



TALEA

BY ANTONIO GUIDA

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CLASSICS

BURRATA, INSALATA DI POMODORO & CIPOLLOTTO (D) (G) (V)

Burrata with Organic Tomatoes, Spring Onion & Marinated Roots

125

TARTARE DI MANZO

Beef Tartare, Served Tableside

145

VITELLO TONNATO (D)

Poached Veal, Tuna Sauce, Capers & Celery

140

SPAGHETTI AL POMODORO FRESCO (D) (G) (V)

Handmade Spaghetti with Datterini Tomatoes

125

COTOLETTA ALLA MILANESE (G)

Milanese Style Veal Cutlet, Rocket Leaves & Cherry Tomatoes Salad

315

ANTIPASTI

STARTERS

BRUSCHETTA MEDITERRANEA (D) (G)

Toasted Bread, Tomatoes Confit, Cantabrico Anchovies & Stracciatella

80

POLPO SCOTTATO (D) (N)

Roasted Octopus, Potato & Pistachio

140

CALAMARO ALLA GRIGLIA (G)

Grilled Squid, Broad Beans Purée, Italian Chicory & Pecorino

135

GAMBERI ROSSI DI MAZARA DEL VALLO (G)

Crispy Red Prawns from Mazara Del Vallo, Bell Peppers & Anchovies

140

TARTARE DI SPIGOLA

Seabass Tartare, Olives, Capers & Organic Tomatoes

135

ANIMELLA, BAGNA CÀUDA & VERDURE DELL'ORTO (D)

Pan-Fried Sweetbread, Bagna Càuda & Vegetables from Our Garden

130

PARMIGIANA DI MELANZANE (D) (G) (V)

Layered Eggplants, Tomato Sauce, Scamorza Fondue & Basil

100

PASTE

PASTA

GNOCCHI ALLE VONGOLE, BOTTARGA & SALSÀ VERDE (G)

Handmade Gnocchi with Clams & Bottarga

145

RAVIOLI DI GRANO SARACENO ALLA VERZA, FONDUTA DI PECORINO & SALVIA (D) (G)

Handmade Buckwheat Ravioli with Cabbage, Pecorino Fondue & Sage Jus

150

FETTUCCINE ALLA NERANO (D) (G) (V)

Fettuccine, Zucchini, Parmesan & Basil

135

LINGUINE ALL' ASTICE (G)

Linguine di Gragnano IGP, Canadian Lobster, Garlic & Organic Tomatoes

295

PASTA, PATATE & PROVOLA (D) (G) (V)

Pasta, Potatoes & Provola

130

FREGOLA, POMODORO SECCO & PESTO (D) (G)

Fregola with Sun-Dried Tomatoes, Basil Pesto & Beetroot Sauce

With Langoustine + AED 70

135

RISOTTO, MANDARINO, ZAFFERANO & GAMBERO ROSSO DI SICILIA (D)

Risotto with Tangerine, Saffron Emulsion, Green Tomatoes & Red Prawns from Sicily

180

Vegetarian (V) - Vegan (VN) - Nuts (N) - Dairy (D) - Pork (P) - Gluten (G)

All prices are inclusive of all applicable service charge and VAT.

All our seafood is sustainably sourced

SECONDI

MAIN COURSES

CONTROFILETTO DI WAGYU, CIPOLLOTTO & CICORIA (D)	380	VERZA BRASATA, SEDANO RAPA & CRESCIONE (VN)	185
Australian Wagyu Striploin, Spring Onion & Chicory With Truffle + AED 35 Per Gram		Braised Savoy Cabbage, Celeriac & Watercress	
AGNELLO CON POLENTA AL NERO & VERZA (D) (N)	225	SPIGOLA, RISONE AL POMODORO & BASILICO (D) (G)	285
Lamb, Black Polenta & Savoy Cabbage		Seabass, Risoni with Tomato Sauce & Basil	
ROMBO, SPINACI, SALSA LIMONE & CAPPERI (D)	295		
Turbot, Spinach, Lemon & Capers Sauce			

DA CONDIVIDERE

TO SHARE

(35-40 minutes preparation time)

BRANZINO AL SALE (D) (G) (N)	680	BISTECCA (D)	1100
Herbs Salt-Crusted Seabass with Cauliflower & Asparagus		Australian Tomahawk Wagyu Steak, Served with Sides	

CONTORNI

SIDES

INSALATA (VN)	35	PATATE AL FORNO (D) (VN)	40
Rocket Leaves & Cherry Tomatoes Salad		Oven-Roasted Potatoes with Rosemary	
MELANZANE AL FUNGHETTO (D) (V)	40		
Eggplants with Parmesan & Basil			

SENTIERI GASTRONOMICI

SET MENUS

DALL' ORTO ALLA TAVOLA (VN)	480	IL NOSTRO PERCORSO	650
4-Courses Vegan Tasting Menu		5-Courses Chef's Signatures Tasting Menu	

PIZZE

PIZZA

MARINARA (G) (VN)	90	DIAVOLA (D) (G) (P)	125
Tomato Sauce, Garlic, Oregano & Olive Oil		Tomato Sauce, Mozzarella & Spicy Pork Salami	
MARGHERITA (D) (G) (V)	105	PIZZA AL NERO (D) (G)	140
Tomato Sauce, Mozzarella & Basil		Black Charcoal Dough, Burrata & Iberico Beef Ham	
NAPOLI (G)	110	TARTUFO (D) (G) (N)	160
Tomato Sauce, Capers & Anchovies		Black Truffle, Gorgonzola, Scamorza & Walnuts With Truffle + AED 35 Per Gram	
PIZZA GOURMET (G)	180		
Signature Pizza by Chef Luigi			

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