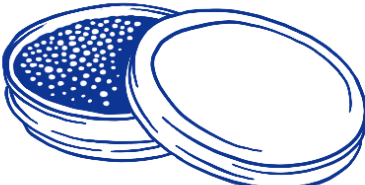




**OSTRICHE E CAVIALE (S) (G) (D)**

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

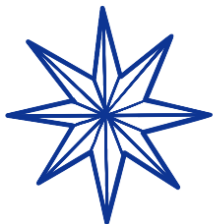
**TARTARE E CARPACCI**

<b>Carpaccio di capasanta</b> <i>Scallop carpaccio</i>	220	<b>Tartare di ricciola</b> <i>Amberjack tartare</i>	130
<b>Carpaccio di branzino</b> <i>Sea bass carpaccio</i>	170	<b>Tartare di tonno</b> <i>Blue fin tuna tartare</i>	170

**FRITTI E FOCACCE**

<b>Crocchette di zucchine, cipollotto, menta e gamberi rossi</b> <i>Zucchini, spring onion, mint and red prawns croquettes (G) (D) (S)</i>	140
<b>Gran fritto di calamari, crostacei e verdure</b> <i>Deep fried squids, prawns and vegetables (G) (D) (S)</i>	180
<b>Focaccia con burrata, gamberi rossi di Mazara del Vallo e tartufo nero</b> <i>Focaccia with burrata, Mazara red prawns and black truffle (G) (D) (S)</i>	220
<b>Montanare con pomodoro, straciatella e basilico</b> <i>Fried pizza with tomato, straciatella cheese and basil (G) (D) (V)</i>	120





# BVLGARI

YACHT CLUB  
DUBAI

## IN CONDIVISIONE

### Il gran crudo di pesce in condivisione

Minimum 2 people

400p.p.

*Selection of raw and marinated seafood to share*

*Oysters, scallops, langoustines, tiger prawns, amberjack, tuna and Mazara red prawns (S)*

### Con aggiunta di caviale

*With additional caviar*

180p.p.

## INSALATE ED ANTIPASTI



### Insalata di Primavera, spinaci, lattuga lollo, asparagi, mela verde e mandorle

*Spinach, lollo salad, asparagus, green apple and almonds (N)*

115

### Insalata di mare tiepida, seppie, molluschi e crostacei

*Warm seafood salad, cuttlefish, mussels, clams and crustaceans (S)*

175

### Carpaccio di polpo, pomodorini datterino marinati, olive taggiasche e polvere di capperi

*Octopus carpaccio, marinated datterino tomato, taggiasche olives and caper powder (S) (SS)*

170

### Carpaccio di Fassona, rucola, Parmigiano Reggiano e tartufo nero

*Fassona beef carpaccio, rocket salad, Parmigiano Reggiano and black truffle (D)*

185

### Carpaccio di pomodoro con Burrata Pugliese, misticanza e bottarga di muggine

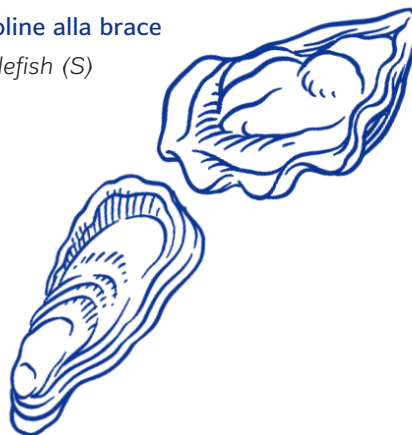
*Tomatoes carpaccio, Burrata, mixed leaves and mullet bottarga (D)*

140

### Zuppa di pomodoro arrostito, cipolle di Giarratana e seppioline alla brace

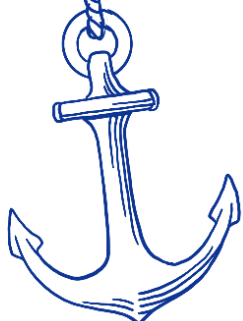
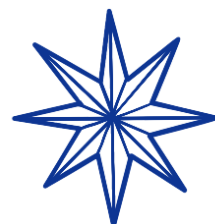
*Charcoaled tomatoes soup, Giarratana onions and baby cuttlefish (S)*

