

# BVLGARI

## BAR

*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*

## **Dear Guest,**

Welcome. You are now sitting at The Bulgari Bar, n 58 among the best bars worldwide.

*Flowers and colors inspire our cocktail list, where each cocktail is made with natural and biodynamic ingredients. This selection of unique creations are hand-crafted by our experienced bartenders.*

*The Bulgari Bar Dubai dares to break rules and overthrow conversations by infusing natural herbs with the high drama of arresting colors and creating unexpected combinations.*

*Our philosophy reflects the hotel's green and 0 waste policies, by using all the parts of every ingredient. The result is a creation rich in texture and umami flavors.*

*Food pairing is available at Bulgari Bar, matching the most innovative techniques of mixology such as rotavapor distilling, milk washing, infusion, fermentation, extraction, with the authentic flavors of the Italian cuisine.*

## **SIGNATURE COCKTAILS**

<b>Purple sky</b> Blue Butterfly tea infused Ketel One, lemon, Perrier water	95
<b>Tramonto</b> The Botanist Gin, pineapple raspberry cordial, Perrier grapefruit	95
<b>Honey</b> Don Julio tequila, St German, lime juice, raspberry honey wine	90
<b>Lychee and Jasmine</b> Grey goose vodka, lychee, jasmine, rose and grapefruit sorbet	100
<b>Is not a Paloma</b> Se Busca mezcal, lime, Sumac and tamarind soda	90
<b>Clear Espresso martini</b> Grey goose vodka, clear Nightjar Colombian coffee	100
<b>Chamomile and Pear</b> Glenfiddich 12, Amaretto, Chamomile and pear foam	120

## TWIST ON CLASSICS

<b>Bulgari Cocktail</b>	85
Tanqueray 10, Aperol, pineapple, orange juice	
<b>Bell Pepper</b>	80
Matusalem platino, bell pepper syrup, cordial, citrus	
<b>Improved Sidecar</b>	100
Remy Martin VSOP, Cointreau, Champagne, Botanist sloe gin	
<b>New York</b>	110
Michter's Bourbon, Galliano, Kalua, lemon, red wine (milk washed)	
<b>Our Martini</b>	100
The Botanist gin, Sake, Beet perfume	
<b>Sakura Mojito</b>	90
Matusalem rum, Mancino Sakura, mint soda	
<b>Margarita Italiana</b>	100
Don Julio blanco, Rinomato Aperitivo, salted honey, Cointreau	

## **NEGRONI**

*100 years of History, three simple ingredients and a plethora of different expressions.*

*A pure, bitter and beautifully balanced classic aperitivo, taken to a whole new level, with our own special Negroni trolley, and of course, Italian showmanship.*

## **Negrosky**

Johnnie Walker Black Label, Rinomato Aperitivo, Carpano classico

## **Rose Negroni**

William Chase Sloe gin, tawny port, Campari

## **Mustacchioni**

Patron Reposado, Mancino Chinato, Campari, tawny port

## **Bianco Negroni**

Grappa Nonino Millesimata, Carpano Bianco, St Germain liqueur

## **50&50 Negroni**

Torres brandy 15, Matusalem Gran Reserva 15, Campari, Mancino Rosso

## **Super CLASSIC**

*Classic Cocktails are the base of the drinking culture, at the Bulgari Bar Dubai we take to a luxury level using high products.*

<b>Rum Old Fashioned</b> Matusalem 23, white sugar	140
<b>Vodka Martini</b> Beluga Gold, Noilly prat	400
<b>Sazerac</b> Michter's 10 yo Rye, Absinthe, white sugar	300
<b>Champagne Crusta</b> Remy Martin XO, Moet & Chandon Brut	430
<b>View carre</b> Michter's 10 yo Rye, Remy Martin XO, Antica, Benedictine	395
<b>Molino</b> Se Busca Mezcal Anejo, Crème de cacao, sherry, Pimento drum	170

## **MOCKTAILS**

*Our signature non-alcoholic selection aims to replicate beautiful cocktail ideas without the spirits component. A tribute to the local traditions of this country, ideal for any special occasions or simply if you are fancying something more than a usual soft drink.*

### **Lavanda** الخزامي

Lavender, lemon, blue butterfly infusion, Perrier water

### **Fragola** الفراولة

Strawberry infusion, Botan pine haze, ginger ale

### **Pompelmo** جرايب فروت

Grapefruit, Summat, Perrier Water

### **Lychee** ليشي

Lychee, jasmine, rose

### **Pesca** خوخ

Peach, black tea, Perrier water

## **BAR BITES**

<i>Pane, burro e sardine affumicate in conserva</i> <i>Bread, butter and smoked preserved sardines</i>	65
<i>Focaccia con burrata e acciughe del mar Cantabrico</i> <i>Home-made focaccia with burrata and Cantabric sea anchovies</i>	90
<i>Focaccia con prosciutto di manzo e mozzarella di bufala</i> <i>Home-made focaccia with beef prosciutto and buffalo mozzarella</i>	90
<i>Focaccia con pomodoro al forno e Parmigiano Reggiano</i> <i>Home-made baked tomato and Pamigiano Reggiano focaccia</i>	70
<i>Crudo di tonno marinato con pesto mediterraneo e conserva di pomodoro</i> <i>Marinated tuna with olives and capers and preserved tomato</i>	120
<i>Carpaccio di gamberi rossi con aglio, olio, peperoncino e lime</i> <i>Red prawns carpaccio with garlic, chilli, lime and extra-virgin olive oil</i>	75
<i>Crudo di scampi, arancia, zenzero e lime</i> <i>Raw langoustines with orange, ginger and lime</i>	140



<i>Bomba con mozzarella di bufala, pomodoro e basilico</i> <i>Bomba with buffalo mozzarella, tomato and basil</i>	80
<i>Bomba con vitello fondente, senape, misticanza e capperi</i> <i>Bomba with pulled veal, mustard, wild leaves and capers</i>	80
<i>Bomba con tonno, maionese e pomodoro</i> <i>Bomba with tuna, mayonnaise and tomato</i>	80
<i>Selezione di formaggi italiani</i> <i>Italian cheese selection</i>	110
<i>Selezione di salumi con pane caldo</i> <i>Cold cuts selection served with hot bread</i>	130
<i>Bomba alla crema</i> <i>Bomb with vanilla custard</i>	40
<i>Bomba con gelato</i> <i>Bomba with ice cream</i>	50
<i>Tiramisu</i> <i>Tiramisu</i>	75