

BVLGARI

LA SPIAGGIA

INSALATE	AED	ANTIPASTI	AED
Insalata Mediterranea (D) (V) <i>Tomato, cucumber, red onion, oregano, feta cheese, green pepper, olives, parsley and lemon vinaigrette</i>	125	Bruschetta al pomodoro e olio extra vergine di oliva (G)  <i>Bruschetta with marinated tomatoes and extra virgin olive oil</i>	100
Insalata di anguria (D) (V) <i>Watermelon with avocado, cucumber, pomegranate, feta cheese, fresh mint and almond shelled</i>	125	Burrata di bufala e pomodori (D) (V) <i>Buffalo burrata cheese and tomatoes</i>	140
Caesar salad di pollo o gamberi, Parmigiano Reggiano, crostini e acciughe (G) (D) (S) (LS) (SC) <i>Chicken or shrimp Caesar salad, Parmigiano Reggiano, croutons and anchovies</i>	140	Calamari fritti con verdure e salsa tartara (G) (D) (S) (LS) <i>Fried squid with vegetables and tartar sauce</i>	150
Insalata nizzarda (F) (SC) <i>Bluefin tuna with mix lettuce, beans, baby potatoes, Taggiasca olives, datterino tomatoes and quail eggs</i>	145	Gamberi con salsa al pomodoro, peperoni, formaggio kasar (G) (D) (S) <i>Shrimp casserole with tomato, pepper and kasar cheese (for 2 guests)</i>	120
MEZZE		CAVIALE & OSTRICHE	
Cetriolo grattugiato e yogurt all'aglio (D) <i>Tzatziki grated cucumber with garlic yoghurt</i>	50	<i>Oscietra 30g AED 1100 50g AED 1450</i> <i>Beluga 30g AED 1650 50g AED 2800</i>	
Purea di ceci con pasta di semi di sesamo  <i>Hummus chickpeas purée with sesame seed paste</i>	50	Condimenti: Albume d'uovo, tuorlo d'uovo, capperi, erba cipollina, cipolla bianca, cetriolini e blinis (G) (LS) <i>Condiments: Egg white, egg yolk, capers, chives, white onion, gherkins and blinis</i>	

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PASTA	AED	PANINI & BOMBA	AED
Spaghetti con pomodoro fresco (G)  <i>Spaghetti with fresh datterino tomatoes</i>	165	Bomba con mozzarella e pomodoro (G) (D) (V) <i>Bomba with fresh mozzarella, tomatoes and olive oil</i>	120
Rigatoni alla Norma con salsa al pomodoro, melanzane e ricotta salata (G) (D) <i>Rigatoni "Norma" style with tomato sauce, eggplants and salted ricotta cheese</i>	170	Club sandwich di pollo arrosto, uovo fritto, lattuga, pomodoro e bacon di vitello (G) (D) (LS) <i>Chicken club sandwich, fried eggs, lettuce, tomatoes and veal bacon</i>	140
Spaghetti alle vongole (G) (S) <i>Spaghetti with clams, chili, garlic and parsley</i>	195	Panino con bistecca di Wagyu (G) (D) <i>Wagyu steak sandwich, mustard aioli, bell peppers, mushrooms, cheddar cheese and caramelized onions</i>	190
		Burger di Wagyu (G) (D) (LS) <i>Wagyu beef burger, lettuce, tomatoes, Provolone cheese, beef bacon and mayonnaise</i>	220
DALLA GRIGLIA <i>From the Grill</i>	AED	<i>All sandwiches are served with French fries or green salad</i>	
Polletto da allevamento, 180 gr (D) <i>Corn fed baby chicken with baby potatoes</i>	210	CONTORNI <i>Sides</i>	AED
Polpo alla griglia <i>Grilled octopus with crushed potatoes, capers and chili</i>	220	Asparagi scottati <i>Grilled asparagus, lemon and garlic</i>	60
Branzino selvaggio (F) (S) <i>Wild caught seabass with Mediterranean sauce</i>	300	Broccolini <i>Charred broccolini, chili, lemon and garlic</i>	60
		Patatine al tartufo nero <i>Black truffle fries (D)</i>	90
Bistecca di manzo Wagyu, 300 gr (D) <i>Wagyu rib-eye steak with baby potatoes</i>	390	Patate novelle <i>Baby potatoes (D)</i>	60

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MARGHERITA DOP

Tomato sauce, buffalo mozzarella, Parmigiano Reggiano and basil (V)(G)(D)

150

DIAVOLA

Tomato sauce, Fior di Latte, spicy salame, olives powder, espelette (G)(D)

180

PATATE E TARTUFO

Truffle sauce, smoked provola cheese, purple potatoes, Parmigiano Reggiano cream and fresh truffle slices (V)(G)(D)

220

NAPOLI ESTIVA

Yellow tomato sauce, Taggiasca olives, stracciatella cheese, anchovies, crushed fried capers, pine nuts, confit tomatoes, oregano, basil leaves and lemon zest

(G)(D)(N)(F)

200

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DOLCI

Tiramisù tradizionale

Traditional tiramisu (D)(G)

80

Baklava al pistacchio

Pistachio milky baklava (N)(D)(G)

80

Mousse al cioccolato fondente con gelato alla vaniglia

Dark chocolate mousse with vanilla ice cream (D)

80

Panna cotta con fragole e frutti di bosco

Panna cotta with strawberries and mix berries (D)

80

Tagliata di frutta fresca di stagione

Sliced seasonal fruits

80

Piatto di frutta esotica

Exotic fruit platter

240

GELATI E SORBETTI FATTI IN CASA

Gelati | Vaniglia, cioccolato, pistacchio, caramello

Vanilla, chocolate, pistachio, caramel (N)(D)(G)

Sorbetti | Limone, frutto della passione, fragola, mango

Lemon, passion fruit, strawberry, mango (N)(G)

AED 20 (per scoop)

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JING'S COLLECTION

*Responsibly sourced and carbon neutral certified.
A one-of-a-kind experience of organic tea to awaken your senses*

English Breakfast Black Tea

45

Earl Grey Black Tea

45

Jasmine Silver Needle White

45

Jade Sword Green Tea

45

Darjeeling Flush Black Tea

45

Blackcurrant and Hibiscus

45

Whole Chamomile Flowers

45

Jasmine Pearls Green Tea

45

COFFEE (SP)

Espresso

35

Double Espresso

45

Cappuccino, Americano, Latte Macchiato

45

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(SP) VERGNANO CAFFE' – sustainably produced and ISO certified.