

Pierchic

Origini e Orizzonti

Shaped by his origins and inspired by horizons explored through travel, Chef Emanuele De Le brings together tradition and discovery in a tasting menu that reflects his evolving culinary journey.

TONNO TONNATO (SE, MU, DF, R, E)

Crispy shell, bluefin tuna, capers, anchovies

ZUPPA DI ZUCCA (V, LS, MU)

Pumpkin soup, pumpkin seeds, mustard ice cream

TAGLIOLINO LIMONE, BURRATA, GAMBERO ROSSO (E, SE, R)

Lemon, burrata cheese, red Mazara prawn

ROMBO ALLA MEDITERRANEA (SE, N, GF)

Turbot fillet, caponata, mediterranean sauce

FILETTO DI WAGYU (GF)

Wagyu beef tenderloin, date chutney, baby carrots, parsnip purée

ALMOND GRANITA

CANNOLO SCOMPOSTO (E, N)

Ricotta cream, pistachio ice cream, crunchy caramelized dough

AED 750 PER PERSON

Available only for the whole table, minimum for 2 guests

 SIGNATURE DISH (DF) DAIRY FREE (E) EGG (GF) GLUTEN FREE (MU) MUSTARD (N) NUTS (S) SOY (SE) SESAME (SF) SEAFOOD (R) RAW (V) VEGETARIAN (VG) VEGAN (LS) LOCALLY SOURCED (CS) CERTIFIED SUSTAINABLE

If you have any allergies or special dietary needs, please inform our team before ordering. We are happy to help you choose suitable items or prepare a dish to meet your needs. Be advised that food prepared here may contain or may have come into contact with allergens. All prices are in UAE Dirhams and inclusive of 10% Service Charge, 5% VAT and subject to 7% Municipality Tax.

Crudi

TONNO TONNATO ^(SE, MU, DF, R, E)  | 150

Crispy shell, bluefin tuna, capers, anchovies

SASHIMI DI RICCIOLA ^(SE, R, GF, DF) | 140

Yellowtail sashimi, marinated cherries, puffed quinoa

BRANZINO BLOODY MARY ^(SE, GF, R, DF) | 135

Seabass tartar, tomato and celery vinaigrette, jalapeno, tabasco

TARTAR TONNO E CAPASANTA ^(SE, R, GF, DF) | 350

Tuna and scallop tartar, lemon dressing, caviar

CEVICHE ALL'ITALIANA ^(R, SE, DF, GF) | 195

Red mazara prawns, cuttlefish, yellowtail, avocado, yellow chili sauce

OSTRICHE PC ^(SE, DF, R) | 70

Oysters, selection of crudi

CAVIALE ^(SE)

Oscietra caviar 30gr | 870

Beluga caviar 30gr | 1930

Antipasti

IL POMODORO ^(N, V)  | 95

Stuffed tomato, basil pesto sorbet, panzanella sauce

LA BARBABIETOLA ^(V, E, MU, LS) | 85

Beetroot, green apple, pomegranate, tarragon mayo

LA MELANZANA ^(V) | 110

Eggplant parmigiana, tomato, smoked scamorza cheese

LA BURRATA ^(V, LS, N) | 95

Burrata cheese, marinated zucchini, basil

GRANCHIO REALE ALLA CATALANA ^(SE, GF) | 195

Butter poached king crab, fennel, celery, tomato

CAPELANTE ^(GF, N, SE) | 180

Seared scallops, carrot purée, glazed mushrooms

INSALATA DI POLIPO ^(SE, GF, MU) | 135

Octopus, tomato dressing, basil oil, octopus mayo

ZUPPA DI ZUCCA ^(V, LS, MU) | 120

Pumpkin soup, pumpkin seeds, mustard ice cream

CARPACCIO DI WAGYU ^(R, N) | 145

Wagyu beef carpaccio, spicy bell pepper sauce, arugula pesto, hazelnut

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Sharing

BRANZINO AL SALE ^(E, SF) | 850
Salt-crust seabass

SOGLIOLA ALLA MUGNAIA | 495
Dover sole on the bone, capers, olives, parsley

Pasta

TAGLIOLINO LIMONE, BURRATA, GAMBERO ROSSO ^(E, SF, R)  | 195
Lemon, burrata cheese, red mazara prawn

RAVIOLO ALL'ASTICE ^(SF, E, S) | 180
Lobster ravioli, asparagus, tarragon

SPAGHETTI VONGOLE BOTTARGA ^(SF, LS, DF) | 180
Spaghetti, clams, cured mullet roe

AGNOLOTTO DEL PLIN ^(E) | 160
Plin, chicken jus, parmean cream, balsamic vinegar

PACCHERO ALLA NORMA ^(V)  | 115
Tomato, eggplant, ricotta

RISOTTO ALLA PESCATORA ^(GF, SF) | 190
Seafood risotto

RISONE MILANO | 160
Risone, saffron, ossobuco

Mains

ROMBO ALLA MEDITERRANEA ^(SF, N, GF)  | 265
Turbot fillet, caponata, mediterranean sauce

BRANZINO MORO E CAVIALE ^(SF, GF) | 225
Chilean seabass fillet, fennel sauce, clam jus, caviar

POLLETTO FUNGHI E POLENTA | 195
Roasted baby chicken, polenta, mushrooms, rosemary chicken jus

FILETTO DI WAGYU ^(GF)  | 420
Wagyu beef tenderloin 180g, date chutney, baby carrots, parsnip purée

Sides

FINOCCHI ^(GF, V) / BROCCOLINI ^(GF, V) / PATATE ^(V) / CAPONATA ^(GF, N, V) | 50
Fennel grain / Tender broccoli, olive oil / Roasted potato / Zucchini and eggplant caponata

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