



FRESCO

KING CRAB (S) Baby gem, fennel, mango, spicy mayo dressing	110	SALMON TIRADITO (R) Olive, coriander, avocado, yuzu	85
TUNA TARTARE (G, R) Green apple, guacamole, honey-truffle dressing	95	WAGYU BEEF CARPACCIO (D, N, R) Sun-dried cherry tomato, parmesan crackers, walnut creamy mustard dressing	120

ANTIPASTI

BEETROOT AND ORANGE (G, N, V) Spinach hummus, roasted pistachio	60	FRIED CALAMARI (D, G) Tomato relish, coconut-lime mayo	80
CAULIFLOWER SALAD (N, V) Fried cauliflower, sweet and sour onion pomegranate seeds	50	WHITE BEANS TARAMASALATA (G, N, S) White bean, tarama, fresh salmon, pine nut, zucchini escabeche	70
SPINACH AND PUMPKIN SALAD (V) Roasted pumpkin, cherry tomato, blueberry passion fruit dressing	60	POTATO AND LEEK CROQUETTES (D, G) Wagyu bresaola, parmesan sauce	45
AVOCADO SALAD (D, V) Guacamole, mixed greens, lime, parmesan crackers	70	MEDITERRANEAN OCTOPUS (D, N) Cherry tomato, olive, potato, red onion, pesto	80
NIÇOISE Cherry tomato, green bean, potato, anchovy, egg, olive onion marmalade dressing	85	GREEK MEZZE (D, N, V) Hummus, tzatziki, melitzanosalata, tirokafteri served with pita bread	80
BURRATA (D, N, V) Fresh fig, fig vinegar, toasted almond, rocket leaf, truffle oil	90	PIZZETTE (G) Focaccia with olive oil, oregano, Maldon salt	30
CAESAR (D, G) Baby gem, caesar dressing, parmesan, crouton	65	Garlic oil, oregano, pecorino cheese (D)	40
	80	Burrata, tomato confit, rocket leaf (D)	70
	90	Fresh truffle, chanterelle mushroom (D)	75

PASTA

TRUFFLE RIGATONI (D, G, V) Fresh black truffle, parmesan, cream	180	LAMB RAGOUT STROZZAPRETI (D, G) Minced lamb, mirepoix	90
TUNA GENOVESE CALAMARATA (D, G) Fresh tuna, onion, carrot, celery	95	HOME-MADE LOBSTER TAGLIATELLE (D, G, S) Half lobster, cherry tomato, lobster sauce	180
SPAGHETTONI AOP WITH GAMBERI (D, G, S) Garlic, olive oil, chili flake, prawns	160	HOME-MADE RICOTTA AND SPINACH RAVIOLI (D, G, V) Ricotta cheese, spinach, parmesan, sage-butter	95
PACCHERI BEEF RAGOUT (D, G) Minced beef, mirepoix, tomato sauce	115		

PIZZA

MARGHERITA (D, G, V) Agerola mozzarella, San Marzano DOP tomato, basil organic extra virgin olive oil	75	REGINA (D, G) Agerola mozzarella, parmesan, rocket leaf, wagyu bresaola	110
BUFALA (D, G, V) Buffalo mozzarella, San Marzano DOP tomato, basil organic extra virgin olive oil	90	TARTUFO (D, G, V) Agerola mozzarella, mushroom, black truffle	110
DIAVOLA (D, G) Agerola mozzarella, San Marzano DOP tomato spicy beef salami, organic extra virgin olive oil	95	FUNGHI E PROSCIUTTO (D, G) Agerola mozzarella, San Marzano DOP tomato, mushroom turkey ham	90
GENOVESE (D, G, N, V) Homemade basil pesto, Agerola mozzarella, tomato, burrata	110		

MAINS

CHILEAN SEABASS (D) Balsamic glazed, Jerusalem artichoke puree, tomato, caper, onion	165	GRILLED LAMB CHOPS (D) Garlic mashed potato, green pea, lamb jus	130
SEARED SCOTTISH SALMON (D) Roasted potato, baby spinach, lemon butter sauce	160	MARINATED BABY CHICKEN (D, G, N) Provençale ratatouille, pesto bread crumb, chicken jus	115
SEAFOOD RISOTTO (D, S) Prawns, mussel, clam, calamari	150	LAMB PITA (D, G) Braised shank, ajvar sauce, labneh dip served with pita bread	95
GARLIC TIGER PRAWNS (D, N, S) Cherry tomato, almond, parsley	145	VEGETARIAN MOUSSAKA (V) Eggplant, onion, carrot, celery, capsicum zucchini, tomato, goat cheese	70

FROM THE JOSPER

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

CHIMICHURRI | AIOLI | PEPPERCORN (D) | MUSHROOM & MUSTARD (D)

CANADIAN LOBSTER (S)	420	CANARY SEABASS	half 220 full 400
CALAMARI	140	ANGUS RIVERINA TENDERLOIN	200g 280 400g 520
U-5 TIGER PRAWNS	220	BLACK ANGUS STRIPLOIN	250g 260 500g 590

SPECIAL FROM THE ROTISSERIE

Please ask for our daily selection



SIDES

SEASONAL GRILLED VEGETABLES (V)	40	SAUTÉED MUSHROOMS (V)	30
FRENCH FRIES (V) with truffle	25 35	SAUTÉED BROCCOLI (N, V) Broccoli, butter, garlic, almond	40
MASHED POTATOES (D, V) with truffle	25 35	ROASTED POTATOES (V) Garlic, herbs	35

(A) Alcohol (D) Dairy (G) Gluten (N) Nuts (R) Raw (S) Shellfish (V) Vegetarian

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.