

BITES

Bruschetta al pomodoro <i>Tomatoes and basil bruschetta</i> (G)(VG)	60
Crostone di funghi <i>Mushroom crostone, scamorza cheese and truffle</i> (D)(G)(V)	120
King crab brioches <i>King crab sandwich, spicy mayo, frisee salad</i> (S)(D)(G)	145
Crostone di tonno <i>Tuna bruschetta, stracciatella and tomatoes</i> (SS)(D)(G)	125

PANINI E PIZZA

Pizzetta Margherita <i>Tomato, mozzarella and basil</i> (V)(D)(G)	110
Pizzetta burrata e tartufo nero <i>Burrata cheese and black truffle pizza</i> (V)(D)(G)	120
Panino al Branzino <i>Seabass fillet, rocket salad, avocado, mayo and tomato</i> (G) (SS)	180
Wagyu Hamburger <i>Wagyu burger, scamorza cheese, veal bacon, caramel onion and gherkins</i> (G)(D)(N)	185

YACHT CLUB VEGAN MENU AVAILABLE UPON REQUEST

(V)Vegetarian (S) Shellfish (SS) Sustainable Seafood (N) Nuts (D)
Dairy (G) Gluten (A) Alcohol (VG) Vegan, Locally source (LS)

All prices are in AED and inclusive of 5% VAT, 7% municipality fees
and 10% service charge

PIATTI FREDDI E INSALATE

Insalata di quinoa	85
<i>Quinoa salad with cucumber, avocado, cherry tomatoes, dry fruits and pomegranate</i>	
<i>(VG)(N)</i>	
Insalata Caesar	105
<i>Chicken or shrimps caesar with Parmigiano, quail eggs, croutons, Caesar dressing and anchovies</i>	
<i>(D)(G)(S)</i>	
Insalata di tonno	105
<i>Tuna salad with cherry tomato, cappers, olives and fresh oregano</i>	
Burrata Pugliese	115
<i>Artisanal Burrata from Puglia , tomato carpaccio and basil</i>	
<i>(V)(D)</i>	
Tartare di ricciola	135
<i>Amberjack tartare, burrata cheese, cherry tomato and fresh basil</i>	
<i>(D) (SS)</i>	

PIATTI CALDI

Fritto di calamaretti e gamberi	145
<i>Mix fried baby squids and shrimps</i>	
<i>(S)(G) (SS)</i>	
Spaghettoni di Gragnano alle vongole	165
<i>Gragnano spaghettoni with clams</i>	
<i>(G)(S)(A) (SS)</i>	
Tagliolino al tartufo	160
<i>Homemade tagliolino with black truffle</i>	
<i>(G)(D)(LS)</i>	

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DALLA GRIGLIA

*Fish, seafood and meat from the grill
All served with grilled vegetables*

Gamberoni
Tiger prawns
260

Astice
Whole lobster (S)
420

Seppioline
Baby cuttlefish (G)(S)
160

Tagliata di tonno
Bluefin tuna
240

Polletto
Baby chicken
210

Bistecca di Wagyu
Wagyu beef ribeye
320

Selezione di pesce
Selection of fish
390

Selezione di carne
Selection of meat
550

DOLCI

Tiramisu tradizionale **75**
Traditional Tiramisu
(D)(G)(LS)

Cannolo Sicilano **75**
Sicilian cannolo, ricotta cheese, pistachio
(D)(G) (N)

Tagliata di frutta fresca di stagione **75**
Sliced seasonal fruits (VG)

GELATI E SORBETTI **30**

I nostri gelati artigianali creati con prodotti di stagione
Our ice creams, crafted creations with seasonal products

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