

BVLGARI

YACHT CLUB
DUBAI

PER COMINCIARE

To start

Insalata di quinoa, cetrioli, avocado, frutta secca e melograno <i>Quinoa salad, cucumber, avocado, cherry tomatoes, dry fruits and pomegranate (VG) (N)</i>	85
Insalata dello Yacht Club, pomodorini, asparagi, mela verde, avocado e semi tostati <i>Yacht Club salad, avocado, green apple, asparagus, tomatoes and roasted seed (VG) (N)</i>	95
Zuppa di porri, zucca, funghi e tarufo nero <i>Leeks soup, pumpkin, mushrooms and black truffle (VG) (G)</i>	135
Burrata Pugliese, acciughe e panzanella croccante <i>Artisanal Burrata from Puglia, anchovies and crispy panzanella salad (G) (D)</i>	120
Pizzetta, stracciatella e tartufo nero <i>Pizzetta, stracciatella cheese and black truffle (V) (G) (D)</i>	120
Insalata di mare, vongole, cozze, gambero viola, polpo e seppia <i>Seafood salad, clams, mussels, violet prawn, octopus and cuttlefish (S)(SS)</i>	145
Granchio reale dell'Alaska, olio d'oliva limone e caviale <i>Alaskan king crab, lemon olive oil and caviar (S)</i>	750
Crostone di pane, tonno, stracciatella e pomodorini secchi <i>Bruschetta, raw tuna, stracciatella cheese and dry tomatoes (G) (D) (SS)</i>	120
Fritto di calamari, gamberetti e zucchine <i>Fried calamari, shrimps and zucchini (G) (D) (S)</i>	145
Carpaccio di vitello, zucchine, salsa alla rucola, parmigiano e pinoli <i>Veal carpaccio, zucchini, rocket sauce, parmesan and pine nuts (D) (N)</i>	135

(VG) Vegan (V) Vegetarian (S) Shellfish (LS) Locally Sourced (SS) Sustainable Seafood (A) Alcohol (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

SELEZIONE DI CRUDI

Raw seafood selection (S)

Antipasto Italiano di mare

Carpaccio di tonno, tartare di branzino, sauté di vongole, sepioline grigliate

400

Italian seafood antipasto (G)

Cured tuna carpaccio, seabass tartare, clams sauté with tomato and grilled baby cuttlefish

Il nostro crudo di mare

Ostriche Tsarskaya, capesante, scampi, mazzancolle, ricciola, tonno e gamberi rossi di Mazara

700

Raw seafood platter

Tsarskaya oysters, scallops, langoustine, mazzancolle, amberjack, tuna and Mazara red prawns

Ostriche Tsarskaya n*2

55

*Tsarskaya oysters n*2*

Mazzancolla

65

Sicilian tiger prawn

Gambero rosso

70

Italian red prawn

Tartare di ricciola

75

Amberjack tartare

Scampi

110

Langoustine

Tartare di Capesante

90

Scallops tartare

Gambero viola

60

Violet shrimp

Tartare di Tonno

80

Blue fin tuna tartare

CAVIALE

Caviar

Beluga 30 g

1435

Beluga 50 g

2700

Beluga 125g

5500

Oscietra 30 g

920

Oscietra 50 g

1335

Oscietra 100g

2300

(VG) Vegan (V) Vegetarian (S) Shellfish (LS) Locally Sourced (SS) Sustainable Seafood (A) Alcohol (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

I PRIMI PIATTI

The first courses

Spaghetti al pomodoro <i>Spaghetti with tomato sauce (VG) (G)</i>	120
Calamarata al pesto di pistacchio, stracciatella e basilico <i>Calamarata pasta pistachio pesto, cold stracciatella cheese and basil (G) (D) (N) (V)</i>	135
Ravioli fatti in casa ripieni, scamorza, funghi trifolati e tartufo nero <i>Homemade ravioli, scamorza cheese, mushrooms and black truffle (D) (G) (V) (LS)</i>	155
Risotto al limone e frutti di mare <i>Lemon risotto with seafood (S) (D)</i>	225
Spaghetto alle vongole <i>Spaghetti with clams (G) (S) (SS)</i>	165
Fusilloni, ragu di moscardini, olive taggiasche e maggiorana <i>Fusilloni pasta, baby octopus ragu, olives and marjoram (G)</i>	180
Tagliatelle fatte in casa, pesto alla trapanese, pinoli, basilico e gamberi rossi <i>Homemade tagliatelle, trapanese pesto, pine nuts, basil and raw red prawns (G) (S) (N) (LS)</i>	200
Tagliolino fatto in casa con scampi, olive, capperi ed origano <i>Homemade tagliolino, raw langoustine, olives, capers and oregano (G) (S) (D) (LS)</i>	220
Tagliatelle fatte in casa con ragu di vitello <i>Homemade tagliatelle with veal ragu (D) (G) (LS)</i>	145

(VG) Vegan (V) Vegetarian (S) Shellfish (LS) Locally Sourced (SS) Sustainable Seafood (A) Alcohol (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

I SECONDI PIATTI

The main courses

Parmigiana di melanzane <i>Eggplant Parmigiana (V) (D) (G) (LS)</i>		135
Tonno pinna blu, insalata di finocchi, arancia e maionese <i>Soft cooked blue fin tuna, orange, fennel and mayo (N) (SS)</i>		265
Grigliata mista di pesce, verdure e tris di salse <i>Grilled seafood, seasonal vegetables and three dressings (S) (SS)</i>		390
Sogliola alla griglia e salsa al limone di Sorrento <i>Grilled Dover sole and Sorrento lemon sauce (D)</i>		425
Branzino d'altura alla griglia o in crosta di sale <i>Whole line caught seabass grilled or salt crusted (SS)</i>	<i>Minimum 2 people</i>	335p.p
Rombo alla griglia <i>Whole grilled turbot</i>	<i>Minimum 2 people</i>	370p.p.
Bistecca di cavolfiore, puree di patate, funghi e tartufo <i>Cauliflower steak, mash potatoes, mushrooms and truffle (VG)</i>		145
<i>The options of meat - all served with beef jus (D)</i>		
Costata di manzo <i>Rib-eye steak 250g</i>		320
Controfiletto di manzo <i>Sirloin steak 500g</i>		900
Bistecca Tomahawk <i>Tomahawk 1000g</i>		1200

I CONTORNI

The sides (VG)

Broccolini <i>Broccoli</i>	Verdura mista <i>Mix grilled vegetables</i>
Asparagi <i>Asparagus</i>	Patate arrosto <i>Roasted potatoes</i>
Spinaci <i>Sautéed Spinach</i>	Patatine fritte dello Yacht Club <i>Yacht Club Fries</i>

(VG) Vegan (V) Vegetarian (S) Shellfish (LS) Locally Sourced (SS) Sustainable Seafood (A) Alcohol (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

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

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