

BVLGARI

LA SPIAGGIA

ANTIPASTI - RAW

Ostriche (S)(SC)	50 250 500	
<i>Normandy Oysters No.2 served with Lemon Wedges and Mignonette Sauce</i>	1pc 6pcs 12pcs	Tartare di Tonno e Carciofi (F) <i>Yellow Fin Tuna, Artichoke Cream, Lemon Juice, Chives and Olive Oil</i>
Carpaccio di Branzino, Tartufo Nero e Crostini (G)(F)	140	Carpaccio di Wagyu, Rucola, Parmigiano Reggiano, Maionese Alli Aglio (D) <i>Wagyu Beef Carpaccio, Rucola, Parmesan Cheese, Mustard Aioli</i>
Caviale - Caviar		Crudo di Scampi (S)
<i>Oscieta</i> 30g AED 920	50g AED 1335	<i>Langoustine Crudo with Sauce Vierge and Basil</i>
<i>Beluga</i> 30g AED 1435	50g AED 2300	
Condimenti: Albume d'uovo, Tuorlo d'uovo, Capperi, Erba Cipollina, Cipolla Bianca, Cetriolini e Blinis <i>Condiments: Egg White, Egg Yolk, Capers, Chives, Onion, Gherkins and Blinis (D)(G)</i>		

ANTIPASTI

Insalata di Quinoa (VG)	95	Caesar Salad di Pollo o Gamberi, Parmigiano Crostino e Acciughe (D)(G)(S) <i>Chicken or Shrimps Caesar Salad, Parmesan Cheese, Croutons and Anchovies</i>
<i>Quinoa Salad, with Cucumber, Parsley, Mint Raisins, Cranberries, Pomegranate, Avocado Lemon Vinaigrette</i>		
Insalata di Rucola, Cipolla, Pomodoro, Halloumi Fritto e Melograno (D)(V)	90	Calamari Fritti (G)(D)(S)
<i>Rocket Leaves, Onion, Tomatoes, Fried Halloumi, and Pomegranate Dressing</i>		<i>Lemon Wedge and Tartare Sauce</i>
Torta di Zucchine al Forno (G)(D)(V)	80	Insalata Nizzarda (F)
<i>Oven Baked Zucchini Cake served with Yogurt Sauce, Parsley, Dill Salad</i>		<i>Baby Gem, Tomatoes, Beans, Quail Eggs, Olives, Capers, Onions, Potatoes, Preserved Tuna and Lemon Vinaigrette</i>
Insalata di Anguria, Feta, Menta, Mandorle Tostate (D)(V)	95	Carpaccio di Polpo con Patate Salsa Salmoriglio e Basilico (S)
<i>Watermelon Cubes, Feta, Mint, Roasted Almond Flakes and Aged Balsamic</i>		<i>Octopus Carpaccio, Potato Salmoriglio and Basil</i>
Insalata alla Mediterranea (D)(V)	110	Gamberi Obsibluo Marinati (S)
<i>Tomato, Cucumber, Red Onion, Oregano, Feta Cheese, Green Pepper Olives, Parsley and Lemon Vinaigrette</i>		<i>Blanched Obsibluo Prawn, Garlic Oil, Capers, Dill Leaves, Rock Samphire, Lemon Dressing</i>
Burrata di Bufala e Pomodori (D)(V)	90	Mezzeh (G)(V)(D)
<i>Buffalo Burrata and Tomatoes</i>		<i>Hummus, Tzatziki, Babaghanoush, Tirokafteri served with Pita Bread</i>

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PASTA

Rigatoni alla Norma, Salsa al Pomodoro, Melanzane e Ricotta Salata (D)(G) <i>Rigatoni "Norma" Style, Tomato Sauce, Eggplant, and Salted Ricotta Cheese</i>			135
Gnocchi al Forno, Salsa al Pomodoro, Parmigiano, Mozzarella di Bufala e Basilico (D)(G) <i>Baked Gnocchi, Tomato Sauce, Basil, Parmigiano, Buffalo Mozzarella and Basil</i>			135
Spaghetti alla Vongole (G)(S) <i>Homemade Spaghetti, Clams, Chilli, Garlic, Parsley</i>			180
Tagliatelle con Astice Canadese, Pomodorini e Basilico (G)(S)(SC) <i>Tagliatelle with Whole Canadian Lobster, Cherry Tomatoes and Basil</i>			440

