

# JULES

## SOUP & SALADS

**CHICKEN TORTILLA SOUP (D)** 45  
Guajillo chili, tomato broth, queso fresco, avocado, sour cream, coriander and crispy tortilla strips

**STREET CORN SALAD (D, E, G, N, V)** 65  
Charred sweet corn, parmesan mousse, crispy corn, smoked chili and lime vinaigrette

**SOUTHWEST PRAWN COBB (D, E, G, N, S)** 85  
Mixed greens, cherry tomatoes, guacamole, roasted corn, black beans salsa, queso fresco, beef bacon, tortilla strips and chipotle ranch dressing

## BOTANAS

**TUNA TOSTADAS (D, F, G, N, R)** 75  
Fresh tuna served on blue corn tostadas with crushed avocado, salsa macha, radish and toasted sesame seeds

**GUACAMOLE BANDERA (V)** 50  
Hass avocado, tomato, onion, jalapeño and tortilla chips

**JULES NACHOS (D, G, V)** 65  
Corn tortilla chips, refried beans, pico de gallo, pickled jalapeños, guacamole, sour cream and cheese sauce

- ADD CHICKEN 20
- ADD CHILLI CON CARNE (A, D, G) 25

**CHICKEN FLAUTAS (D, G)** 75  
Rolled crispy taquitos, iceberg lettuce, pico de gallo, sour cream, queso fresco and green tomatillo sauce

**QUESO FUNDIDO (D, G, N, V)** 65  
Melted Mexican cheese with roasted peppers, served with flour tortillas and salsa macha

- ADD CHILLI CON CARNE (A, D, G) 25

**BUFFALO WINGS (D, E, G) ★ ✂**  
Crispy chicken wings, served with homemade blue cheese

- HALF DOZEN 60
- FULL DOZEN 110

★ **CHOICE OF STARTER**  
Your choice of starter for Deals and Combos

✂ **BAR SNACKS**  
Late-night bites available after 12:30AM, with last orders at 2:00AM

(A) Alcohol, (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (N) Nuts, (P) Pork, (R) Raw, (S) Shellfish, (V) Vegetarian

For those who have food allergies or special dietary requirements, please inform your server.

All prices are in UAE Dirhams and inclusive of 10% Service Charge, 7% Dubai Municipality Fees, and 5% VAT

## TACOS (3pcs)

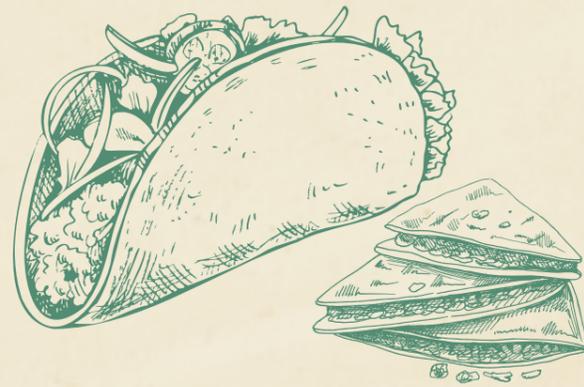
**BIRRIA (D, G)** 90  
Slow-braised beef brisket with Oaxaca cheese, onion and pickled red cabbage, served in corn tortillas with burnt tomato and chipotle sauce

**FISH BAJA (D, E, G, S)** 85  
Crispy black cod with pickled red cabbage, pico de gallo, smoked paprika aioli, served in flour tortilla

**PORK BELLY (P) ✂** 90  
Confit pork belly with guacamole, coriander, molcajete sauce, served in corn tortillas

**EL TEXANO (A, D, G)** 85  
Chilli con carne with cheddar cheese, pico de gallo, sour cream and iceberg lettuce, finished with tatemada sauce in a crispy corn shell

**VEGAN TINGA (V) ✂** 70  
Chipotle braised jackfruit with Mexican rice, pico de gallo, guacamole and vegan feta, served in corn tortilla



## QUESADILLAS & BURRITOS

**CHICKEN QUESADILLA (D, G)** 80  
Chipotle-braised chicken with cheddar cheese, pineapple salsa, pickled jalapeños, sour cream, guacamole and tatemada sauce

**BEEF QUESADILLA (D, G) ✂** 90  
Marinated striploin steak with cheddar cheese, pickled red cabbage, sour cream, guacamole, burnt tomato and chipotle sauce

**MIXED VEGGIES QUESADILLA (D, G, V)** 65  
Bell peppers and white onion with cheddar cheese, pineapple salsa, pickled jalapeños, sour cream, guacamole and tatemada sauce

