

Dinner Menu

COLD STARTER

Marinated Beetroot

Roasted and pickled beetroot

Imam Bayildi (D) (N) (V)

Roasted eggplant, caramelized onion, pine nuts, feta cheese

Watermelon & Feta Cheese (D) (N) (V)

Toasted almond, chili flakes and basil leaves

Tzatziki & Tyrokafteri (G) (D) (V)

With toasted pita bread

Beef Carpaccio (D)

Truffle and mustard dressing, arugula leaves and parmesan

Artichoke Dolma (N) (V)

Stuffed artichoke with herbed rice, almond, lemon oil

Burrata (D) (V)

Burrata DOP with organic tomatoes, basil leaves and balsamic dressing

HOT STARTER

Short Ribs Manti (G) (D)

Dumpling with yoghurt, fresh tomato sauce and herbs

Truffle Borek (G) (D) (V)

Cheese pie with truffle and honey, fresh truffle shaves

Deep Fried Calamari (G) (D)

Served with tartare sauce, chili and lemon wedge

Eggplant Parmigiana (G) (D) (V)

Baked eggplant, tomato sauce, parmesan and burrata cheese

Garlic Chili Prawn (G) (D) (SH)

Charcoal grilled prawn with garlic butter, chives

Veal Liver (G) (D)

Pan fried Italian veal liver with caramelized onion

Grilled Octopus (G) (D)

Pickled cherry tomato and fennel salad with salsa verde

RAW SEAFOOD

Caviar

Served with blinis, crispy bread and traditional condiments

Russian Oscietra 30gr - **420** 50gr - **680**

Oyster No 4 (SH)

per pieces

Gillardeau oysters served with lemon wedge and mignonette

Salmon Tacos (G)

Cured salmon with avocado, herbs and salmon roe

Sea Bass Carpaccio (G)

Green chili, cilantro, bread crumbs citrus and truffle vinaigrette

Tuna Tartare (G)

Bluefin tuna with avocado and toasted bread

Shrimp Ceviche

With tiger's milk, crispy corn and fresh herbs

SALAD

Caesar Salad (D) (G) (V)

With chicken or prawn 120 AED

Cauliflower Salad (D) (N) (V)

Comte cheese, pistachio, orange segments and pomegranate

Endive Salad (D) (N) (V)

Tamarind and mustard dressing, gorgonzola cheese, almond, apple

Greek Salad (D) (V)

Organic tomato, cucumber, kalamata olives and feta cheese

Duck Salad (G) (N)

Fresh herbs, watermelon, cashew nuts and sesame dressing

Amalfi Salad (SH)

Grilled prawns, tomatoes, cucumber, onion and lemon oil

Lobster Salad (G) (SH)

Mediterranean salad with poached lobster, fennel and orange

(G) Gluten, (D) Dairy, (N) Nuts, (SH) Shellfish, (V) Vegetarian

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.

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PASTA

Penne Arrabbiata (G) (D) (V)

Penne pasta with spicy tomato sauce

Paccheri Pesto (G) (D) (V)

Paccheri pasta with basil pesto, fine beans and pine nuts

Maltagliati Veal Ragout (G) (D)

Home-made pasta with veal ragout sauce and parmesan

Spaghetti with Mussels (G) (SH)

Fresh chili, garlic and cherry tomato sauce

Tagliolini Truffle (G) (D) (V)

Home-made Tagliolini pasta with fresh truffle sauce

Seafood Orzo (G) (SH)

Orzo with cherry tomato sauce and sauteed seafood

Linguine Lobster (G) (D) (SH)

With cherry tomato sauce, lobster bisque and grilled lobster

RISOTTO

Carnaroli rice, parmesan cheese, fresh herbs, vegetable broth

Asparagus Risotto (D) (V)

Green asparagus and semi dried cherry tomato

Wild Mushroom Risotto (D) (V)

Sauteed wild mushrooms and fresh truffle shaves

PIZZA

Burrata & Pomodori (G) (D) (V)

Buffalo mozzarella, semi dried tomatoes and fresh basil

Bresaola (G) (D)

Bresaola, arugula, parmesan cheese, semi dried tomatoes

Truffle (G) (D) (V)

Buffalo mozzarella, mascarpone, parmesan, fresh black truffle

MAIN COURSE

Roasted Chicken (G) (D)

Corn fed baby chicken, chicken jus and fresh truffle

Veal Milanese (G) (D)

Arugula cherry salad with onion and parmesan

Wagyu Short Ribs (D)

Braised short ribs, mashed potato and own juice

Lamb Chops (G) (D)

Grilled lamb chops with olives, padron peppers and tomato

Salmon Papillote (D)

Foil wrapped salmon fillet with tomatoes, lemon and onion

Sea Bream 800g Grilled or Oven Baked

Lemon butter sauce with capers and cherry tomato (D)

Seabass 1000g Grilled or Salt Crusted

Lemon butter sauce with capers and cherry tomato (D)

STEAK

Served with grilled padron pepper, cherry tomatoes and fresh herbs paste

Wagyu Beef Tenderloin MB6/7 (D)

Starting from 200g

Wagyu Beef Rib eye MB 6/7 (D)

Starting from 300g

SIDE ORDER

Arugula and Cherry Tomato Salad (V)

Mashed Potato (D) (V) Add black truffle 35

Grilled Asparagus (V)

Charred Broccoli (V)

Truffle & Parmesan Fries (D) (V)

DESSERT

Raspberry Milk Cake (G) (D) (V)

Sponge cake with milk syrup and fresh raspberries

Tiramisu (G) (D) (V)

Home-made old school Tiramisu

Hot Chocolate Souffle (G) (D) (V)

Baked chocolate cake with vanilla ice cream

Passion Fruit Cheesecake (G) (D) (N) (V)

Philadelphia cheesecake with passion fruit compote

Watermelon Platter (V)

Sliced seedless watermelon

Fruit Platter (V)

Sliced fresh fruits and wild berries

Frozen Greek Yoghurt (D) (N) (V)

Greek yoghurt ice cream with honey and candied walnut

Pistachio Ice Cream (D) (N) (V)

Homemade pistachio ice cream with roasted pistachio

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