

BVLGARI



YACHT CLUB
DUBAI

PER INIZIARE

To start

Insalata di quinoa con cetrioli, avocado, frutta secca e melograno <i>Quinoa salad with cucumber, avocado, cherry tomatoes, dry fruits and pomegranate (VG)</i>	85
Insalata dello Yacht Club con pomodorini, asparagi, mela verde, avocado e semi tostati <i>Yacht Club salad with avocado, green apple, asparagus, tomatoes and roasted seed (VG) (N)</i>	95
Burrata Pugliese con acciughe e panzanella croccante <i>Artisanal Burrata from Puglia, anchovies and crispy Panzanella salad (D) (G)</i>	120
Pizzetta con stracciatella e tartufo nero <i>Pizzetta with stracciatella cheese and black truffle (D) (G) (V)</i>	120
Crostone di pane con tonno rosso, stracciatella e pomodorini confit <i>Bruschetta with raw tuna, stracciatella cheese and dry tomatoes (D) (G)</i>	125
Insalata di mare con vongole, cozze, gambero viola, polpo e seppia <i>Seafood salad with clams, mussels, violet prawn, octopus and cuttlefish (S)</i>	145
Zuppa fredda di pomodoro, gamberi rossi, peperoni, cetrioli e ricotta <i>Cold tomato soup with red Mazara prawns, red capsicum, cucumber and ricotta cheese (D) (S) (G)</i>	140
Granchio reale dell'Alaska con olio d'oliva limone e caviale <i>Alaskan King crab with lemon olive oil and caviar (S)</i>	750
Crudo di mare Ostriche Tsars kaya, scampi, ricciola, tonno e gamberi rossi di Mazara <i>Selection of Raw seafood (S)</i> <i>Tsars Kaya oysters, scallops, amberjack, tuna, langoustine and Mazara red prawns (S)</i>	570
Fritto di calamari e gamberi <i>Mixed fried seafood with prawns & squid (S) (G) (D)</i>	135
Carpaccio di vitello con rucola, mayonese, scaglie di Parmigiano e tartufo nero <i>Veal carpaccio with rocket, parmesan, mayo and black truffle (D)</i>	120

OSTRICHE E CAVIALE

Oyster and caviar

Ostriche Tsars kaya n*2 con scalogno in aceto e limone <i>Tsars Kaya oysters n*2 with sherry vinegar, shallots and lemon (S)</i>	Per piece	55
---	-----------	----

Caviar:

<i>Beluga 30 grams</i>	1250
<i>Beluga 50 grams</i>	2700
<i>Oscietra 30 grams</i>	800
<i>Oscietra 50 grams</i>	1160

YACHT CLUB VEGAN MENU AVAILABLE UPON REQUEST

(VG) Vegan (V) Vegetarian (S) Shellfish (LS) Locally Sourced (SS) Sustainable Seafood (A) Alcohol (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

PRIMI PIATTI**First courses**

Spaghetti al pomodoro **120**
Spaghetti with tomato sauce (VG) (G)

Calamarata al pesto di pistacchio, stracciatella e basilico **135**
Calamarata pasta with pistachio pesto, stracciatella cheese and basil (G) (D) (N)

Tagliolino fatto in casa al tartufo nero **160**
Homemade tagliolino with black truffle (G) (D) (LS)

Risotto al limone e frutti di mare **225**
Lemon risotto with seafood (S) (D)

Spaghetti di Gragnano alle vongole **165**
Gragnano "spaghetti" with clams (G) (S)

Tagliolino fatto in casa con scampi, olive, capperi ed origano **220**
Homemade tagliolino with langoustine, olives, capers and oregano (G) (S) (D) (LS)

Tagliatelle fatte in casa con ragu di vitello **145**
Homemade tagliatelle with veal ragu (D) (G) (LS)

I SECONDI**Main Courses**

Parmigiana di melanzane **135**
Eggplant Parmigiana (V) (D) (G)

Triglia in guazzetto, olive taggiasche, patate e pomodorini **250**
Mediterranean red mullet with "guazzetto" sauce, taggiasche olives, potatoes and cherry tomato (SS)

Grigliata mista Del Pescatore con verdure e tris di salse **390**
Grilled seafood with seasonal vegetables and tris of dressings (S) (G) (SS)

Sogliola alla griglia con salsa al limone di Sorrento **425**
Grilled Dover sole with Sorrento lemon sauce (D) (SS)

Branzino d'altura alla griglia o in crosta di sale **335 p.p**
Whole line caught seabass grilled or salt crusted (SS) *Minimum 2 people*

Rombo alla griglia **370 p.p**
Whole grilled turbot (SS) *Minimum 2 people*

Carni al taglio**Carving Meat**

Rib-eye 250g **290**

T-Bone 650g **900** *with beef jus (D)*

Tomahawk 1kg **1200**

CONTORNI**Sides**

Selezione di contorni dello Chef **60**
Chef selection of side dishes

Patate fritte dello Yacht Club (D) (G) **70**
Yacht club fries

YACHT CLUB VEGAN MENU AVAILABLE UPON REQUEST

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

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