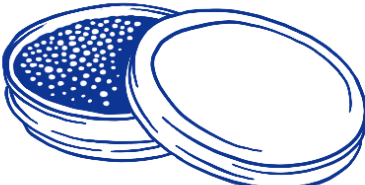




OSTRICHE E CAVIALE (S) (G) (D)

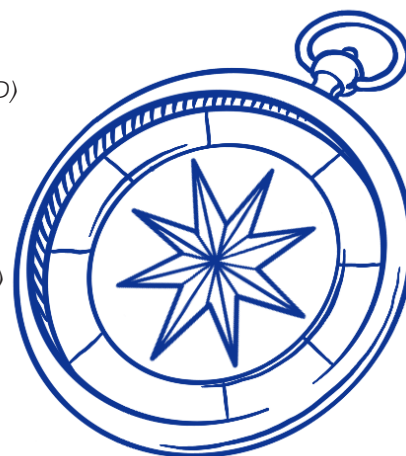
Oyster Tsarskaya n*2	60			
Beluga 30 g	1600		Oscietra 30 g	900
Beluga 50 g	2800		Oscietra 50 g	1350
Beluga 100 g	5500		Oscietra 100 g	2500

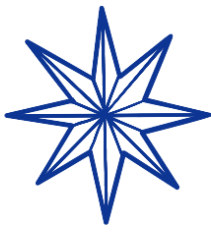
TARTARE E CARPACCI

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

FRITTI E FOCACCE

Crocchette di patate, funghi e gamberi rossi <i>Potato, mushroom and red shrimp croquettes (G) (D) (S)</i>	140
Gran fritto di calamari, crostacei e verdure <i>Deep fried squids, prawns and vegetables (G) (D) (S)</i>	180
Focaccia con burrata, gamberi rossi di Mazara del Vallo e tartufo nero invernale <i>Focaccia with burrata, Mazara red prawns and winter black truffle (G) (D) (S)</i>	220
Montanare con burrata, tonno marinato e bottarga di tonno <i>Fried pizza with burrata, marinated tuna and tuna bottarga (G) (D)</i>	155
Montanare con pomodoro, stracciatella e basilico <i>Fried pizza with tomato, stracciatella cheese and basil (G) (D) (V)</i>	120





BVLGARI

YACHT CLUB
DUBAI

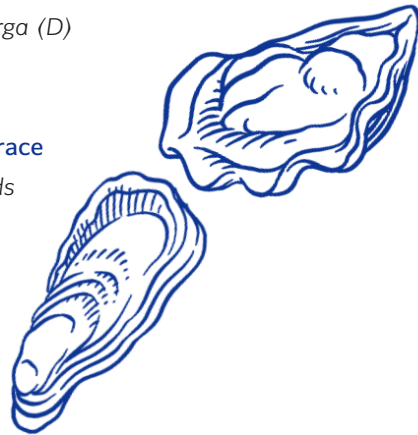
IN CONDIVISIONE

Il grande antipasto di pesce servito in condivisione Insalata di granchio con finocchi e arance, crocchette di funghi e gamberi rossi, bruschette miste, zuppa di fagioli e gamberi, scampi arrostiti all'aglio e peperoncino, capesante gratinate <i>A selection of seafood specialities</i> King crab salad with fennel and orange, red shrimps and mushroom croquettes, mixed bruschette, beans and prawns soup, charcoal grilled langoustine with garlic and chili, scallop gratin (S) (G) (D)	Minimum 2 people	390p.p.
Il gran crudo di pesce in condivisione Selection of raw and marinated seafood to share Oysters, scallops, langoustines, tiger prawns, amberjack, tuna and Mazara red prawns (S)	Minimum 2 people	400p.p.
Con aggiunta di caviale With additional caviar		180p.p.

INSALATE ED ANTIPASTI

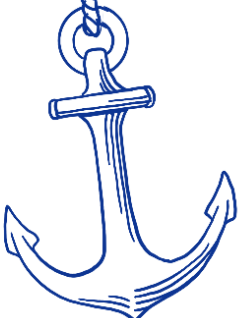
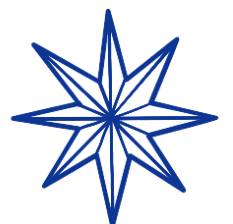


Insalata d'inverno con spinaci, lattuga, radicchio, finocchio, melograno, arance e mandorle tostate Winter salad with spinach, lettuce, radicchio, fennel, pomegranate, orange and roasted almond (N)		115
Insalata di mare tiepida, seppie, molluschi e crostacei Warm seafood salad, cuttlefish, mussels, clams and crustaceans (S)		175
Insalata di granchio reale con finocchi e agrumi King crab salad with fennel and citrus (S)		285
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 zucca, funghi, cipolle, castagne e sepioline alla brace Pumpkin soup, mushrooms, onions, chestnuts and baby squids (N) (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