**JULES BURRITO (A, D, G) ✂** 95  
Chilli con carne with cheddar cheese, Mexican rice, refried beans, pico de gallo, sour cream, guacamole and ranchera sauce

**CHICKEN BURRITO (D, G)** 85  
Chipotle-braised chicken with cheddar cheese, Mexican rice, refried beans, pineapple, pico de gallo, sour cream and guacamole

**MIXED VEGGIES BURRITO (D, G, V)** 75  
Bell peppers and white onion with cheddar cheese, Mexican rice, refried beans, pineapple, pico de gallo, sour cream, guacamole and ranchera sauce

## SIZZLING FAJITAS

**MIXED VEGGIES (D, G, V)** 85  
Sizzling bell peppers, white onions, Mexican rice and refried beans, served with flour tortillas

- MARINATED STRIPLOIN 135
- MARINATED PRAWNS 135
- PRAWNS AND CHICKEN 125
- MARINATED CHICKEN BREAST 115
- OAXACAN MEXICAN CHEESE 105

**JULES SPECIALTIES**

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**POLLO ASADO (D, G)** 105  
Roasted whole spatchcock chicken with Mexican rice, refried beans, burnt tomato and chipotle sauce, served with flour tortillas

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**SALMON AL PASTOR (D, F, G, N)** 120  
Achiote-marinated salmon with edamame sikil pa'k, pomegranate, sunflower seeds and charred pineapple salsa macha

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**NEW ZEALAND RIBEYE (D, G)** 195  
Grilled ribeye with guacamole, refried beans, burnt tomato and chipotle sauce, served with flour tortillas

## DESSERT

**TRES LECHES (D, E, G)** 40  
Vanilla chiffon cake with meringue frosting

**LECHE FLAN (D, E, G)** 40  
Milk and egg custard, topped with caramel

**CHOCOLATE LAVA CAKE (D, E, G)** 40  
Warm chocolate ganache with vanilla ice cream

**FRUIT PLATTER** 55  
Seasonal market fruits

## FILIPINO CORNER

### BITES, TWIST & FEAST

**CALAMARI (D, E, F, G, S) ★ ✂** 70  
Fried calamari, served with garlic mayo

**VEGETABLE SPRING ROLLS (D, G, V) ★ ✂** 55  
Served with sweet and sour sauce

**SISIG PAMPANGA (D, E, G, P) ★ ✂** 75  
Soy marinated pork cheeks, belly, onion, chili and mayo

**SOTANGHON GUISADO (F, G, V)** 60  
Chicken, stir-fried vermicelli noodles with vegetables

**LECHON KAWALI (D, G, P) ★ ✂** 80  
Crispy fried pork belly, served with Mang Tomas sauce and chili vinegar

**SINIGANG (F, G, P, S)** 80  
Choice of salmon belly or pork ribs in a tangy, mild tamarind broth with white radish and market vegetables

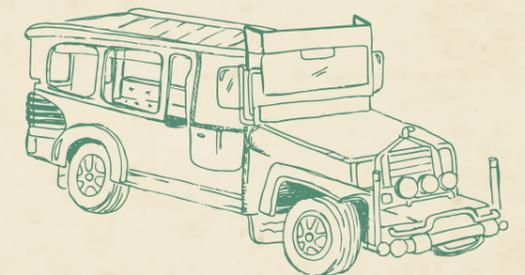
### TO SHARE

**THE GOLDEN CRUNCH BUCKET (D, E, G, S)** 80  
Golden fried chicken, served with BBQ sauce and gravy

**PORK RIBS (D, G, P)** 115  
Tender pork ribs in BBQ sauce, served with baked potato and corn on the cob

**CRISPY PATA (G, P) ✂** 115  
Crispy fried pork knuckle, served with Mang Tomas sauce and soy chili dip

**MIXED PLATTER (D, E, F, G, P, S)** 110  
Fried chicken, crispy calamari, spring rolls, prawn ribosado, pork ribs, served with sweet and sour sauce and gravy



## KAMAYAN FIESTA

Share the joy of a Filipino-style communal feast, served on banana leaves for a true hands-on experience.

*Dishes to choose from:*

Camaron Rebosado, BBQ Pork Ribs, Vegetable Spring Rolls, Sisig Pampanga, Daing na Bangus, Lechon Kawali, Fried Chicken, Halabos na Hipon, Crispy Fried Calamari and Bistek Tagalog.

*Includes:* Sinigang Soup, Mixed Atchara, Rice and a Pitcher of Iced Tea.

**Packages:**

Pick any 5 dishes + rice – AED 269  
Pick any 3 dishes + rice – AED 169