

# MEDITERRANEAN

## ANTIPASTI

Burrata with cherry tomato,  
taggiasche olives and pesto  
AED 85

Whole artichoke with green  
salad, confit artichoke, green  
beans, tomato and spring onion  
dressing  
AED 105

King crab salad with avocado,  
tomato, taggiasche olives and  
lemon  
AED 140

Truffle beef tartare with  
crostini  
AED 150

Crispy squid with garlic  
mayonnaise  
AED 85

Caesar salad with chicken or  
shrimps, parmesan shavings,  
croutons and Caesar dressing  
with anchovies  
AED 80

Niçoise salad with red tuna,  
green beans, quail egg,  
potatoes, anchovies, cherry  
tomato and mix leaves  
AED 100

## ZUPPE

Tomato soup with taggiasche  
olives powder and extra virgin  
olive oil  
AED 65

Seasonal vegetable soup with  
basil and rosemary pesto served  
with parmesan  
AED 80

## INGREDIENTI

Wild mushrooms | Chicken |  
Vegetables

## PASTE

Oxtail ravioli with parmesan  
fondue and rocket sauce  
AED 140

Homemade Penne Rigate  
All'Ariabata with cherry  
tomato, red chili, tomato  
sauce, garlic and parsley  
AED 85

Homemade Spaghetti carbonara  
with veal bacon, organic eggs  
and pecorino cheese  
AED 105

Homemade Tagliatelle  
Bolognese with beef ragout  
AED 130

Homemade Lobster Linguine  
with cherry tomato, bisque  
sauce, garlic, fresh herbs and  
lemon zest  
AED 180

Wild mushrooms and ceps  
risotto  
AED 110

Maccheroncini with pecorino  
cheese and pepper sauce  
AED 90

## CONTORNI E SALSE

Black rice | Stir fried  
mushrooms |  
Stir fried broccoli | Steamed  
vegetables | Grilled  
vegetables | Mashed  
potatoes | French fries |  
Rocket salad and parmesan  
AED 40

Wild mushrooms | Béarnaise |  
Black pepper | Lemon  
butter

## PIZZE

Crudaiola - Buffalo mozzarella,  
marinated tomatoe, salted  
ricotta and rocket leaves  
AED 95

Margherita - Buffalo  
mozzarella, tomato sauce, and  
basil  
AED 85

Quattro Formaggi - Buffalo  
mozzarella, Gorgonzola, smoked  
Scamorza and aged  
AED 90

Bresaola - Tomato sauce,  
Buffalo mozzarella, Valtellina  
beef bresaola and rocket leaves  
AED 105

## CARNI E PESCI

Line caught seabass with  
Sicilian caponata and basil  
AED 210

Wild tiger prawns with  
couscous salad and vegetables  
AED 160

Australian Wagyu beef ribeye  
with homemade fries, beef  
juice, watercress and datterino  
confit  
AED 240

Black Angus beef tenderloin  
with roasted porcini  
mushrooms, asparagus and  
pepper sauce  
AED 220

Roasted yellow baby chicken  
with potatoes millefeuille,  
spicy baby broccoli and  
chicken jus  
AED 150

Milanese veal cutler with  
rocket leaves and semi confit  
datterino tomato  
AED 160

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

**BVLGARI**  
RESORT DUBAI

Information concerning the presence  
of substances or products that may  
cause allergies or intolerances are  
available upon request

## ARABIC

### INSALATE

Fattoush salad with tomato,  
cucumber, lettuce, radish, pita  
bread and pomegranate  
AED 65

Rocket leaves, fresh Za'atar,  
fried halloumi, cherry  
tomatoes and pomegranate  
AED 75

### ZUPPA

Yellow lentil soup with onion,  
garlic, turmeric and cumin  
AED 55

### MEZZEH FREDDE

Served with Arabic Bread

Hummus bil tahina  
Chickpeas purée with sesame  
seed paste  
AED 50

Mutabal  
Grilled mashed eggplant with  
sesame seed paste and yoghurt  
AED 50

Muhammara  
Spiced bread crumbs, red  
bell peppers, cashew nut and  
lemon juice  
AED 50

Tabbouleh  
Parsley, bulgur, cherry  
tomatoes and onion  
AED 50

Labneh  
Labneh balls marinated with  
olive oil and black pepper  
AED 50

### MEZZEH CALDE

Cheese roll  
Pastry parcels filled with  
cheese  
AED 50

Spinach Fatayer  
Flat dough filled with  
spinach, pine nuts and sumac  
AED 50

Falafel  
Minced chickpeas, coriander  
and Arabic spices  
AED 50

Meat Kebbeh  
Ground meat with bulgur  
AED 50

### CARNE E PESCI

Served with Saffron rice and  
cucumber yogurt sauce

Misto Carne  
Marinated and grill chicken,  
beef, lamb chop and kofta  
AED 490

Mixed seafood  
Tiger prawn, lobster, sea bass,  
calamari and saffron rice  
(two people)  
AED 490

Lamb marinated with harra roll  
bread  
AED 160

Murgh Makhani  
Butter chicken tikka with  
creamy tomato sauce, chili  
paste and basmati rice  
AED 170

Shish Tawook  
Marinated and grilled chicken  
with rice and Arabic salad  
AED 150

Kofta  
Minced lamb with grilled  
vegetables and Arabic salad  
AED 180

Kebab  
Minced beef with grilled  
vegetables and Arabic salad  
AED 180

Kebab  
Minced lamb with grilled  
vegetables and Arabic salad  
AED 180

Hammour with Lebanese harra  
sauce  
AED 180

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