



## FRESCO

|  |     |   |    |
|--|-----|---|----|
| <b>TUNA TARTARE (R)</b><br>Green apple, guacamole, honey-truffle dressing  | 95  | <b>SALMON TIRADITO (R)</b><br>Olive, coriander, avocado, yuzu | 85 |
| <b>WAGYU BEEF CARPACCIO (N, R)</b><br>Sun-dried cherry tomato, parmesan crackers, walnut creamy mustard dressing | 120 |   |    |

## ANTIPASTI

|  |    |  |    |
|--|----|--|----|
| <b>BEETROOT AND ORANGE (N, VG)</b><br>Spinach hummus, roasted pistachio  | 60 | <b>FRIED CALAMARI</b><br>Tomato relish, coconut-lime mayo  | 80 |
| <b>CAULIFLOWER SALAD (N, VG)</b><br>Fried cauliflower, sweet and sour onion, pomegranate seeds                 | 50 | <b>MEDITERRANEAN OCTOPUS (N)</b><br>Cherry tomato, olive, potato, red onion, pesto                     | 80 |
| <b>SPINACH AND PUMPKIN SALAD (VG)</b><br>Roasted pumpkin, cherry tomato, blueberry passion fruit dressing      | 60 | <b>GREEK MEZZE (N, V)</b><br>Hummus, tzatziki, melitzanosalata, tirokafteri served with pita bread     | 80 |
| <b>AVOCADO SALAD (V)</b><br>Guacamole, mixed greens, lime, parmesan crackers                                   | 70 | <b>BURRATA (N, V)</b><br>Fresh fig, fig vinegar, toasted almond, rocket leaf, truffle oil              | 90 |
| <b>NIÇOISE</b><br>Tuna confit, cherry tomato, green bean, potato, anchovy egg, olive, onion marmalade dressing | 85 | <b>CAESAR</b><br>Baby gem, caesar dressing, parmesan, crouton<br>with chicken 80<br>with prawns (S) 90 | 65 |

## PASTA

|  |     |  |     |
|--|-----|--|-----|
| <b>TRUFFLE RIGATONI (V)</b><br>Fresh black truffle, parmesan, cream          | 180 | <b>HOME-MADE LOBSTER TAGLIATELLE (S)</b><br>Half lobster, cherry tomato, lobster sauce             | 180 |
| <b>PACCHERI BEEF RAGOUT</b><br>Minced beef, mirepoix, tomato sauce           | 115 | <b>HOME-MADE RICOTTA AND SPINACH RAVIOLI (V)</b><br>Ricotta cheese, spinach, parmesan, sage-butter | 95  |
| <b>SPAGHETTONI ALLE VONGOLE E BOTTARGA</b><br>Clam, zucchini, cured fish roe | 165 |  |     |

(N) Nuts (R) Raw (S) Shellfish (V) Vegetarian (VG) Vegan

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus. Kindly note that our dishes are not produced in an entirely allergen free environment. All prices are in UAE Dirhams and are inclusive of 7% Municipality fees, 10% Service charge and 5% Value Added Tax.

## PIZZA

|   |     |  |     |
|---|-----|--|-----|
| <b>MARGHERITA (V)</b><br>Agerola mozzarella, San Marzano DOP tomato, basil<br>organic extra virgin olive oil      | 75  | <b>BUFALA (V)</b><br>Buffalo mozzarella, San Marzano DOP tomato, basil<br>organic extra virgin olive oil | 90  |
| <b>REGINA</b><br>Agerola mozzarella, parmesan, rocket leaf, wagyu bresaola  | 110 | <b>TARTUFO (V)</b><br>Agerola mozzarella, mushroom, black truffle  | 110 |
| <b>DIAVOLA</b><br>Agerola mozzarella, San Marzano DOP tomato<br>spicy beef salami, organic extra virgin olive oil | 95  | <b>FUNGI E PROSCIUTTO</b><br>Agerola mozzarella, San Marzano DOP tomato, mushroom<br>turkey ham          | 90  |

## MAINS

|  |     |  |     |
|--|-----|--|-----|
| <b>SEARED SCOTTISH SALMON</b><br>Roasted potato, baby spinach, lemon butter sauce  | 160 | <b>GRILLED LAMB CHOPS</b><br>Garlic mashed potato, green pea, lamb jus                                       | 130 |
| <b>GARLIC TIGER PRAWNS (N, S)</b><br>Cherry tomato, almond, parsley  | 145 | <b>MARINATED BABY CHICKEN (N)</b><br>Provençale ratatouille, pesto bread crumb, chicken jus                  | 115 |
| <b>PAELLA VALENCIANA (S)</b><br>Bomba rice, calamari, clam, mussel, prawn, chicken, soffritto<br>parsley oil, lemon wedge, aioli sauce | 240 | <b>VEGETARIAN MOUSSAKA (V)</b><br>Eggplant, onion, carrot, celery, capsicum<br>zucchini, tomato, goat cheese | 70  |

## FROM THE JOSPER

Our dishes from the Josper come with your choice of side and sauce:

CHIMICHURRI | AIOLI | PEPPERCORN | MUSHROOM & MUSTARD

|                             |                      |                                  |                      |
|-----------------------------|----------------------|----------------------------------|----------------------|
| <b>CANADIAN LOBSTER (S)</b> | 420                  | <b>ANGUS RIVERINA TENDERLOIN</b> | 200g 280<br>400g 520 |
| <b>CANARY SEABASS</b>       | half 220<br>full 400 | <b>BLACK ANGUS STRIPLOIN</b>     | 250g 260<br>500g 500 |

## SIDES

|  |          |  |    |
|--|----------|--|----|
| <b>SEASONAL GRILLED VEGETABLES (V)</b>     | 40       | <b>SAUTÉED MUSHROOMS (V)</b>                                       | 30 |
| <b>FRENCH FRIES (V)</b><br>with truffle    | 25<br>35 | <b>SAUTÉED BROCCOLI (N, V)</b><br>Broccoli, butter, garlic, almond | 40 |
| <b>MASHED POTATOES (V)</b><br>with truffle | 25<br>35 | <b>ROASTED POTATOES (V)</b><br>Garlic, herbs                       | 35 |

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