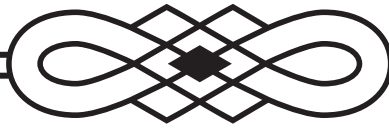




ERIC'S

The logo features the word "ERIC'S" in a bold, red, sans-serif font. The letter "C" is stylized with a yellow inner ring and a green fork is positioned as if it is about to pierce the right side of the "C". The entire logo is centered within a white rectangular area, which is itself surrounded by a decorative blue border with a repeating floral pattern.



Welcome to Erics

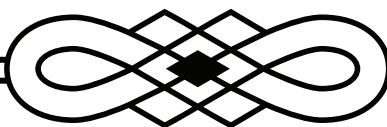
Enjoy Goan Mughlai and Chinese
cuisine

A success story that started in
May of 2006 with just 4 tables and a
dedicated team of on 10 b Street in
Karama Dubai

Passion for food and service along
with hard work and persistence
keeps Eric and his dedicated team
striving for continuous success

In 2019 your support motivated us and
the second branch was opened in Safa
along with a Bakery serving
savouries and pastries bringing back
memories of Goa
Bon Appetite

Erics



WARMUPS

CRUNCHY PRAWN BALL	42
<i>cornflake coated minced prawn & fresh herb ball deep fried</i>	
THREAD PRAWNS	42
<i>crunchy vermicelli coated butterfly prawns</i>	
PEPPERY (prawn/fish/chicken/veg) (S)	42/38/36/32
<i>crushed pepper garlic soya sauce tossed with peppers & spring onion</i>	
TAIPEI (prawn/fish/chicken/veg) (S)	42/38/36/32
<i>ground Thai herbs & fresh coriander sauce tossed with peppers & spring onions</i>	
PRAWN LEMON GRASS	42
<i>lightly battered stir fried prawns in lemon grass & Thai herbs</i>	
KOLIWADA (prawn/fish) (S)	42/38
<i>marinated in ground spices, dipped in spiced batter & deep fried</i>	
CALAMARI (nice & spice / butter garlic)	36
<i>crispy squids done in sweet spice sauce or just wok stirred in butter garlic</i>	
MUGO KEPEN (fish/chicken)	38/36
<i>slices in chopped Thai herbs & lemon dressing stir-fried with basil leaves</i>	
FORBIDDEN CITY CHICKEN (S)	36
<i>grilled chicken on sticks dipped in our own spiced BBQ sauce</i>	
SPRING ROLLS (prawn/chicken/veg)	38/32/30
<i>fresh cut veggies and meat of your choice rolled in thin dough sheet & deep fried</i>	

SATAY GAI (S)	36
<i>grilled marinated chicken strips on bamboo skewer dipped in peanut sauce</i>	
LIVER PEPPER FRY (S)	32
<i>chicken liver tossed in onion, chili, garlic, crushed pepper & curry leaves</i>	
CRISPY BEEF BBQ SAUCE	38
<i>crispy fried BBQ marinated beef tossed in roasted pepper & red chili</i>	
PANEER IN ROASTED PEPPER CHILI (S)	32
<i>batter fried paneer cubes tossed in roasted pepper & red chili, drizzled with soya</i>	
SALT & PEPPER MUSHROOMS	30
<i>light batter fried mushrooms tossed in crushed pepper, chili and onions</i>	
KURKURI BHENDI	30
<i>spicy, crispy made with tender okra, gram flour & spices</i>	
VEGETABLE CRISPS	30
<i>assorted veggies lightly batter fried & tossed in mild garlic pepper sauce</i>	
MUN THOD GAPRO	30
<i>stir fried potatoes in chili, garlic & hot basil</i>	
CHILI POTATO	30
<i>julienne cut potatoes flour dusted & deep fried, finished with mild chilly garlic & sesame oil</i>	

GOAN

RAWA/MASALA FRIED PRAWNS (S)	42
<i>ground spice rubbed prawns coated with semolina or just masala fried</i>	
RECHAE GRILLED PRAWNS (S)	42
<i>Goan rechae rubbed prawns with shell & pan grilled</i>	
STUFFED PAPAD (prawn/chicken) (S)	38/34
<i>rechae masala tossed filling rolled in papadum & pan fried</i>	
NETHOLI RAWA FRY	28
<i>mild spice rubbed anchovies rolled in semolina coated & fried</i>	
MUSSELS RECHAE RAWA FRY	36
<i>rechae rubbed mussels, coated with semolina & pan fried</i>	
POTATO CHOPS (3 PCS)	24
<i>mashed potato stuffed with spice minced meat & fried</i>	
MUTTON CROQUETTES (6 PCS)	22
<i>oval shaped minced meat in ginger garlic & spices deep fried</i>	

