafted Burgers & Sandwiches)*

All served with a choice of Fries or House Wafers | Add on: Truffle fries: 15

**The Ultimate Beef Burger (NV)** 99
Premium beef patty topped with aged cheddar, caramelized balsamic onions, gherkins and house-made black truffle aioli on a toasted bun

**Zesty Buttermilk Chicken Burger (NV)** 89
Crispy fried chicken, honey-sriracha glaze, creamy slaw and jalapeños on a brioche bun

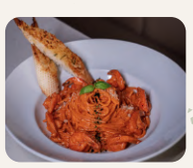
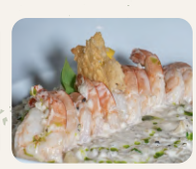
**Portobello & Truffle Burger (V)** 79
Panko-crusted roasted mushroom patty, truffle-infused mayo, caramelized onions and baby spinach

**Classic C HOUSE Club Sandwich (NV)** 85
Toasted sliced bread layered with pulled chicken, fried egg, lettuce, cheese and chipotle sauce.

**Chicken Tikka Sandwich (NV)** 89
A signature tandoori chicken tikka, melted cheddar, crisp lettuce, juicy tomatoes served with tangy mint sauce

**Prime Steak Sandwich (NV)** 110
Thinly sliced prime steak, sun-dried tomatoes, romaine lettuce, and herb-infused mayo with a hint of paprika

## PRIMI *(Traditional Pasta & Risotto)*

★ **Lasagna Classica (NV)** 89
Traditional beef ragu, bechamel and mozzarella

**Penne all' Arrabbiata (V) (NV)** 75 / 89
Penne tossed in a spicy tomato sauce with garlic, chilli and parmesan

**Spaghetti Pomodoro & Burrata (V)** 95
Tomato basil sauce, creamy burrata and basil pesto

**Fettuccine Alfredo - Veg / Chicken / Prawns** 79 / 95 / 105
Silky ribbons of pasta in a creamy parmesan sauce with your choice of topping

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**Fettuccine Pollo ai Funghi (NV)** 95
Grilled chicken, wild mushrooms & garlic cream sauce

**Fettuccine al Ragu Bolognese (NV)** 95
Slow-cooked beef ragout simmered for 6 hours with Italian herbs and topped with parmesan

**Tagliatelle ai Frutti di Mare (S)** 115
Tagliatelle with prawns, calamari, wild mushrooms in a rich pink parmesan sauce

**Risotto al Funghi Porcini – Mushroom Risotto (V)** 95
Creamy arborio rice cooked with wild porcini mushrooms, finished with butter, parmesan and a drizzle of extra virgin olive oil

★ **Seafood Risotto (S)** 125
Creamy Arborio rice simmered in a rich seafood broth with shrimp, scallops, mussels and a touch of lemon zest

## GRIGLIA *(Signature Main Courses)*

*Add-on: (S) Grilled prawns (3 pcs) for 25 | Upgrade to Truffle Mash for 10*

**Baked Eggplant Parmigiana (V)** 85
Layers of eggplant, rich tomato sauce, mozzarella cheese, olive oil, parmigiano cheese and fresh basil

★ **Lemon Herb Grilled Chicken (NV)** 99
Zesty herb-marinated chicken breast paired with mashed potatoes, sauteed spinach & garden greens.

**Teriyaki Glazed Salmon (S)** 135
Atlantic salmon in a sweet teriyaki glaze, served with herb infused rice and crisp wok-tossed vegetables.

**Pan-Seared Sea Bass (S)** 145
Roasted potatoes, cherry tomatoes & lemon butter sauce

★ **Signature Lamb Chops (NV)** 145
Succulent herb-marinated lamb chops, served with truffle mashed potatoes and a black pepper sauce.

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**Grilled Beef Tenderloin (NV)** 165
Premium Australian beef tenderloin, flame grilled to your preference, served with truffle mashed potatoes, seasonal vegetables and wild mushroom sauce

**Prime Ribeye Steak (NV)** 175
Premium Australian Ribeye, flame grilled to your preference, served with mashed potatoes, peppercorn sauce and your choice of sautéed vegetables or fries.

