

LUNCH AND DINNER

HOT STARTERS

GRILLED PADRON PEPPER

Sea Salt (V)

AED 60

PUMPKIN SOUP

Smoked Rosemary Oil, Pumpkin Seed

AED 75

CROQUETAS DE CECINA

Deep-Fried Creamy Beef Cecina, Béchamel, Smoked Paprika
Aioli (E, G, MI)

AED 85

FRIED CALAMARI

Crispy Padrón Pepper, Red Chili, Marinara Sauce (G, MO, MI)

AED 90

GAMBAS

Sautéed White Prawn, Lobster Butter, Garlic Purée, Basilicata
Crusco Pepper (CR, MI, CE, F) (SD)

AED 130

COLD STARTERS

BEETROOT SALAD

Goat Cheese Mousse, Caramelized Pecan Nut, Orange Dressing,
Mint Oil (V, N, MI, MU)

AED 75

ARTICHOKE SALAD

Baby Spinach, Parmigiano Reggiano, Truffle Vinaigrette, Crispy
Topinambur (MI) (SD)(Vg)

AED 75

GREEK SALAD

Onion, Cucumber, Datterino Tomato, Mix Capsicum, Feta
Cheese, Kalamata Olives, Lemon Dressing (V, MI)

AED 85

CHARCUTERIE

Beef Speck, Veal Mortadella with Pistachio, Salsiccia Calabrese,
12-Month Aged DOP Manchego, Provolone, Tête De Moine,
Olives, Semi-Dried Tomatoes, Caramelized Pecan Nuts, Grapes
(SU, MI, N)

AED 90

SEABASS CARPACCIO

Amalfi Lemon Purée, Basil Oil, Citrus Dressing (F)

AED 110

VITELLO TONNATO

Slow-Cooked Milk-Fed Veal Loin, Creamy Tuna Sauce, Caper
Powder (E, F, MU)

AED 115

BURRATA

Datterino Tomatoes, Basil Pesto, Cucumber Vinaigrette, Cashew
Nuts (MI, N) (Vg)

AED 115

BEEF CARPACCIO

Crispy Buckwheat, Rucola, Parmigiano Reggiano, Truffle
Dressing (MI)

AED 165

PASTA AND RISOTTO

PUMPKIN RAVIOLI

Roasted Pumpkin Seed, Taleggio Cream (V, MI, E, G)

AED 120

TAGLIOLINI AL TARTUFO

Fresh Egg Pasta, Fresh Black Truffle, Truffle Cream (MI, G, E)

AED 160

PAPPARDELLE AL RAGU

Fresh Egg Pasta, Braised Beef Cheek Ragù (G, E, MI, CE)

AED 175

SEAFOOD LINGUINE

Linguine allo Scoglio, Mussel, Clam, White Prawn, Datterino Tomatoes, Seafood Sauce (G, E, F, CR, CE, MO)

AED 210

JOU JOU 'SEAFOOD SOUP'

Gnocchetti Pasta, Mediterranean Sea Bass Fillet, White Prawns, Vongole, Datterino Tomatoes, Basil (G, CE, CR, F, MO, MI, E)

AED 125

BEEF RAVIOLI

Braised Oxtail, Beef Jus, Parmigiano Reggiano Fondue (G, E, MI, CE)

AED 165

TRUFFLE RISOTTO

Fresh Black Truffle, Sour Butter, Truffle Cream, Truffle Oil (MI)

AED 185

LOBSTER RISOTTO

Lobster Meat, Piccadilly Tomato, Semi-Dried Tomatoes, Bisque, Tarragon Crème Fraîche (MI, CE, CR)

AED 230

MAIN COURSES

SMOKED "MOUSSAKA"

Smoked Local Scamorza, Eggplant, Potato, Zucchini, Marinara Sauce, Parmigiano Reggiano Cream (V, MI, G)

AED 125

MEDITERRANEAN SEA BASS

Pan Seared Sea Bass Fillet, Celeriac Cream, Mixed Aromatic Herbs (CE, F, MI)

AED 210

BLACK ANGUS BEEF TENDERLOIN

Roasted Locally Grown Mushrooms, Mushroom Jus, Potato Pavé (MI, CE)

AED 255

WAGYU STRIPLOIN MARBLE SCORE #6-7

Padron Pepper, Black Pepper Jus (MI, CE)

AED 450

ROASTED FREE-RANGE BABY CHICKEN

Caramelized Shallot, Chicken Jus (MU, MI)

AED 160

TURBOT

Fresh Black Truffle, Truffle Beurre Blanc (F, MI)

AED 210

GAMBERO ROSSO

Sicilian Red Prawn, Salsa Verde, Bisque Reduction (N, CR, MI, CE)

AED 275

SHARING MAIN

DOVER SOLE MEUNIÈRE

Creamy Mashed Potato, Lemon Brown Butter Sauce (F, MI, E, G)

AED 595

WHOLE MEDITERRANEAN SEABASS 1.2-1.5 KG

Baked in Rock Salt, Vierge Sauce (F, SU)

AED 645

BRAISED LAMB SHOULDER BONE-IN 2.7-3 KG

Mediterranean Couscous, Garden Salad (MI, CE, G)

AED 850

SLOW COOKED 24-HOUR WAGYU SHORT RIBS 1-1.2 KG

Creamy Mashed Potato (MI, CE)

AED 970

SIDES

FRENCH FRIES

(V)

AED 40

MASHED POTATO

(MI) (Vg)

AED 40

GRILLED BROCCOLINI

(CE) (V)

AED 45

MEDITERRANEAN ROASTED VEGETABLES

Carrot, Zucchini, Capsicum, Red Onion (CE)

AED 45

GARDEN SALAD

Mixed Lettuce, Datterino Tomato, Baby Cucumber, Vinaigrette

AED 55

SAFFRON RICE

Green Pea, Carrot, Chicken Stock

AED 40

DESSERTS

SHARING

Apple Tarte Tatin “A la Poêle”

CRISPY PUFF PASTRY, CONFIT “GOLDEN” APPLE,
TAHITIAN VANILLA ICE CREAM (E, G, MI)
AED 130

PAIN PERDU

Brioche soaked in saffron cream, iranian pistachio Chantilly,
caramelized pistachio, lemon gel, crispy tuile (E, N, MI)

AED 90

RICOTTA CHEESE, ROSEMARY AND APRICOT SLICE CAKE

Soft almond sponge, ricotta cheese mousse, apricot and rosemary
jam, rosemary chantilly, apricot sauce (E, N, MI)

AED 85

FIGS AND YOGURT

Fresh and roasted figs, fig leaf cream, figs compotée, yogurt
sorbet, caramelized hazelnuts. (E, G, MI, N)

AED 85

TIRAMISÚ

Savoiardi Biscuit Soaked with Freshly Brewed Coffee, Traditional
Mascarpone Cream (E, G, MI, N)

AED 90

(Ce) Celery, (Cr) Crustacean, (E) Egg, (F) Fish, (G) Gluten, (L) Lupine, (Mi) Milk, (Mo) Mollusks,
(Mu) Mustard, (N) Tree Nuts, (Pn) Peanuts, (Se) Sesame, (So) Soybean, (Su) Sulphite, (SD) Signature
Dish, (Vg) Vegetarian, (V) Vegan

*To serve you better, please communicate with the service staff if you have any
food intolerances or allergies such as dairy, eggs, shellfish, etc.*