

## 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

## SNACK

### Guacamole (G) (V)

Avocado dip with fresh herbs, lime and sesame cracker

### Bao Bun (G) (D)

Braised short ribs, teriyaki sauce, pickled onion, kimchi

### Grilled Chicken Wings (G) (D)

Charcoal grilled chicken wings with lemon wedge and chili

### Wagyu Cheeseburger (G) (D)

Sweet relish, cheddar cheese and sweet potato fries

## 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

## SUSHI

### Salmon Roll (G)

Truffle cream cheese, tempura onion, avocado and corn

### Prawn & Truffle Roll (G) (SH)

Tempura prawn, avocado, pickled carrot, spicy mayo and tobiko

### Poke Bowl (G)

Raw seafood with sushi rice, avocado, beetroot, mango, edamame

### Spicy Tuna & Caviar (G)

Spicy bluefin tuna with crispy sushi rice and Oscietra caviar

(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.

All prices are in AED and inclusive of 7% mun. Fee, 5% VAT

## 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

### Quattro Formaggi (G) (D) (V)

Buffalo mozzarella, gorgonzola, brie and parmesan cheese

### Diavola (G) (D)

Buffalo mozzarella, San Marzano tomatoes sauce, spicy salami

### 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

### Mediterranean Salad (V)

### Arugula and Cherry Tomato Salad (V)

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

### Grilled Asparagus (V)

### Charred Broccolini (V)

### Sweet Potato Fries (V)

### French Fries (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

(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.

All prices are in AED and inclusive of 7% mun. Fee, 5% VAT