

Dinner Menu

COLD STARTER

Marinated Beetroot	55
Roasted and pickled beetroot	
Imam Bayildi (D) (N) (V)	60
Roasted eggplant, caramelized onion, pine nuts, feta cheese	
Watermelon & Feta Cheese (D) (N) (V)	95
Toasted almond, chili flakes and basil leaves	
Tzatziki & Tyrokafteri (G) (D) (V)	110
With toasted pita bread	
Beef Carpaccio (D)	125
Truffle and mustard dressing, arugula leaves and parmesan	
Artichoke Dolma (N) (V)	135
Stuffed artichoke with herbed rice, almond, lemon oil	
Burrata (D) (V)	150gr-90 300gr-170
Burrata DOP with organic tomatoes, basil leaves and balsamic dressing	

HOT STARTER

Short Ribs Manti (G) (D)	95
Dumpling with yoghurt, fresh tomato sauce and herbs	
Truffle Borek (G) (D) (V)	95
Cheese pie with truffle and honey, fresh truffle shaves	
Deep Fried Calamari (G) (D)	100
Served with tartare sauce, chili and lemon wedge	
Eggplant Parmigiana (G) (D) (V)	110
Baked eggplant, tomato sauce, parmesan and burrata cheese	
Garlic Chili Prawn (G) (D) (SH)	120
Charcoal grilled prawn with garlic butter, chives	
Veal Liver (G) (D)	130
Pan fried Italian veal liver with caramelized onion	
Grilled Octopus (G) (D)	165
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 40
Gillardeau oysters served with lemon wedge and mignonette	
Salmon Tacos (G)	95
Cured salmon with avocado, herbs and salmon roe	
Sea Bass Carpaccio (G)	110
Green chili, cilantro, bread crumbs citrus and truffle vinaigrette	
Tuna Tartare (G)	120
Bluefin tuna with avocado and toasted bread	
Shrimp Ceviche	125
With tiger's milk, crispy corn and fresh herbs	

SALAD

Caesar Salad (D) (G) (V)	75
With chicken or prawn 120 AED	
Cauliflower Salad (D) (N) (V)	75
Comte cheese, pistachio, orange segments and pomegranate	
Endive Salad (D) (N) (V)	80
Tamarind and mustard dressing, gorgonzola cheese, almond, apple	
Greek Salad (D) (V)	95
Organic tomato, cucumber, kalamata olives and feta cheese	
Duck Salad (G) (N)	110
Fresh herbs, watermelon, cashew nuts and sesame dressing	
Amalfi Salad (SH)	120
Grilled prawns, tomatoes, cucumber, onion and lemon oil	
Lobster Salad (G) (SH)	160
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.

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	115
Paccheri Pesto (G) (D) (V) Paccheri pasta with basil pesto, fine beans and pine nuts	120
Maltagliati Veal Ragout (G) (D) Home-made pasta with veal ragout sauce and parmesan	125
Spaghetti with Mussels (G) (SH) Fresh chili, garlic and cherry tomato sauce	145
Tagliolini Truffle (G) (D) (V) Home-made Tagliolini pasta with fresh truffle sauce	160
Seafood Orzo (G) (SH) Orzo with cherry tomato sauce and sauted seafood	170
Linguine Lobster (G) (D) (SH) Half 260 - Whole 480 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	130
Wild Mushroom Risotto (D) (V) Sauteed wild mushrooms and fresh truffle shaves	145

PIZZA

Burrata & Pomodori (G) (D) (V) Buffalo mozzarella, semi dried tomatoes and fresh basil	130
Bresaola (G) (D) Bresaola, arugula, parmesan cheese, semi dried tomatoes	135
Truffle (G) (D) (V) Buffalo mozzarella, mascarpone, parmesan, fresh black truffle	175

MAIN COURSE

Roasted Chicken (G) (D) Corn fed baby chicken, chicken jus and fresh truffle	175
Veal Milanese (G) (D) Arugula cheery salad with onion and parmesan	180
Wagyu Short Ribs (D) Braised short ribs, mashed potato and own juice	190
Lamb Chops (G) (D) Grilled lamb chops with olives, padron peppers and tomato	200
Salmon Papillote (D) Foil wrapped salmon fillet with tomatoes, lemon and onion	180
Sea Bream 800g Grilled or Oven Baked Lemon butter sauce with capers and cherry tomato (D)	220
Seabass 1000g Grilled or Salt Crusted Lemon butter sauce with capers and cherry tomato (D)	360

STEAK

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

Wagyu Beef Tenderloin MB6/7 (D) Starting from 200g	100g / 170
Wagyu Beef Rib eye MB 6/7 (D) Starting from 300g	100g / 170

SIDE ORDER

Arugula and Cherry Tomato Salad (V)	45
Mashed Potato (D) (V) Add black truffle 35	45
Grilled Asparagus (V)	50
Charred Broccolini (V)	50
Truffle & Parmesan Fries (D) (V)	70