130



 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

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**Risotto alla pescatora**

*Risotto with red prawns, mussels, clams and cuttlefish (S)*

235

**Paccheri di Gragnano con sugo di astice**

*Gragnano Paccheri with lobster (G) (S) (SS)*

285

**Linguine di Gragnano alle vongole veraci**

*Gragnano linguine, clams, extra virgin olive oil and chili (G) (S)*

185

**Spaghetti ai ricci di mare e limone**

*Spaghetti with sea urchins and lemon (G) (S)*

200

**Fettucelle all'uovo con ragù di vitello**

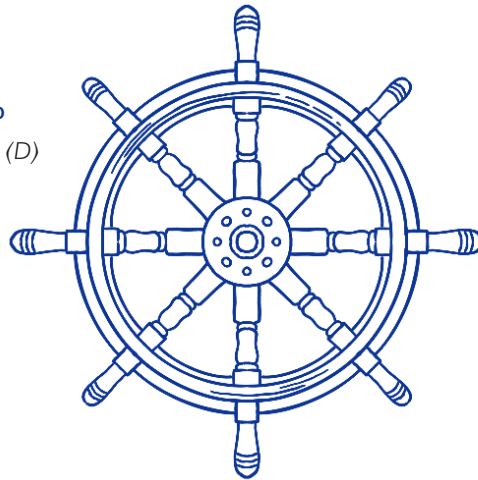
*Homemade fettucelle with veal sauce (G) (D) (LS)*


175

**Gnocchi di patate al pomodoro con burrata e basilico**

*Potatoes gnocchi with tomato sauce, burrata and basil (D)*

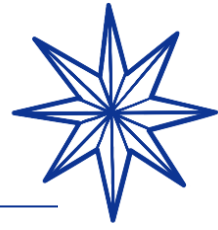
165



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

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**BVLGARI**  
YACHT CLUB  
DUBAI



**DALLA BRACE**

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**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*

*400p.p.*


**Tagliata di tonno con rucola, pomodoro e aceto balsamico**  
*Tuna tagliata with rocket, tomatoes and balsamic vinegar*

*Minimum 2 people*

*400p.p.*

**Trancio di ombrina con salsa mediterranea**  
*Charcoal grilled wild corvina fillet with Mediterranean sauce*

*380*

 **Melanzana alla brace, gratinata con pomodoro, capperi ed erbe del Mediterraneo**  
*Charcoal grilled eggplant. gratin with tomatoes and Mediterranean aromatic herbs (G)*

*150*

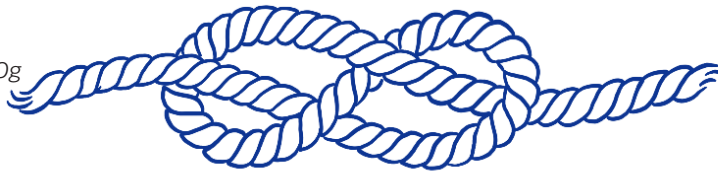
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**Costata di manzo senz'osso alla brace**  
*Australian Beef rib-eye steak 250g*

*395*

**Tagliata di manzo alla brace**  
*Australian Beef sirloin steak 500g*

*750*



 **I CONTORNI**

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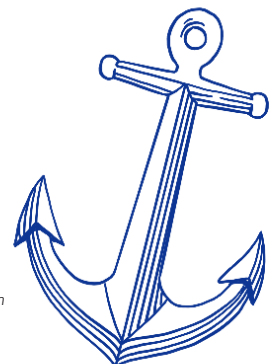
*75*

**Patate novelle, sale e rosmarino**  
*Roasted potatoes and rosemary*

**Pomodori, olio Evo e basilico**  
*Tomatoes, extra virgin olive oil and basil*

**Asparagi alla brace**  
*Charcoal grilled asparagus*

**Verdure di stagione alla brace**  
*Charcoal grilled seasonal vegetables*



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