WINGS / LOLLYPOPS

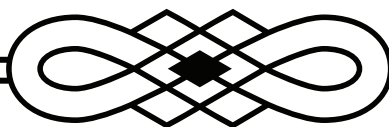
<i>chicken wings coated with spiced batter & deep fried with your choice of preparation</i>	
CLASSIC just spiced batter fried lollypop	30
FANTASTIC (S) inhouse sweet spice sauce, a favourite	34
LEMON PEPPER crushed pepper lemon mustard	34
SOYA HONEY (S) thickened soya honey herb sauce	34
TANDOORI lollypops spiced yoghurt mix, chargilled	34

WONTONS / MOMOS

STIR-FRIED WONTONS (prawn/chicken/veg) (S)	36/32/30
<i>steamed wontons tossed in garlic, chilli, spring onion & sesame oil</i>	
FRIED WONTONS (prawn/chicken/veg)	36/32/30
<i>just deep fried & served with sweet chili sauce</i>	
STEAM MOMOS (chicken/veg)	36/32
<i>steamed dumplings filled with juicy chicken / veg)</i>	

(A) allergens (S) spicy

Notes:
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SOUPS

SOUP OF THE DAY	20
<i>kindly ask your server</i>	
SEAFOOD / CRAB MEAT	22
<i>thick seafood broth with Chinese seasoning & egg</i>	
TOM YUM (prawn/chicken)	22/20
<i>traditional Thai hot & sour broth</i>	
SWEET CORN	18
<i>sweet cream corn in thickened stock & egg</i>	
HOT & SOUR	18
<i>julienne cut fresh veggies, black mushrooms & bamboo shoot in thick soya chili vinegar stock</i>	
MANCHOW	18
<i>fresh chopped veggies, chilies in thick stock stirred with soya & egg</i>	

SALADS

MEDITERRANEAN SALAD	28
<i>mix of greens, olives, feta, radish, onion, tomato with a lemon, garlic, mustard dressing</i>	
GREEN PAPAYA SALAD (A) (S)	28
<i>balance of fiery chilies, sweet palm sugar, lime juice, fish sauce & shredded papaya topped with peanuts</i>	
CHICKPEA SALAD	24
<i>chickpeas, raw mango, onion, tomato & coriander, drizzled with a tamarind dressing</i>	
TUNA SALAD	28
<i>tuna, onion, lime and crushed pepper mixed with a touch of mayo</i>	
RAITA	10
<i>whisked yogurt with coriander, onion, tomato & roasted cumin powder</i>	

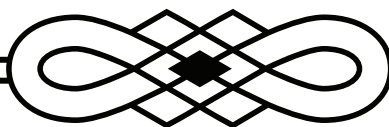
GRILLED IN TANDOOR

JHINGA LASSONI (A)	42	MURGH TIKKA (S)	36
<i>chargrilled prawns marinated with crushed garlic, cheese & hung curd</i>		<i>just the way you like juicy tangy & spicy yoghurt soaked chicken cubes chargrilled</i>	
TANDOORI (pomfret/prawn) (S)	46/42	RESHMI SEEKH KABAB (A)	36
<i>rubbed with lime ginger garlic, marinated in spiced yoghurt & chargrilled</i>		<i>mild spices & cardamom infused mince chicken chargrilled brushed with cream</i>	
MUSTARD HERB FISH	38	SEEKH KABAB (S)	36
<i>marinated in grain mustard, honey, mix herb, lemon & chargrilled</i>		<i>ground lamb meat with fresh herbs & ground spices formed on skewers & grilled</i>	
MACHI ACHARI TIKKA (S)	38	LAMB CHOPS	42
<i>fish cubes marinated in a tangy & spicy pickle spices</i>		<i>chargrilled tender juicy & spiced lamb chops</i>	
MACHI MULTANI TIKKA	38	MIX TANDOORI PLATTER	48
<i>chargrilled fish cubes with roasted garam masala & ginger garlic</i>		<i>assortment of kababs with lamb chops</i>	
MURGH TANDOOR (full/half) (S)	48/28	STUFFED MUSHROOM (A)	32
<i>all-time favorite, chargrilled chicken rubbed with yoghurt, spices & lime</i>		<i>a creamy & spice stuffed mushroom</i>	
MURGH PAHADI TIKKA (S)	36	PANEER TIKKA	34
<i>chicken cubes marinated in ground green spices</i>		<i>fresh paneer slices in a red spice marinade grilled with onion & peppers</i>	
MURGH BANJARA TIKKA	36	VEG PLATTER	40
<i>prepared in roasted ground spices & hung curd marinade</i>		<i>chargrilled mildly spiced assorted mix veggies (cauliflower, mushroom, paneer)</i>	
MURGH MALAI / RESHMI TIKKA (A)	36		
<i>creamy & nutty marinated chargrilled chicken cubes</i>			

