

BVLGARI

IL RISTORANTE

NIKO ROMITO

ANTIPASTI

A selection of Italian specialties
AED 220

Grilled scampi with potatoes, garlic, olive oil and chili pepper
AED 320

Wild sea bream marinated with Oscietra caviar, sour cream and extra virgin olive oil
AED 325

Bluefin tuna belly with beans, onion and oregano
AED 215

Wild seabass with marinated lettuce
AED 180

Italian milk fed veal with tuna sauce
AED 135

Herb marinated beef carpaccio
AED 135

Asparagus with peas, spinach in Parmigiano Reggiano 30 months broth
AED 95

PASTA FRESCA FATTA IN CASA

Spaghetti and tomato
AED 105

Lasagna with soft veal ragu and tomato sauce
AED 130

Homemade langoustines tortellini and asparagus
AED 210

Homemade potato ravioli with Oscietra caviar, chives and lemon
AED 210

Homemade tomato tortelli with burrata and basil
AED 150

Spaghetti with lobster and red prawns
AED 210

Tagliatelle with duck ragout, egg, Parmigiano Reggiano and black truffle
AED 150

CONTORNI

Mixed wild greens with vinegar and almonds

Spinach with garlic, oil and chili pepper

Smoked sweet and sour eggplants

Zucchini with balsamic vinegar, mint and basil

Cherry tomatoes and basil salad

Orange scented fennels

Roasted baby potatoes

CARNE E PESCI

Wild turbot with olives, capers, lemon and dried tomatoes
AED 290

Oven baked wild seabass with tomatoes, garlic and parsley
AED 250

Roasted monkfish in a carrot cream with vinegar and rosemary
AED 240

Lamb loin with garlic cream and mixed seasonal vegetables
AED 240

Grilled Wagyu sirloin steak with herbs
AED 280

Italian milk fed veal Milanese style
AED 225

All main courses come with a choice of two side dishes

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

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