SIGNATURE DIPS

Homemade Hummus (DF, SE, S, V) — 50
Chickpeas, Tahini, Lemon, Date Relish, Spices

Taramasalata (SF) — 55
Mullet Roe, Dill Oil, Radish, Tropea Onion

Pistachio & Goat Cheese (GF, N, V) — 50
Pistachio, Goat Cheese, Goat Curd, Watercress

FROM THE CRUDO BAR

Nuska Steak Tartare (DF, E, MU, SF, R) — 130
Beef Tenderloin, Bone Marrow, Classic Condiments, Freshly Baked Flatbread

Red Sea Bream Carpaccio (GF, DF, SF, R) — 105
Red Sea Bream, Green Chilli, Tomato Coulis, Grapes

Yellowtail Crudo (GF, DF, SF, R) — 115
Sliced Yellowtail, Castelvetrano Olives, White Balsamic Vinegar, Dill

Tuna Tartare (GF, SF, R, SE) — 120
Bluefin Tuna, Mediterranean Lemon Dressing, Green Salsa, Carasau Bread

Scallops Crudo (DF, SF, S, R) — 130
Sliced Scallops, Citrus Dressing, Yellow Chilli, Finger Lime

Tuna Carpaccio (GF, DF, SF, E, S, R, MU) — 125
Bluefin Tuna, Basil Aioli, Datterino, Pickled Eggplant, Amalfi Lemon

Nuska Beef Carpaccio (GF, DF, E, MU, N, SF, R) — 130
Cured Beef, Truffle Dressing, Mushroom, Tropea Onion, Hazelnut, Watercress

MEDITERRANEAN FLATBREADS

Black Truffle & Fior di Latte (V, S) — 180
Truffle Cream, Parmigiano, Frisée

Grilled Prawn & 'Nduja (SF, E) — 160
Grilled Prawn, Beef 'Nduja, Smoked Scamorza, Datterino, Parsley

Wagyu Salsiccia & Wild Mushrooms — 150
Homemade Wagyu Italian Sausage, Stracchino Cheese, Scamorza, Calabrian Chilli

Burrata & Romanesco Zucchini (N, V) — 130
Buffalo Burrata, Romanesco Zucchini, Basil Pesto, Aged Parmigiano

STARTERS

Grilled Calamari (GF, DF, SF) — 95
Calamari, Smoky Eggplant, Lemon Dressing, Pickled Eggplant

Fried Squid (SF, E) — 100
Fried Squid, Manchego, Mint, Amalfi Lemon

Shrimps Saganaki (GF, SF) — 130
Shrimps, Garlic, Tomato Sauce, Parsley, Feta Cheese

Charcoal-Grilled Octopus (GF, SF) — 130
Mediterranean Octopus, Tomato Compote, Salsa Verde Coriander Salsa, Eggplant, White Tahini

Charred Beetroot (GF, MU, N, V) — 80
Charred Beetroot, Pistachio Vinaigrette, Rocket, Orange Segments, Goat Curd

Charcoal-Grilled Halloumi (GF, V) — 75
Halloumi Cheese, Confit Cherry Tomatoes, Oregano, Mediterranean Honey

Crispy Spinach & Feta (V, E) — 80
Baby Spinach, Aged Feta, Kashkaval, Crispy Pastry, Chamomile

Short Ribs Croquette (E, MU, S) — 90
Braised Short Ribs, Manchego Cheese, Parsley Aioli

Grilled Scallop (SF, N) — 135
Scallops, Smoked Datterino Sauce, Fish Fumet, Almond Flakes, Cauliflower Floret

Grilled Vegetables (GF, DF, VG) — 70
Charcoal-Grilled Vegetables, Fresh Herbs, Garlic

Signature Dish (GF) Gluten Free (DF) Dairy Free (A) Alcohol (P) Pork (E) Egg (MU) Mustard
(N) Nuts (SE) Sesame (SF) Seafood (S) Soy (R) Raw (LS) Locally Sourced (CS) Certified Sustainable (V) Vegetarian (VG) Vegan

The allergen information on the menu is a guide only. 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.