Ravioli con astice, scampi e gamberi rossi 285
Handmade ravioli with lobster, langoustines and red prawns (G) (S)

Pasta, fagioli e cozze 175
Tubettini pasta with beans and mussels (G) (S)

Risotto alla pescatora 235
Risotto with red prawns, mussels, clams and cuttlefish (S)

Paccheri di Gragnano con sugo di astice 285
Gragnano Paccheri with lobster (G) (S) (SS)

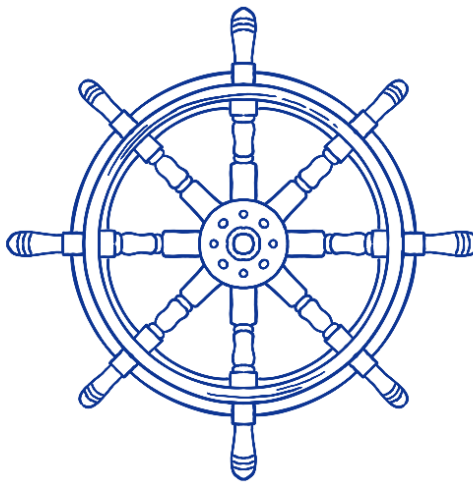
Linguine di Gragnano alle vongole veraci 185
Gragnano linguine, clams, extra virgin olive oil and chili (G) (S)

Spaghetti ai ricci di mare e limone 200
Spaghetti with sea urchins and lemon (G) (S)

Fettucelle all'uovo con ragù di vitello 175
Homemade fettucelle with veal sauce (G) (D) (LS)



Gnocchi di zucca con ragù di funghi 165
Pumpkin gnocchi with mushroom sauce



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



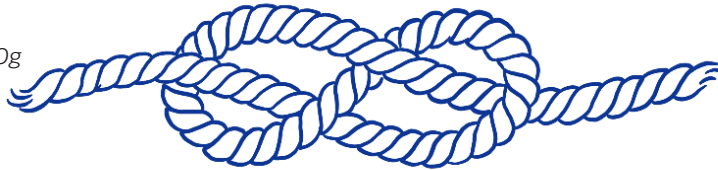
BVLGARI
YACHT CLUB
DUBAI



DALLA BRACE

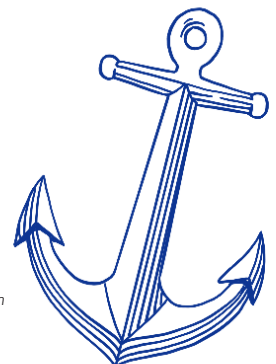
Branzino d'altura con salsa salmoriglio <i>Wild sea bass with lemon and oregano sauce</i>	Minimum 2 people	460p.p.
Rombo d'altura all'acqua pazza <i>Wild turbot with baby onions, tomatoes, potatoes and taggiasche olives</i>	Minimum 2 people	500p.p.
Zuppa mista di pesce, molluschi e crostacei <i>Soup of fish, shellfish and crustaceans (S)</i>	Minimum 2 people	400p.p.
Tagliata di tonno con rucola, pomodoro e aceto balsamico <i>Tuna tagliata with rocket, tomatoes and balsamic vinegar</i>	Minimum 2 people	400p.p.
Sogliola con capperi, prezzemolo e salsa al limone di Sorrento <i>Wild dover sole with capers, parsley and Sorrento lemon sauce</i>		380
Grigliata mista di pesce e crostacei <i>Mixed grilled fish and crustaceans (S) (SS)</i>		595
Trancio di rombo con salsa mediterranea <i>Charcoal grilled wild turbot fillet with Mediterranean sauce</i>		380
 Cavolfiore alla brace, aglio, olio, peperoncino e crema di patate arrosto <i>Charcoal grilled cauliflower, garlic, extra virgin olive oil, chili and roasted potato cream</i>		145

Costata di manzo senz'osso alla brace <i>Australian Beef rib-eye steak 250g</i>		395
Tagliata di manzo alla brace <i>Australian Beef sirloin steak 500g</i>		750



 **I CONTORNI** 75

Patate novelle, sale e rosmarino <i>Roasted potatoes and rosemary</i>
Finocchi alla brace <i>Charcoal grilled fennel</i>
Funghi alla brace <i>Charcoal grilled mushrooms</i>
Verdure di stagione alla brace <i>Charcoal grilled seasonal vegetables</i>



 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

