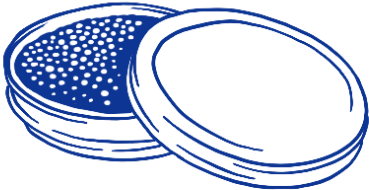


OSTRICHE E CAVIALE (S) (G) (D)

Oyster Tsarskaya n*2	60		Oscietra 30 g	900
Beluga 30 g	1600		Oscietra 50 g	1350
Beluga 50 g	2800		Oscietra 100 g	2500
Beluga 100 g	5500			

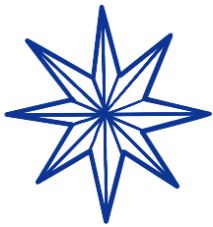
TARTARE E CARPACCI

Carpaccio di capasanta <i>Scallop carpaccio</i>	220	Tartare di crostacei <i>Crustacean tartare</i>	290
Carpaccio di branzino <i>Sea bass carpaccio</i>	170	Tartare di tonno <i>Bluefin tuna tartare</i>	180
Carpaccio di ricciola <i>Amberjack carpaccio</i>	175	Tartare di triglia <i>Red mullet tartare</i>	190

FRITTI E FOCACCE

Crocchette di patate, funghi e gamberi rossi <i>Potato, mushroom and red prawn croquettes (G) (D) (S)</i>	145
Gran fritto di calamari, crostacei e verdure <i>Deep fried squids, prawns and vegetables (G) (D) (S)</i>	180
Focaccia con burrata, tonno rosso e tartufo nero invernale <i>Focaccia with burrata, bluefin tuna and winter black truffle (G) (D)</i>	220
Montanare con pomodoro, stracciatella e basilico <i>Fried pizza with tomato, stracciatella cheese and basil (G) (D) (V)</i>	120
Bruschetta con granchio reale, finocchi, arance e caviale oscietra <i>Bruschetta with king crab, fennel, orange and oscietra caviar (G) (S)</i>	310





BVLGARI

YACHT CLUB
DUBAI

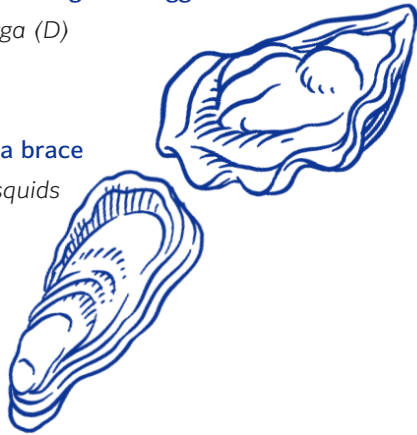
IN CONDIVISIONE

Il grande antipasto di pesce servito in condivisione	Minimum 2 people	450p.p.
Panzanella di astice, insalata di mare, bruschette con granchio reale, bruschette al polpo, ricciola arrostita, crocchette ai funghi, capesante gratinate		
A selection of seafood specialities		
Lobster panzanella, seafood salad, bruschette with king crab, bruschette with octopus, roasted amberjack, mushroom croquettes, scallops gratin (S) (G) (D) (SS)		
Il gran crudo di pesce in condivisione	Minimum 2 people	450p.p.
Ostriche, capesante, scampi, mazzancolle, ricciola, tonno e gambero rosso di Mazara del Vallo		
Selection of raw and marinated seafood to share		
Oysters, scallops, langoustines, tiger prawns, amberjack, tuna and Mazara red prawns (S)		
Con aggiunta di caviale		180p.p.
With additional caviar		