SALADS

Burrata & Pink Tomato (V, N, GF) — 115
Burrata, Pink Tomatoes, Pickled Red Onion, Pistachio Pesto, Pomegranate

Greek Style Salad (GF, V) — 105
Feta Cheese, Tomatoes, Cucumber, Bell Pepper, Olives, Red Onion, Oregano

King Crab Salad (SF, DF) — 125
King Crab, Avocado, Amalfi Lemon Dressing, Carasau Bread

Watermelon & Greek Feta (N, SE, S, V) — 75
Watermelon, Greek Feta, Green Olives, Cherry Tomatoes, Mint

PASTA

Carabinero Prawns Orzo (SF) — 230
Carabinero Prawns, Bisque, Garlic, Chilli, Salsa Verde

Mushroom Orzo (V) — 145
Wild Mushroom, Spinach, Garlic, Parmigiano, Porcini Cream

Lobster Linguine (SF) — 370
Whole Lobster, Cherry Tomatoes, Bisque, Chilli Oil, Amalfi Lemon

Oxtail Plin Ravioli (E) — 155
Braised Oxtail, Tava Yoghurt, Fresh Chives, Urfa Chilli

Wagyu Meatball Rigatoni (E) — 180
Wagyu Beef, Spicy Tomato Sauce, Parmigiano, Parsley, Calabrian Chilli

Mezzi Paccheri alla Zucchina (V, E) — 140
Romanesco Zucchini, Pecorino, Basil, Zucchini Flower

FROM THE GRILL

Sea Bass 'Kelebek Style' (GF, DF, SF) — 255
Butterflied Mediterranean Sea Bass, Fresh Tomato Salad

Chilean Sea Bass Brochette (GF, DF, SF) — 230
Smoked Chilli-Marinated Sea Bass, Lamb Lettuce

Bluefin Tuna Steak (GF, DF, SF, E) — 275
Bluefin Tuna (250g), Datterini Tomatoes, Cantabrian Anchovy, Pickled Onions

Dry-Aged Mediterranean Corvina (SF, G) — 285
Rock Sea Bass, Lamb Lettuce, Baby Potato, Fresh Herbs

Charred Chicken Skewer (LS) — 185
Corn-Fed Chicken, Greek Yoghurt, Amalfi Lemon, Grilled Vegetables

Corn-Fed Baby Chicken (LS, GF) — 215
Chargrilled Baby Chicken, Smoky Tomato Sauce, Grilled Vegetables, Oregano

Charcoal Lamb Chops (GF) — 250
Australian Lamb Chops, Smoked Chilli Marination, Tzatziki, Chives

Ribeye Steak 350g (DF, GF) — 275
Australian Black Angus Ribeye, Salsa Verde

Nuska Burger (E, MU) — 170
Dry-Aged Wagyu Patty, Veal Pancetta, Yellow Cheddar

Steak and Frites 200g (S, MU) — 245
Australian Black Angus Flank, Homemade Fries, Green Peppercorn Sauce

Nuska Tenderloin Steak 200g (MU, S) — 285
Australian Black Angus Tenderloin, Truffle Sauce

Charcoal-Grilled Eggplant & Lentil Ragout (V) — 140
Du Puy Lentil, Italian Violet Eggplant, Crispy Potato, Mornay Sauce

TO SHARE

Mediterranean Seafood Grill (SF, GF) — 875
Lobster, White Fish, Tiger Prawns, Octopus, Calamari

Salt-Crust Sea Bass 1kg (SF, GF) — 585
Sea-Salted Crust Mediterranean Sea Bass

Nuska Mixed Grill (GF) — 695
Beef Fillet, Lamb T-Bone, Wagyu Provolone Kofta, Baby Chicken, Angus Flank Steak

Nuska Seafood Rice (SF, GF) — 520
Bomba Rice, Lobster, Prawns, King Crab, Clams, Baby Squid, Mediterranean Soffritto, Bisque

Signature Dish (GF) Gluten Free (DF) Dairy Free (A) Alcohol (P) Pork (E) Egg (MU) Mustard
(N) Nuts (SE) Sesame (SF) Seafood (S) Soy (R) Raw (LS) Locally Sourced (CS) Certified Sustainable (V) Vegetarian (VG) Vegan

The allergen information on the menu is a guide only. 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.

SIDES

Grilled Broccolini (VG, GF, DF)	50
Grilled Asparagus (VG, GF, DF)	50
Potato Mousseline (V, GF)	45
Crushed Potatoes (V, GF, DF)	40
Triple-Cooked Homemade Fries (GF, DF)	60

SAUCES 25

- Nuska Sauce (MU, SF, S)
- Salsa Verde (VG, GF, DF)
- Au Poivre (V, GF)
- Béarnaise Sauce (V, GF)
- Roasted Pepper Sauce (VG, GF)

🔥 Signature Dish (GF) Gluten Free (DF) Dairy Free (A) Alcohol (P) Pork (E) Egg (MU) Mustard
(N) Nuts (SE) Sesame (SF) Seafood (S) Soy (R) Raw (LS) Locally Sourced (CS) Certified Sustainable (V) Vegetarian (VG) Vegan

The allergen information on the menu is a guide only. 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.