## DOLCI *(Desserts)*

**Traditional Tiramisu** 45
Layers of espresso soaked Savoiardi biscuits and velvety mascarpone cream, finished with a heavy dusting of premium cocoa

**Pistachio Panna Cotta (V)** 55
Silky Italian panna cotta infused with pistachio, finished with pistachio crumble and a delicate berry coulis.

**Chocolate Brownie & Vanilla Dream** 59
Warm, fudgy brownie with premium vanilla bean ice cream.

**Saffron Milk Cake** 69
Moist sponge cake drenched in velvet saffron milk and topped with cream

**Premium Ice Creams**
(2 Scoops) 35
Additional Scoop 14

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## NON ALCOHOL SIPS

**Lychee Rose Cooler** 45
Lychee puree, rose syrup, lemon juice, topped with sparkling soda

**Dragonfruit Bliss** 45
Dragon fruit infusion, coconut syrup, apple juice, lemon juice topped with soda water

**Minted Mango Cooler** 42
Fresh Mango puree, mint, soda water, garnished with mint leaves

**Peachy Ginger Fizz** 42
Peach syrup, fresh ginger, apple juice, topped with ginger ale

**Tropical Herb Twist** 42
Fresh basil, fresh mint leaves, Lemon juice & pineapple juice

**Refreshing Harmony** 40
A tangy blend of zesty jaljeera, citrus and sparkling freshness

**Passionate Spark** 40
Passion fruit puree, orange juice, fresh lemon juice and topped with Gingerale

**Classic CH Lemonade** 38
Fresh mint, fresh lemon juice, dash of suger filled with lemon - lime soda

## RICH & CREAMY SHAKES

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|---|---|
| Nutella Ferrero Shake | 48 |
| Lotus Milkshake | 48 |
| Vanilla / Strawberry / Chocolate | 40 |

## COOLING REFRESHMENTS

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|---|---|
| RedBull | 35 |
| Fresh Juice of the Day / Organic Coconut Water | 32 |
| Traditional Lassi (Sweet / Salted) | 30 |
| Butter Milk (Chaas) | 28 |
| Pepsi, Diet Pepsi, 7up, Diet 7up, Mirinda, Soda, Tonic, Ginger Ale | 19 |
| Still Water (S) or (L) | 18 / 28 |
| Sparkling Water (S) or (L) | 28 / 38 |

## HOT & CHILLED BREWS

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|---|---|
| Iced Tea (Peach / Lemon/ Passion Fruit) | 38 |
| Flavored Iced / Blended Coffee ( Vanila/Caramel) | 39 |
| Cappucino / Cafe' Latte | 35 |
| Hot Chocolate | 38 |
| Masala Chai | 20 |
| Espresso (Single / Double) | 20 / 30 |

# C HOUSE

## *Important Note:*

***All prices are in AED and already include 5% VAT and 7% Municipality Fee.***

***If you have any dietary preferences or concerns, please feel free to notify your server.***

***Kindly inform us of any food allergies before placing your order.***

***Outside food and beverages are not permitted in the restaurant.***

***We're dedicated to providing you with a delightful dining experience!***

Thank you

***for your understanding and cooperation.***

C HOUSE Italian Bistro | Bar | Lounge

Plan your next Corporate event,
Group gathering, or Birthday party
with our special packages
Contact us today!

**Contact us:**
C House Cafe & Restaurant LLC

**Address**
H Rd, Jebel Ali Recreation Club,
Jebel Ali Village, Behind IBN Batuta
Mall, Dubai

**Hours Of Operations:**
Sun - Thu 12:00PM - 00:00AM &
Fri-Sat 12:00PM - 2:00AM

**Reservations & Enquiries:**
Landline: (04) 880 3320 or
Mobile:052 218 5569 / 050 460 3469

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