

BVLGARI  
BAR



**Dear Guest,**

Welcome. You are now sitting at The Bulgari Bar, awarded Top 50 by the World's 50 Best Bars.

*The inspiration comes from a journey through flavors and the meeting of cultures. We, as an Italian bar, scouted the best ingredients our country has to offer and combined them with spices, seeds, flowers sorted and selected through the narrow alleys of Dubai old souks.*

*Spirits and raw materials are combined with homemade preparations, followed by deep research to extract the best flavor notes and blend them harmoniously.*

*Rare and unusual are the two characteristic that best represent our creations, divided into the main tastes: Sour, Bitter, Dry, Sweet, alongside our all-time favorite Signature Cocktails from our previous cocktail lists.*

*Let us guide you through a journey that crosses continents and traditions.*

# SOUR

A selection of drinks, which widely explore the flavor spectrum,  
balancing sweet and tart through uncommon ingredients.

Italian citrus variety and spices from the souk are the main inspirations for  
these refined and highly enjoyable cocktails.

Indulge in the Sour flavor with innovative signature drinks (\*\*), Twists on  
Classics (∞), a Negroni (**N**), a Super Classic (●), and a 0% ABV Mocktail  
(#).

<b>My Asia **</b>	90
Johnnie Walker Black Label whisky, Sichuan pepper, Amaro Averna air	
<b>Piccante **</b>	100
Se Busca Joven mezcal, Green Chartreuse, Jalapeño and celery cordial	
<b>Lemon-Knees ∞</b>	90
Lemon peels infused The Botanist Gin, Clarified lemon juice, Lemon peel honey mix	
<b>So-Fig ∞</b>	100
Gorgonzola infused Grey Goose vodka, Lime juice, Fig Syrup, Apple Soda	
<b>TAAAAAAAC!! N</b>	100
Malfy Limone gin, Citrus infused Campari	
<b>Cameron's Kick ●</b>	120
Glenfiddich 12 whisky, Jameson whisky, Lemon juice, Orgeat	
<b>Amaretto – 0% ABV #</b>	60
Lyre's Amaretti, Apricot, Lemon, Egg white	

## **BITTER**

Stinging, with strong character. Complex and bold.

These cocktails incorporate emblematic Amari from the Italian tradition, combining them with new or reinvented blends.

Indulge in the Bitter flavor with innovative signature drinks (\*\*), Twists on Classics ( $\infty$ ), a Negroni (**N**), a Super Classic ( $\bullet$ ), and a 0% ABV Mocktail (#).

<b>Rasp-sody **</b>	90
Johnnie Walker Black Label whisky, Don Julio Blanco tequila, Cointreau, Lacto-fermented raspberries, Orgeat	
<b>Souk-Lento **</b>	100
Bruichladdich Port Charlotte whisky, Cynar, Rinomato Aperitivo, Kiwi, Persimmons, Baharat	
<b>Forest Old Pal**</b>	120
Michter's Rye Whiskey, Rinomato Bitter, Cocchi Extra Dry, Porcini mushrooms	
<b>Our Sidecar ∞</b>	90
Remy Martin VSOP, Tito's Handmade vodka homemade Curaçao, Cumin and Citric acid, Sake and orange air	
<b>Mediterranean Negroni N</b>	100
Los Siete Misterios, Branca Menta, Cocchi Americano, Suze	
<b>Brooklyn ●</b>	300
Michter's Rye 10yo Whiskey, Martini Extra Dry, Maraschino, Quintessentia Nonino	
<b>Ginger – 0% ABV #</b>	60
Homemade hibiscus ginger beer, Lyre's Italian Spritz	

## **SWEET**

Pleasantly fruity and sugary, heart-warming recipes with a refined softness and great personality.

Presented in a marriage of great spirits and original creations.

Indulge in the Sweet flavor with innovative signature drinks (\*\*), Twists on Classics (∞), a Negroni (**N**), a Super Classic (●), and a 0% ABV Mocktail (#).



<b>Magic **</b>	100
Remy Martin VSOP, Grappa Nonino Millesimata, Ginger and pear cordial	
<b>Pink Desert **</b>	90
Yaguara Cachaça, Strawberry and 7 spices cordial, Cocoa	
<b>Aku Aku **</b>	100
Takamaka rum, Matusalem 15, Frangelico, Orgeat, Branca Menta	
<b>Two Worlds' Hero ∞</b>	100
Remy Martin VSOP, Mancino Rosso, Mint infusion, Wine reduction	
<b>Clear Cherry Negroni N</b>	100
Distilled Negroni, the Botanist Gin, Campari, Mancino Rosso	
<b>Mary Pickford ●</b>	150
Matusalem 23 Rum, Pineapple, Maraschino, Grenadine	
<b>Fragolino - 0% ABV #</b>	60
Strawberry and 7 spices cordial, London Essence Soda Water	

## DRY

Statement drinks that call for bold personalities, where the purest flavors from the spirit emerge and matches with anything but equally intense aromas.