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GOAN

SEAFOOD

POMFRET RECHAEDO (S) 46 <i>pan fried pomfret stuffed with recha masala</i>	CRAB XEC-XEC 36 <i>scrumptious Goan crab curry simmered in ground roasted spices & coconut paste</i>
MACKEREL RECHAEDO (S) 28 <i>fresh mackerel stuffed with recha & pan grilled</i>	CRAB / KUBE SUKHA (S) 36/32 <i>crabs or kube cooked in moist and thick roasted spice & coconut masala, a coastal delicacy</i>
FISH RAVA/RECHAE FRY (S) 32 <i>pan grilled semolina coated or just recha rubbed crême dory</i>	CRAB CURRY 36 <i>crab curry prepared in finely ground coconut, onion & whole spices</i>
BOMBIL RAVA FRY 26 <i>pan fried Bombay duck mildly spiced & drizzled with semolina</i>	PRAWN CURRY 36 <i>typical Goan flavorful ground red chili, spices & coconut curry, try it with bhendi</i>
PAN FRIED FISH (S) 46/34/26 (pomfret/kingfish/mackerel) <i>rubbed with our tangy ground spiced chili paste & pan grilled</i>	FISH CURRY 46/34/26 (pomfret/kingfish/mackerel) <i>spicy fish curry cooked in ground roasted red chili, spices & coconut</i>
CALAMARI RECHAE TOSSED/CHILI FRY (S) 36 <i>squid rings just tossed with onion, bell peppers and recha masala or just chili fry</i>	AMBOT TIK (sardine/mackerel) (S) 28 <i>yet another Goan delicacy if you love sour, spicy & finger licking fish gravy</i>
KING FISH STEAK (S) 42 <i>fish simmered in ground chili, spices & vinegar served with rice, onions & mushrooms</i>	CALDEEN (prawn/pomfret/dory) 36/46/36 <i>flavourful yellow curry mildly spiced & turmeric simmered in coconut milk</i>
PICKLED MACKEREL (S) 30 <i>also known as pulimunchi slow cooked with pickled tangy masala</i>	
GHEE ROAST (prawn/chicken) 42/36 <i>ground dry roasted spices marinated & cooked in ghee for a rich classy coastal flavour</i>	

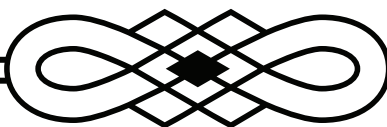
MEATS

CHICKEN XACUTI 34 <i>bone in chicken pieces in coarse roasted coconut & spice gravy</i>	BEEF CHILLY HOME STYLE 36 <i>julienned roasted beef sauted with onion, capsicum, tomato & chili on high flame</i>
CHICKEN CURRY 34 <i>boneless chicken simmered in ground red spice & coconut milk</i>	BEEF GREEN MASALA (S) 36 <i>beef cubes in ground green masala & coconut gravy</i>
CHICKEN CAFREAL (S) 40 <i>well marinated green spice grilled chicken served with potatoes</i>	BEEF / MUTTON VINDALOO (S) 36 <i>all time Goan favourite blended well with potato & red chili spices ground in vinegar</i>
EGG DROP CURRY 30 <i>eggs cracked and dropped in flavourful coconut curry</i>	MUTTON CURRY WITH POTATOES 36 <i>bone in mutton cubes cooked in flavorful ground roasted coconut, onion & spice curry</i>
	MUTTON PEPPER FRY (S) 36 <i>mutton braised in onion, crushed pepper, garlic & tempered with curry leaves</i>