INSALATE ED ANTIPASTI

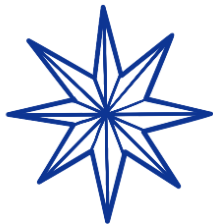


Insalata d'autunno con spinaci, lattuga, pere, radicchio, zucca, noci e semi di zucca	115
Autumn salad with spinach, lettuce, pears, radicchio, pumpkin, walnuts and pumpkin seeds (N)	
Panzanella di astice	275
Panzanella with lobster, fennel, celery, radish and green apple (S) (SS) (G)	
Insalata di mare tiepida, seppie, molluschi e crostacei	180
Warm seafood salad, cuttlefish, mussels, clams and crustaceans (S)	
Carpaccio di polpo, pomodorini datterino marinati, olive taggiasche e polvere di capperi	170
Octopus carpaccio, marinated datterino tomato, taggiasche olives and caper powder (S) (SS)	
Carpaccio di Fassona, rucola, Parmigiano Reggiano e tartufo nero invernale	190
Fassona beef carpaccio, rocket salad, Parmigiano Reggiano and winter black truffle (D)	
Carpaccio di pomodoro con Burrata Pugliese, misticanza e bottarga di muggine	140
Tomatoes carpaccio, Burrata, mixed leaves and mullet bottarga (D)	
Zuppa di zucca con funghi, cipolle, castagne e sepioline alla brace	130
Pumpkin soup with mushrooms, onions, chestnuts and baby squids (N) (S)	



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

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





BVLGARI

YACHT CLUB
DUBAI

PASTE E RISOTTI

Ravioli con astice, scampi e gamberi rossi 295
Homemade ravioli with lobster, langoustines and red prawns (G) (S) (SS)

Risotto alla pescatora 240
Risotto with red prawns, mussels, clams and cuttlefish (S)

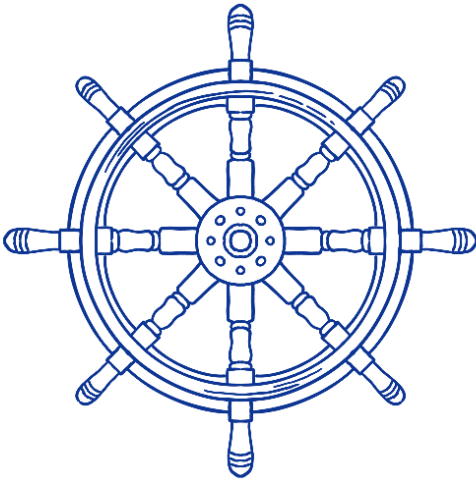
Paccheri di Gragnano con sugo di astice 285
Gragnano Paccheri with lobster (G) (S) (SS)

Linguine di Gragnano alle vongole veraci 190
Gragnano linguine, clams, extra virgin olive oil and chili (G) (S)

Spaghetti aglio, olio, peperoncino e ragù di seppie al pomodoro arrostito 190
Spaghetti with garlic, chili, oil, charcoaled cuttlefish and tomato ragout (G) (S)

 **Gnocchi di patate, bietole e spinaci all'aglio, olio e peperoncino** 175
Potato gnocchi, Swiss chard and spinach with garlic, chili and extra virgin olive oil

Fettuccelle all'uovo con ragù di vitello 175
Homemade fettuccelle with veal sauce (G) (D)





DALLA BRACE

Branzino d'altura con salsa salmoriglio
Wild sea bass with lemon and oregano sauce

Minimum 2 people 460p.p.

Zuppa mista di pesce, molluschi e crostacei
Soup of fish, shellfish and crustaceans (S)

Minimum 2 people 430p.p.

Sogliola con capperi, prezzemolo e salsa al limone di Sorrento
Wild dover sole with capers, parsley and Sorrento lemon sauce

Minimum 2 people 420p.p.

Tagliata di pesce spada con rucola, finocchi, arance e aceto balsamico
Swordfish tagliata with rocket leaves, fennel, orange and balsamic vinegar

Minimum 2 people 410p.p.

Rombo con patate, cozze e zafferano
Wild turbot with potatoes, mussels and saffron (S)

390

 **Tagliata di zucca e funghi selvaggi**
Charcoal grilled pumpkin and wild mushrooms

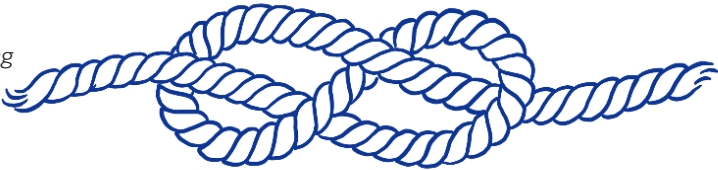
195

Costata di manzo senz'osso alla brace
Australian Beef rib-eye steak 250g

395

Tagliata di manzo alla brace
Australian Beef sirloin steak 500g

780



 I CONTORNI

75

Patate novelle, sale e rosmarino
Roasted potatoes and rosemary

Finocchi alla brace
Charcoal grilled fennel

Funghi alla brace
Charcoal grilled mushrooms

Verdure di stagione alla brace
Charcoal grilled seasonal vegetables

