

BVLGARI

LA SPIAGGIA

INSALATE

Insalata di couscous (G) 	110
<i>Couscous salad with tomatoes, cucumber, mixed olives, fresh herbs, red onion, spring onion, pomegranate, zucchini chips and grape molasses dressing</i>	
Insalata mediterranea (D)(V)	150
<i>Pink tomatoes, cucumber, bell peppers, red onion, capers, mixed olives, parsley, oregano, feta cheese and lemon dressing</i>	
Caesar salad di pollo o gamberi (G)(D)(F)(S)(LS)(SC)	150
<i>Chicken or shrimp Caesar salad with Parmesan, croutons, crispy beef bacon and anchovies</i>	
Insalata nizzarda (F)(SC)	160
<i>Bluefin tuna with mixed greens, beans, baby potatoes, olives, datterino tomatoes and quail eggs</i>	
Insalata di polpo (S)(SC)	180
<i>Octopus salad with baby potatoes, olives, sun-dried tomatoes, capers, parsley and lemon zest</i>	

SFIZI

Bruschetta al pomodoro (G) 	50
<i>Tomato bruschetta with capers and olives</i>	
Crocchette di patate (G)(D)(V)	60
<i>Crispy potato croquettes</i>	
Borek con carne macinata di manzo (G)(D)	70
<i>Baked borek with ground beef and onion</i>	
Gnocco fritto con salame e speck di manzo (G)(D)	70
<i>Cured beef salami and beef speck with fried dough</i>	

CAVIALE & OSTRICHE

Oscietra 30 g 900	50 g 1350
Beluga 30 g 1600	50 g 2800
Ostriche Gillardeau (S)	1 pc 50
Gillardeau oysters No. 2	

ANTIPASTI

Burrata di bufala (D)(V)	130
<i>Buffalo burrata with marinated fresh tomatoes, Taggiasca olives and basil</i>	
Calamari fritti (G)(D)	140
<i>Fried squid with vegetables and tartar sauce</i>	
Bruschetta con tonno rosso (G)(F)	160
<i>Bruschetta with bluefin tuna, sesame seeds, baked tomatoes and basil</i>	
Bruschetta con ricciola (G)(D)(N)(F)	180
<i>Bruschetta with marinated amberjack, stracciatella, pistachios, sun-dried tomatoes, Taggiasca olives, orange and lemon zest</i>	
Tartare di tonno (F)(SC)	200
<i>Bluefin tuna tartare with avocado, capers, mixed greens, lemon and chives</i>	
Crudo di scampi (F)(S)	220
<i>Raw langoustines with tomatoes, olives, capers, fresh chili, basil, parsley, chives and Oscietra caviar</i>	
Carpaccio di gamberi rossi (F)(S)	230
<i>Red prawn carpaccio with chives, lemon, lime zest and Oscietra caviar</i>	

MEZZE

Tzatziki (D)(V)	50
<i>Strained garlic yogurt with cucumber and mixed herbs</i>	
Hummus 	50
<i>Chickpeas purée with tahini, garlic and lemon</i>	
Tirokafteri (D)(V)	70
<i>Roasted red bell peppers with feta cheese parsley and garlic</i>	
Girit Ezme (D)(N)(V)	80
<i>Feta cheese with basil, roasted pistachios and garlic</i>	
Branzino (F)	130
<i>Wild sea bass with marinated fennel, red onion, herbs and lemon and orange dressing</i>	
Gamberi con salsa al pomodoro (G)(D)(S)	150
<i>Shrimp casserole with tomatoes, peppers and kaşar cheese</i>	

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PASTA

Spaghetti con pomodoro fresco (G) 	170
<i>Spaghetti with fresh datterino tomatoes</i>	
Mezze maniche alla Norma (G)(D)(V)	180
<i>Mezze maniche with fresh tomato sauce, eggplant and ricotta salata</i>	
Linguine alle vongole (G)(S)	190
<i>Linguine with clams, chili, garlic and parsley</i>	
Tagliatelle fatte a mano con ragù di vitello (G)(D)(LS)	200
<i>Handmade tagliatelle with veal ragù</i>	
Tagliolini fatti a mano con ricci di mare (G)(S)(LS)	250
<i>Handmade tagliolini with sea urchins and bread crumbs</i>	
Fusilloni con astice e gamberi rossi (G)(S)(SC)	650
<i>Fusilloni with lobster, red prawns and chili (for two guests)</i>	