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GOAN

VEGETARIAN

MUSHROOM XACUTI

28

mushrooms in coarse roasted coconut & spicy gravy

VEGETABLE STEW

28

mix veggies simmered in coconut milk, mild spices delicate & aromatic

CHANNA SUKHA

26

chick peas in a roasted spice & coconut

CABBAGE & BEANS FOGATH

26

stir fried Goan sabzi, mildly spiced, made with cabbage, beans

POTATO & MUSHROOM VINDALOO

28

all time Goan favorite prepared with ground red chili & vinegar

GOAN MASALAS

Recheado : meaning stuffed, a blend of west and east balanced taste of sweet & spice

Cafreal : ginger, garlic and greens blended paste rubbed on meat and grilled

Vindaloo : lovely red, tangy and spicy flavours ground with vinegar & garlic

Xacuti : another Goan staple and all time favourite paste prepared with ground roasted spices & blended with ground coconut

Ambotik : popular Goan masala meaning sour & spicy used with seafood curries

Goan Curry : coconut, turmeric, red chilli, coriander & cumin seeds ground with tamarind, creating a red masala

Caldeen : literally means stew blend of mild spices & tamarind



Notes:

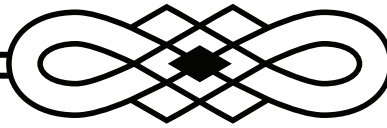
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allergens spicy

Eric's



MUGHLAI

SEAFOOD

ACHARI MASALA (prawn/kingfish) **(S)** 42/36
pickled spiced masala cooked to semi dry consistency

MACHI AMRITSARI **(S)** 36
crème d'ory in a spicy onion gravy

JOHAN'S CREAMY PRAWN 42
our Chef's nutty and creamy dish for the non spicy palate, contains sesame

CRAB PEPPER FRY 38
crab cooked in lemon, pepper & onion tempered with garlic & curry leaves

MEATS

MURGH KURCHAN **(A)** 38
tawa roasted chicken tomato capsicum in onion spice gravy to a semi dry consistency

BUTTER CHICKEN **(A)** 34
needs no explanation when shredded tandoori chicken, tomato & butter come together

CHICKEN TIKKA MASALA 34
chicken tikka cubes in spiced thick tomato gravy

CHICKEN DO PYAZA **(A)** 34
thick chicken preparation cooked in double chunks of onions

MUGHLAI CHICKEN **(A)** 34
creamy nutty north Indian brown onion gravy

DESI CHICKEN CURRY 34
village style flavourful & robust chicken curry

TAWA CHICKEN 34
combination of red & ground green masala cooked to a semidry consistency

COASTAL CHICKEN **(A)** 34
deep fried chicken cubes folded in spice and nut paste tempered with curry leaves & chili

LAMB KOFTA MASALA **(S)** 36
meatballs simmered in spicy flavourful sauce

SALI BOTI 36
our Parsi friend's delightful mutton recipe topped with crispy julienned potatoes

ROGAN JOSH 36
mutton cubes braised & slow cooked in aromatic spice, ratan jot & onion gravy

BHUNA GOSHT 36
lamb spices and brown onion thick gravy combination goes well with crisp roti

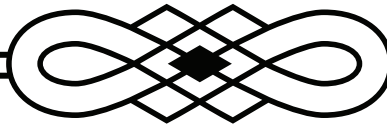
KEEMA MUTTER 36
fresh mutton mince cooked with fresh herbs & spice powder drizzled with lemon

MUTTON MADRAS CURRY 36
our version of mutton with coconut milk and roasted Madras curry powder & kadipatta

RARA GOSHT **(S)** 38
a unique lipsmacking mutton combined with mince, spices to a thick consistency

METHI / SAG GOSHT 36
mutton prepared in your choice of fresh methi or sag mild spice contains ghee

LAMB CHOP MASALA **(S)** 40
chef's marinated lamb chops dum cooked on bed of onions to a thick consistency