DESSERT

Raspberry Milk Cake (G) (D) (V) Sponge cake with milk syrup and fresh raspberries	60	Watermelon Platter (V) Sliced seedless watermelon	120
Tiramisu (G) (D) (V) Home-made old school Tiramisu	65	Fruit Platter (V) Sliced fresh fruits and wild berries	180
Hot Chocolate Souffle (G) (D) (V) Baked chocolate cake with vanilla ice cream	75	Frozen Greek Yoghurt (D) (N) (V) Greek yoghurt ice cream with honey and candied walnut	60
Passion Fruit Cheesecake (G) (D) (N) (V) Philadelphia cheesecake with passion fruit compote	75	Pistachio Ice Cream (D) (N) (V) Homemade pistachio ice cream with roasted pistachio	65

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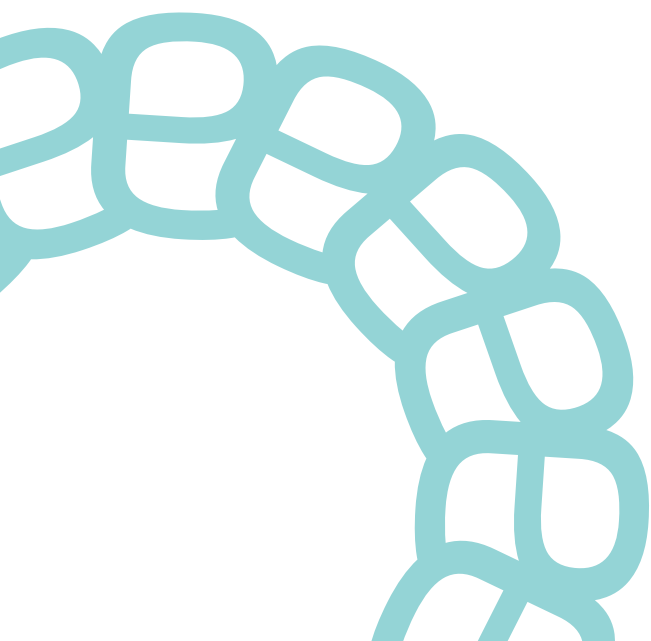
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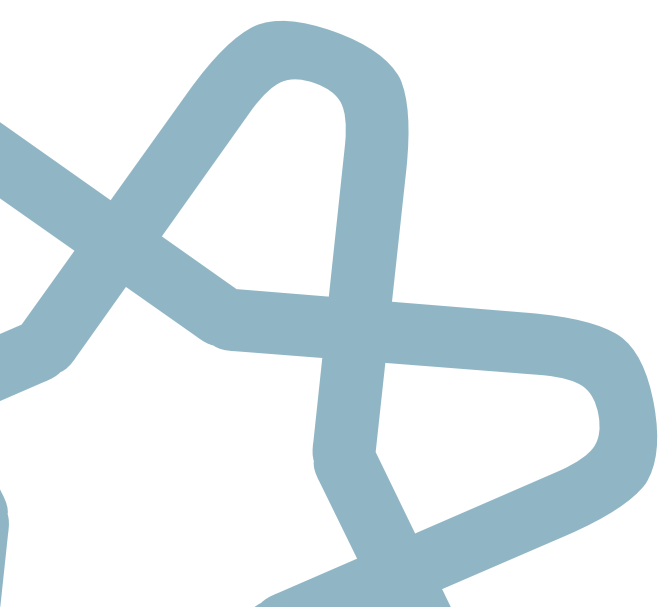
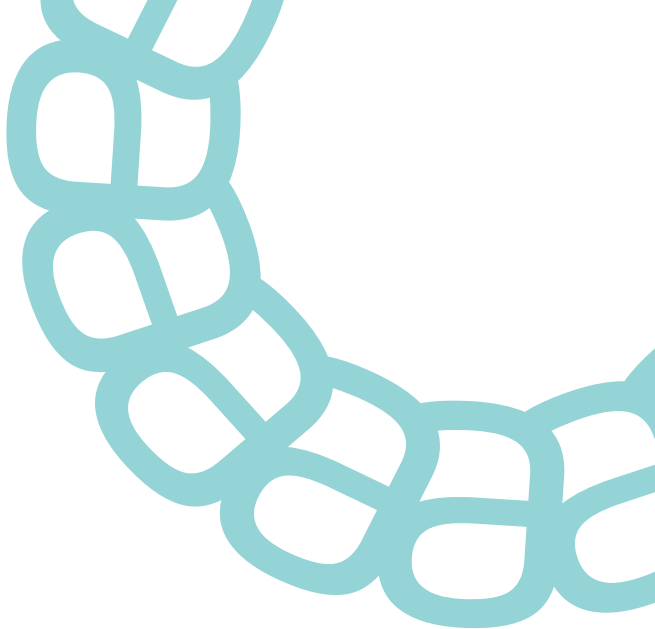
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