PANINI & BOMBA

Bomba con mozzarella e pomodoro (G)(D)(V)	120
<i>Bomba with fresh mozzarella, tomatoes, basil and olive oil</i>	
Bomba con carpaccio di manzo (G)(D)	150
<i>Bomba with beef carpaccio, arugula, Parmesan and truffle mayonnaise</i>	
Burger di pesce (G)(D)(F)	190
<i>Wild fish burger with zucchini, carrot, dill, parsley, onion, yogurt sauce, tomatoes and greens</i>	
Burger di Wagyu (G)(D)	200
<i>Wagyu beef burger with lettuce, tomatoes, provolone cheese, beef bacon and mayonnaise</i>	
Panino con bistecca di Wagyu (G)(D)	200
<i>Wagyu steak sandwich with mustard aioli, bell peppers, mushrooms, cheddar and caramelized onions</i>	

All sandwiches are served with French fries or green salad

DALLA GRIGLIA

From the grill

Melanzana (G) 	180	Polpo alla griglia (S)	230
<i>Stuffed eggplant with onion, garlic, tomatoes, bell peppers, bread crumbs and mixed herb salad</i>		<i>Octopus with crushed potatoes, capers, tomatoes, roasted bell peppers, parsley and lemon</i>	
Polletto da allevamento 300 g (D)	220	Sogliola (D)(F)	400
<i>Corn-fed baby chicken with baby potatoes, parsley and sage</i>		<i>Wild dover sole skewers with grilled potatoes and fennel salad</i>	
Costolette di agnello 300 g (D)	280	Gamberoni carabiniere (S)	800
<i>Lamb chops with baby potatoes, parsley and wild mushrooms</i>		<i>Grilled carabiniere prawns with spicy tomato sauce</i>	
Costata di manzo Wagyu 300 g	420		
<i>Wagyu rib-eye steak with wild mushrooms</i>			

CONTORNI

Asparagi saltati / Grilled asparagus, lemon and garlic	60	Patate novelle / Baby potatoes (D)	60
Broccolini / Sautéed broccolini, chili, lemon and garlic	60	Patatine al tartufo nero / Black truffle fries (D)	90

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DOLCI

Tiramisù tradizionale (G)(D)

Traditional tiramisu

80

Mousse leggera al cioccolato con sorbetto al cacao e caramello (D)(N)

Light chocolate mousse, cocoa sorbet and caramel sauce

80

Ananas marinato con sorbetto al cocco e meringa (D)

Marinated pineapple with coconut sorbet and meringue

80

Meringata ai frutti rossi con crema alla vaniglia (D)

Marinated berries, meringue and vanilla mousse

80

Delizia al limone (G)(D)(N)

Lemon sponge filled with lemon sorbet, lemon curd and vanilla chantilly

80

Baklava al pistacchio (G)(D)(N)

Pistachio milky baklava

80

Tagliata di frutta fresca di stagione

Sliced seasonal fruits

80

Piatto di frutta esotica

Exotic fruit platter

240

Fruttini (D)

Whole fruits filled with sorbet

3 pz. 110 / 5 pz. 165

GELATI E SORBETTI FATTI IN CASA

Gelati | Vaniglia, cioccolato, pistacchio, caramello (G)(D)(N)

Vanilla, chocolate, pistachio, caramel

Sorbetti | Limone, frutto della passione, fragola, mango (G)(N)

Lemon, passion fruit, strawberry, mango

AED 25 (per scoop)

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JING'S COLLECTION

*Responsibly sourced and carbon neutral certified.
A one-of-a-kind experience of organic tea to awaken your senses*

English Breakfast Black Tea

45

Earl Grey Black Tea

45

Jasmine Silver Needle White

45

Jade Sword Green Tea

45

Darjeeling Flush Black Tea

45

Blackcurrant and Hibiscus

45

Whole Chamomile Flowers

45

Jasmine Pearls Green Tea

45

VERGNANO CAFFÈ

Sustainably produced and ISO certified

Espresso

35

Double Espresso

45

Cappuccino, Americano, Latte Macchiato

45