MUGHLAI

VEGETARIAN

PANEER MOTHIA (A)	32	ALOO METHI	28
<i>creamy ground onion gravy combined with paneer & corn</i>		<i>fresh fenugreek leaves and potatoes in butter & mild spices</i>	
PANEER JALFRAIZIE (A)	32	LASSONI METHI/PALAK	28
<i>paneer & veggies saute in mild spiced tomato concasse, a bit sweet and tangy</i>		<i>fresh methi or spinach leaves sauted in butter garlic & ground spices</i>	
PALAK PANEER (A)	32	CHANNA PINDI/MASALA	28
<i>a simple combination of freshly ground spinach & paneer cubes</i>		<i>chick peas in a north Indian style masala, pindi is a dryer version</i>	
CHATPATA PANEER (A)	32	MOITH KI SABJI MILAN	28
<i>quick & delicious street style cubes of paneer done in thick gravy</i>		<i>combination of beans, mushroom, broccoli & cauliflower in onion, garlic tomato paste</i>	
SABJI MILONI	28	DAL MAKHANI	22
<i>diced assorted veggies cooked in onion & white creamy gravy</i>		<i>rajma & black dal slow cooked finished with butter & spice perfect with crisp roti</i>	
BHENDI MASALA	28	DAL PANCHMEL	22
<i>one of our best seller's okra tossed in spiced onion & tomato cubes</i>		<i>protein packed combination of five lentils prepared deliciously</i>	
ALOO GOBI	28	DAL TADKA	18
<i>cauliflower & potato stir fried in cumin, ginger, garlic</i>		<i>our simple version of tempered moong & masoor dal in fresh herbs & spice</i>	

INDIAN RICE & BREADS

PULAO	26
JEERA RICE / GHEE RICE	22
STEAM RICE	10
MINI SET DOSA	10
GARLIC BUTTER NAAN	10
NAAN / KULCHA	7
PARATHA	7
STUFFED PARATHA (paneer/aloo/methi)	12/10/10
ROTI	4
PAV - 2 PCS	6
BUTTER GARLIC PAV - 2 PCS	10
CHAPATTI	3
MIX BASKET	28
MASALA PAPAD	5

BIRYANI

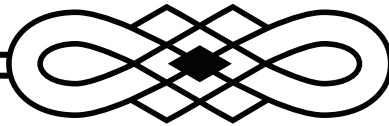
our biryanis are flavourful with extra masala

PRAWN	38
FISH (kingfish/dory)	42/36
CHICKEN TIKKA / RESHMI	36
MUTTON (with bone/boneless)	34/38
CHICKEN	30
VEGETABLE	28

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GRILLED-ON-GRIDDLE

SEAFOOD GRILL	50	BEEF STEAK	42
<i>seasoned prawn, fish and squids grilled and served with sauted veggies & garlic pav</i>		<i>flattened with pepper, grilled finished with brown sauce served with sauted veggies</i>	
HERB GRILLED CHICKEN	42	ROAST BEEF WITH ONION & POTATOES	42
<i>mild preparation of garlic & herb marination served over sauted veggies</i>		<i>pot roasted slices in pepper onion gravy served with grilled onion & potatoes</i>	
CHICKEN STEAK	42	CRÈME DORY GARLIC FLAKES	42
<i>grilled supreme of chicken sandwiched with onion & spices served with sauted veggies</i>		<i>grilled fish with herb & garlic rub served with sauted veggies</i>	

CHINESE

GRAVIES

choice of meat

PRAWN	42	FISH	36	BEEF	36
CRAB	38	CHICKEN	32	VEGETABLE	30

choice of sauces

BUTTER RED CHILLI

red chili flakes, seasoning & butter

CHILLI SAUCE

all-time favorite slit chillies garlic in thick soya sauce

SWEET & SOUR

tomato & vinegar sweetened finished with chopped pineapple

SZECHWAN (S)

chopped fresh herb individually shallow fried & combined in ground red chili paste

MUNCHURIAN (S)

chopped chili, garlic & ginger tempered with soya prepared dry or thick gravy

BLACK BEAN

black beans & chili paste combined to a thick sauce

OYSTER SAUCE

mild oyster sauce stirred in garlic & spring onions

HUNAN

soya & honey stir fried with ginger, garlic, chili & spring onion

CRUSH PEPPER GARLIC (S)