Simplicity determines complexity in our dry cocktails selection.

Indulge in the Dry flavor with innovative signature drinks (\*\*), Twists on Classics (∞), a Negroni (**N**), a Super Classic (●), and a 0% ABV Mocktail (#).

<b>Golden Escape **</b>	100
Sake Seiryu Stream, Lecompte Calvados, Matusalem Insolito rum, Tio Pepe, Coconut syrup	
<b>Endless Summer **</b>	90
Curado Blu Agave tequila, Cocchi Extra Dry, Watermelon and black lime soda	
<b>Bulgari Oyster Martini ∞</b>	150
Oyster distilled Tito's Handmade vodka, Noilly Pratt, Oyster	
<b>Martini or Negroni? N</b>	100
Skins Mastiha, Cocchi Extra Dry vermouth, Grappa Nonino Millesimata	
<b>Vesper Martini ●</b>	120
Elite by Stolichnaya vodka, GinRaw, Lillet Blanc	
<b>Cu-Pino - 0% ABV #</b>	60
Botan Pine Haze, Cumin and citric acid, Honey, London Essence Tonic water	

## **BULGARI BAR SIGNATURES**

Long lasting in our cocktail lists, these original creations by the Bulgari Bar touched and impressed our guests day after day, becoming all-time favorites and pillars of our selection.

Rediscover our Signatures Drinks (\*\*), Twists on Classics (∞), Negroni (N) and a 0% ABV Mocktail (#).

<b>Bulgari Cocktail **</b>	85
Tanqueray 10 gin, Aperol, Pineapple, Orange juice	
<b>Purple Sky **</b>	95
Blue Butterfly tea infused Ketel One vodka, Lemon, Perrier water	
<b>Tramonto **</b>	95
The Botanist Gin, Pineapple raspberry cordial, Perrier water	
<b>Bell Pepper ∞</b>	80
Matusalem Platino Rum, Bell pepper syrup, Cordial, Citrus	
<b>Mustacchioni N</b>	100
Patron Reposado Tequila, Mancino Chinato, Campari, Tawny Port	
<b>Bellino - 0% ABV</b>	60
Peach purée, virgin sparkling wine	

## **BAR BITES**

<i>Pane, burro e sardine affumicate in conserva</i> <i>Bread, butter and smoked preserved sardines</i>	75
<i>Pane, baccalá e olio extra vergine di oliva</i> <i>Toasted bread, whipped codfish and extra virgin olive oil</i>	75
<i>Focaccia con burrata e acciughe del mar Cantabrico</i> <i>Home-made focaccia with burrata and Cantabrig sea anchovies</i>	90
<i>Focaccia alle verdure grigliate e basilico</i> <i>Focaccia with grilled vegetables and basil</i>	70
<i>Selezione di Ostriche (cad.)</i> <i>Oyster selection (each)</i>	50
<i>Crudo di spigola con aglio, olio e peperoncino</i> <i>Marinated sea bass with garlic, oil and chilly</i>	120
<i>Frittata di pasta</i> <i>Fried frittata di pasta</i>	60
<i>Fritto di calamaretti con maionese all'aceto</i> <i>Crispy fried baby squids with vinegar mayonnaise</i>	70

<i>Bomba con mozzarella di bufala, pomodoro e basilico</i> <i>Bomba with buffalo mozzarella, tomato and basil</i>	80
<i>Selezione di formaggi italiani</i> <i>Italian cheese selection</i>	150
<i>Selezione di salumi con pane caldo</i> <i>Cold cuts selection served with hot bread</i>	130
<i>Bomba alla crema</i> <i>Bomba with vanilla custard</i>	40
<i>Bomba con gelato</i> <i>Bomba with ice cream</i>	50
<i>Tiramisu</i> <i>Tiramisu</i>	80

*Tutti i prezzi sono in AED ed includono il 7% di tasse municipali, 10% di servizio e 5% VAT.  
All prices are in AED inclusive of 7% municipality fees, 10% service charge and 5% VAT*