PANINI

Served with French Fries or Green Salad

Panino con Salsiccia di Pollo, Cipolla Croccante, Senape e Ketchup (D) <i>Homemade Soft Bread, Chicken Sausage, Crispy Onion, Mustard Aioli and Ketchup</i>	110	Burger di Pollo, Lattuga, Pomodoro e Maionese All'Aglio (G)(D) <i>Chicken Burger, Lettuce, Tomato and Garlic Mayonnaise</i>	130
Club Sandwich Vegano, Lattuga, Pomodoro e Formaggio Vegano (G)(VG) <i>Vegan Club Sandwich, Grill Vegetables, Lettuce, Tomato, Avocado and Vegan Cheese</i>	90	Burger di Wagyu, Provolone, Lattuga, Cetrioli Sott'Aceto, Bacon di Vitello e Cipolla Caramellata (G)(D) <i>Wagyu Beef Burger, Provolone Cheese, Lettuce, Pickles, Veal Bacon, Tomato, Caramelized Onions</i>	140
Club Sandwich di Pollo Arrosto, Uovo Bollito, Lattuga, Pomodoro e Bacon di Vitello (G)(D)(LS) <i>Chicken Club Sandwich, Boiled Eggs, Lettuce, Tomatoes and Veal Bacon</i>	120	Panino con Bistecca Wagyu (G)(D) <i>Wagyu Steak Sandwich, Mustard Aioli, Bell Peppers Mushrooms, Cheddar, Caramelized Onions</i>	160

DALLA GRIGLIA

From the Grill

Salmone Selvaggio, 200 gr (SC) <i>Wild Salmon, Arugula Salad, Sauce Vierge</i>	210	Polletto da Allevamento, 250 gr (SC) <i>Cornfed Baby Chicken, Arugula Salad, Chicken Jus</i>	190
Branzino Selvaggio, 160 gr (SC) <i>Wild Caught Sea Bass, Arugula Salad, Sauce Vierge</i>	220	Spiedini di Pollo (D)(G)(SC) <i>Chicken Thigh, Onion Sumac, Rosemary Potatoes and Pita Bread</i>	170
Gamberi alla Griglia, 120 gr each (S) <i>Grilled Tiger Prawns, Arugula Salad, Sauce Vierge</i>	280	Spiedini di Carne (D)(G)(SC) <i>Lamb Cubes, Onion Sumac, Rosemary Potatoes and Pita Bread</i>	210
Astice del Maine Intero, 500 gr (SC) <i>Whole Main Lobster, Arugula Salad, Sauce Vierge</i>	460	Costoletta d'agnello, 180 gr <i>Grilled Lamb Chops, Arugula Salad, Lamb Jus</i>	240
Polpo alla Griglia <i>Grilled Octopus, Arugula Salad, Sauce Vierge</i>	190	Bistecca di Manzo wagyu, 300 gr <i>Wagyu Rib-Eye Steak, Arugula Salad, Veal Jus</i>	310
Filetto di Manzo Wagyu <i>Wagyu Tenderloin, Arugula Salad, Veal Jus</i>	270		

CONTORNI

50

Patate Arrosto <i>Roasted Potatoes with Rosemary</i> (VG)	Asparagi Scottati <i>Grilled Asparagus, Lemon, Garlic</i> (VG)	
Broccolini <i>Charred Broccolini, Garlic, Chilli and Lemon</i> (VG)	Verdure alla Griglia <i>Seasonal Grilled mix Vegetables</i> (VG)	
Patatine Fritte Parmigiano e Tartufo Nero <i>Homemade Truffle and Parmigiana Fries with Truffle Aioli</i> (V)		70