Teriyaki infused with crushed pepper & garlic, finished with spring onion

LEMON GARLIC BUTTER

lemon, chopped garlic, coriander leaves in melted butter

SPECIALS

CHIANG MAI CURRY	40	SHINTO TEMPLE CHICKEN	36
<i>Thai curry flavoured with ginger, tumeric & tangy</i>		<i>soya, chilli & szechwan combination</i>	
ASIAN CHILLI CRABS (S)	40	BEEF WOK STIR FRY	36
<i>mud crabs stir fried heavily coated with ground ginger, garlic, red chilli, tomato paste</i>		<i>beef slices stir fried in veggies and oyster sauce</i>	
ROAST SAMURAI CHICKEN	34	STIR FRIED CHICKEN/VEGETABLE	34/30
<i>diced roasted chicken in chilli oyster sauce & spring onion</i>		<i>a quick stir fried broccoli, mushroom, baby corn, bell peppers with soya garlic</i>	

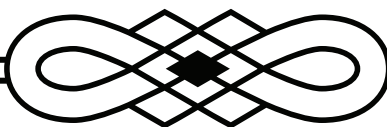
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THAI CURRIES

choice of meat

PRAWN	42	BEEF	38	VEGETABLE	32
FISH	38	CHICKEN	34		

GAENG KHEAW WAN

popular green curry flavored with coconut milk & aromatic basil

GAENG PHED

spicy red curry with bird chilly, lemon grass & coconut milk

GAENG MASSAMAN

traditional southern Thai curry

GAENG PANANG

Malay Thai red curry delicately flavored with peanuts

RICE & NOODLES

POT RICE (prawn/chicken/veg) **new recipe** 40/36/32

flavourful rice topped with mix veggies and Asian soya aniseed sauce

SINGAPORE RICE (prawn/chicken/veg) 36/32/28

combination of rice & noodles tossed with nuts, bell peppers & sriracha

BANGKOK RICE (prawn/chicken) 36/32

Thai style fried rice

FIERY RICE 40

Thai spicy rice with flavours of shrimps topped with fried chicken & egg

SZECHUAN FRIED RICE ^(S)(prawn/chicken/veg) 36/32/28

stir fried rice with spicy Szechuan sauce and egg

BURNT GARLIC RICE (prawn/chicken/veg) 36/32/28

crispy garlic & rice tossed with a dash of sriracha sauce

FRIED RICE (mixed/chicken/veg) 36/30/26

seasoned egg spring onion & dash of soya stir fried over high flame

MALAYSIAN STYLE UDON 40/32

(prawn/chicken)

Malaysian stir-fried noodles with choice of topping

HAKKA NOODLES (mixed/chicken/veg) 38/32/28

julienne cut assorted veggies, stir-fried with egg noodles with pepper & salt

SZECHUAN NOODLES 38/32/26

(mixed/chicken/veg)

noodles with spice szechuan sauce & egg

AMERICAN CHOP SUEY 40/32/28

(prawn/chicken/veg)

julienne cut veggies in sweet sour sauce on a bed of crispy noodles & fried egg topping

CHINESE CHOP SUEY 40/32/28

(prawn/chicken/veg)

julienne cut veggies in white sauce on a bed of crispy noodles & fried egg topping

BISHNU'S PAN FRY NOODLES 40/32/28

(prawn/chicken/veg)

crispy pan fried noodles topped with juicy meat of your choice

DESSERTS

DATE PANCAKE WITH ICE CREAM 22

HEAVENLY DELIGHT 22

STEWED APRICOTS WITH ICE CREAM 20

LAVA CAKE WITH ICE CREAM 22

TRIFLE PUDDING 20

GULAB JAMUN 10

CRÈME CAMEL 10

GAJAR KA HALWA WITH ICE CREAM 22

^(A) allergens ^(S) spicy

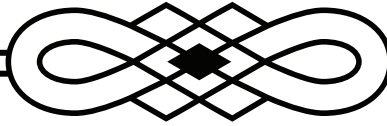
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BEVERAGES

FRESH JUICE (WATERMELON/ORANGE)	18
MINT COOLER	18
CRUSHED GINGER ALE <small>in-house preparation</small>	18
ICE TEA <small>in-house preparation</small>	18
FRESH LEMONADE	18
LASSI / BUTTERMILK	16
MANGO LASSI	18
MILKSHAKE <small>vanilla / strawberry / mango / banana</small>	18
SOL KADI	8
AERATED DRINK	6
MINERAL WATER <small>large / small</small>	8/6

*Taste Eric's promise even
with
Breakfast & Lunch Packs
Outdoor Catering
Party Snacks
Marinated Meats*

Eric's

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Food preparations created by Eric's may differ from other recipes

Eric's Safa
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