

# BVLGARI

YACHT CLUB  
DUBAI

## GLI ANTIPASTI

### Starters

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Il grande antipasto di pesce servito in condivisione **750**  
*A selection of seafood specialities (A) (D) (G) (S) (N) (LS)*

Insalata di rombo con finocchi, maionese di pomodoro ed erba cipollina  
*Turbot salad with marinated fennels, tomato mayonnaise and chives*

Crudo di spigola con maionese di spigola, aglio, prezzemolo e peperoncino  
*Seabass carpaccio with garlic, chilly and extra virgin olive oil*

Gamberi rossi marinati al pepe rosa  
*Pink pepper marinated red prawns*

Bruschette miste di mare  
*Selection of seafood bruschette*

Insalata di mare tiepida con seppie, molluschi, crostacei  
*Warm seafood salad with cuttlefish, mussels, clams and crustaceans*

Polpetti in umido con pomodoro, capperi, olive e rosmarino  
*Stewed octopus with capers olives and rosemary*

Calamaretti fritti con salsa all'aceto  
*Fried squids with sweet and sour sauce*

Cozze ripiene e gratinate  
*Gratinee' mussels*

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L'insalata di primavera:  
*Spring salad:*

Insalata riccia, spinacino, asparagi, piselli e semi tostati **95**  
*Frisse salad, spinach, asparagus, peas and toasted seeds (VG) (N)*

Con aggiunta di alici marinate **110**  
*With marinated anchovies (N) (A)*

Insalata di rombo con finocchi, maionese di pomodoro ed erba cipollina **190**  
*Turbot salad with marinated fennels, tomato mayonnaise and chive (SS) (LS)*

Insalata di mare tiepida seppie molluschi e crostacei **150**  
*Warm seafood salad with cuttlefish, mussels, clams and crustaceans (S)*

Gamberi rossi del mediterraneo marinati al pepe rosa **550**  
*Pink pepper marinated red prawns (S)*

Focaccia con stracciatella di bufala, tonno marinato e misticanza **150**  
*Focaccia with buffalo stracciatella, cured tuna loin and mixed leaves (G) (D) (SS)*

Bruschette miste di mare **130**  
*Selection of seafood bruschette (A) (SS) (G) (N)*

Gran fritto di calamari, crostacei verdure e salsa all'aceto **155**  
*Deep fried squids, prawns and vegetables with sweet and sour sauce (D) (G) (S)*

Burrata Pugliese e panzanella **125**  
*Burrata, tomatoes and cucumber salad (D) (G) (V)*

Zuppa tiepida di pomodoro con verdure **110**  
*Warm tomato soup with diced vegetables (VG)*

Carpaccio di manzo con rucola, Parmigiano Reggiano e aceto balsamico **135**  
*Beef carpaccio with rocket, Parmigiano Reggiano cheese and traditional balsamic vinegar (D)*

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

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

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## SELEZIONE DI CRUDI

### Raw seafood selection (S)

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Il gran crudo di pesce in condivisione

Ostriche, capesante, scampi, mazzancolle, ricciola, tonno e gamberi rossi di Mazara

**700**

*Selection of raw and marinated seafood to share*

*Oysters, scallops, langoustines, tiger prawns, amberjack and Mazara red prawns*

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Ostriche Tsarskaya n\*2 **55**  
*Tsarskaya oysters n\*2*

Ostriche Kelly n\*3 **55**  
*Kelly oysters n\*3*

Gambero rosso di Marzara **70**  
*Marzara red prawn*

Scampi **110**  
*Langoustine*

Gambero viola **60**  
*Violet shrimp*

Mazzancolla **65**  
*Sicilian tiger prawn*

Carpaccio di ricciola **75**  
*Amberjack tartare*

Capesante **90**  
*Scallops tartare*

Tartare di Tonno (SS) **80**  
*Blue fin tuna tartare*

## CAVIALE

### Caviar Kaviar

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Beluga 30 g **1435**

Beluga 50 g **2700**

Beluga 125g **5500**

Oscietra 30 g **920**

Oscietra 50 g **1335**

Oscietra 100g **2300**

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## I PRIMI PIATTI

### *Pasta and risotto*

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Linguine di Gragnano alle vongole veraci <i>Gragnano linguine pasta with clams, extra virgin olive oil and chilli (G) (S) (SS)</i>	<b>175</b>
Spaghettoni con acciughe, burro e maggiorana <i>Spaghettoni pasta with anchovies, butter and marjoram (G) (D)</i>	<b>165</b>
Ravioli di ricotta con gamberi rossi del Mediterraneo e zucchine <i>Ravioli pasta with buffalo ricotta, Mediterranean red prawns and zucchini sauce (G) (D) (S) (A) (LS)</i>	<b>230</b>
Chitarrina all'uovo con sugo di astice <i>Homemade egg pasta with lobster sauce (A) (S) (G) (LS)</i>	<b>280</b>
Fusilloni con ragù di moscardini ed olive taggiasche <i>Fusilloni pasta with baby octopus sauce and taggiasca olives (G)</i>	<b>180</b>
Gnocchi di patate al pomodoro e basilico <i>Potato gnocchi with tomato sauce and basil (VG)</i>	<b>120</b>
Risotto alla marinara <i>Seafood Risotto (S) (A)</i>	<b>190</b>
Chitarrina all'uovo con ragù di vitello <i>Homemade egg pasta with veal sauce (G) (LS)</i>	<b>150</b>

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## DALLA BRACE

### *From the charcoal grill*

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Branzino d'altura <i>Wild seabass (SS)</i>	<i>Minimum 2 people</i>	<b>360p.p</b>
Orata selvaggia <i>Wild seabream (SS)</i>	<i>Minimum 2 people</i>	<b>380p.p.</b>
Rombo selvaggio <i>Wild turbot (SS) (G)</i>	<i>Minimum 2 people</i>	<b>390p.p.</b>
Sogliola alla griglia e salsa al limone di Sorrento <i>Grilled Dover sole and Sorrento lemon sauce (D)(G)</i>		<b>430</b>
Scamponi <i>Langoustines (S)</i>		<b>390</b>
Trancio di rombo sull'osso <i>Turbot fillet cooked on the bone (SS)</i>		<b>290</b>
Grigliata mista di pesce e crostacei <i>Mixed grilled seafood and crustaceans (S) (SS)</i>		<b>390</b>
Melanzana alla brace, gratinata con pomodoro capperi ed erbe mediterranee <i>Charcoaled grilled eggplant, gratin with tomatoes and Mediterranean aromatic herbs (VG) (G)</i>		<b>120</b>
<b><i>The options of meat:</i></b>		
Costata di manzo senz'osso <i>Australian Beef rib-eye steak 250g</i>		<b>390</b>
Tagliata di manzo <i>Australian Sirloin steak</i>		<b>900</b>
Fiorentina di Angus <i>Australian T-bone steak</i>		<b>1200</b>

## PESCE IN CROSTA DI SALE

### **Fish baked in salt crust**

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Branzino d'altura <i>Wild seabass</i>	<i>Minimum 2 people</i>	<b>360p.p</b>
Orata selvaggia <i>Wild seabream</i>	<i>Minimum 2 people</i>	<b>380p.p</b>

## I CONTORNI

### ***The sides (VG)***

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Misticanza <i>Mix leaves salad</i>	Verdure di stagione alla brace <i>Charcoal grilled vegetables</i>
Patatine fritte <i>Fried potatoes</i>	Patate arrosto con sale e rosmarino <i>Roasted potatoes with salt and rosemary</i>

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