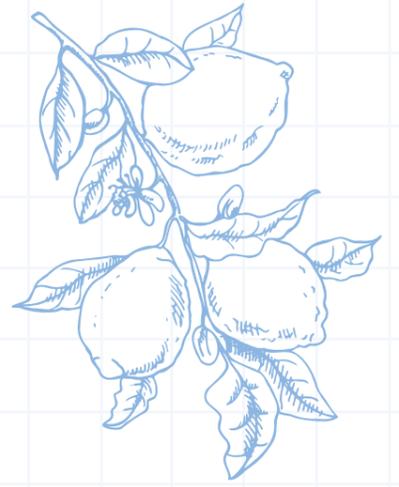
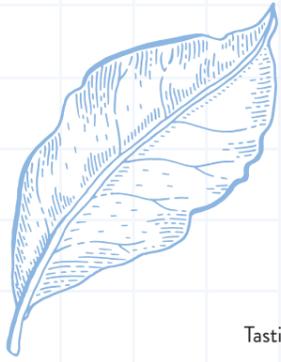


BRUNCH AL MARE



ANTIPASTI

GRAN CRUDO DI PESCE R SF LS

Tasting of Raw Seafood, Including Tartare and Carpaccio of the Day, Mazara Prawn, And Dibba Oysters

BURRATA PUGLIESE V GF

Burrata, Datterino Tomatoes, Taggiasca Olive Oil, Fresh Basil

PANZEROTTO PUGLIESE V N

Deep-Fried Pizza Dough filled With Tomato and Mozzarella, Served with Spicy Diavola Sauce

FRITTURA MISTA SF DF N

Baby Calamari, Shrimps, Catch of the Day, Zucchini, Carrot, Garlic Mayo, Amalfi Lemon Mayo

VITELLO TONNATO E N S

Slow-Cooked Veal Loin, Tuna Sauce, Capers

INSALATA DI POLIPO MU SF

Poached Octopus, Potato, Celery, Taggiasca Olives, Confit Tomato, Lemon Dressing

MARE & TERRA

Choice of one:

TAGLIATA DI MANZO CS GF

Sliced Beef Striploin, Arugula, Parmesan Shavings

FILETTO DI BRANZINO CS GF DF

Sea Bass Fillet, Roasted Potatoes, Cherry Tomatoes, Taggiasca Olives, Basil

MELANZANE ALLA PARMIGIANA V N E

Baked Aubergine, San Marzano Tomato Sauce, Mozzarella Fior Di Latte, Parmigiano Reggiano, Basil

SCALOPPINA DI POLLO AI FUNGHI CS N

Free-Range Chicken Breast Escalope, Lemon and Mushroom Sauce, Sun-Dried Tomatoes, Breadcrumbs

RISOTTO FUNGHI MISTI V GF

Carnaroli Risotto, Wild Mushrooms

CONCHIGLIONI AL RAGÙ E N

Handcrafted Conchiglioni Pasta, Slow-Braised Beef Ragù, 24-Month Parmigiano Reggiano VAcche Rosse

MEZZEMANICHE CACIO E PEPE E TARTUFO N E

Mezze Maniche Pasta, Pecorino Romano DOP, Parmigiano Reggiano, Black Pepper, Fresh Truffle

TAGLIOLINI AI FRUTTI DI MARE E SF N

Handcrafted Tagliolini, Red Prawns, Clams, Mussels, Calamari, Amalfi Lemon Zest

SIDE DISHES

PATATE AL FORNO V GF

Wood-Roasted Fingerling Potatoes, Garlic Oil

INSALATA MISTA VG GF DF

Mixed Green Salad

CIME DI RAPA AGLIO E OLIO VG GF

Sautéed Wild Turnip Broccoli, Garlic, Chili, Olive Oil

DOLCI

TIRAMISU N V E

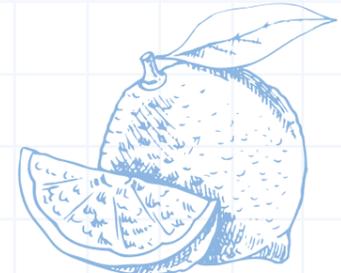
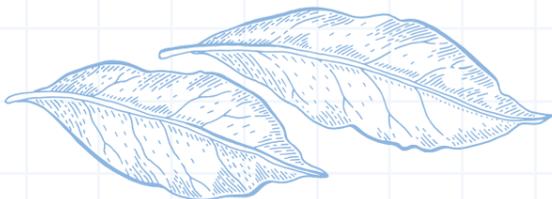
Ladyfinger, Espresso, Mascarpone Cream, Cocoa

MASCARPONE GELATO V N

Freshly Whipped Creamy Mascarpone Gelato, Served with Homemade Strawberry Compote and Caramelized Puffed Rice

PASTICCERIA ALL' ITALIANA N

Selection of Italian Pastries



COCKTAILS

Aperol Spritz
Bellini
Negroni

SPIRITS

Gin | Bombay Sapphire
Vodka | Russian Standard
Rum | Havana Club 3 Años
Whisky | Dewar's White Label

NON-ALCOHOLIC SELECTION

Coke, Diet Coke, Fanta, Sprite, Soda, Tonic Water, Ginger Ale
Orange Juice, Watermelon Juice, Lemon & Mint
Coffee, Tea

WINE

Sparkling Wine | Le Dolci Colline Prosecco Brut, Italy
White Wine | TerraPura, Sauvignon Blanc, Chile
Rosé Wine | Cuvée Sabourin Rosé Blush, France
Red Wine | TerraPura, Cabernet Sauvignon, Chile

BEER

Heineken, Holland

PREMIUM PACKAGE INCLUDES:

Perrier-Jouët Brut, France

AED 375 | Soft Beverages
AED 495 | House Beverages
AED 595 | Premium Beverages
50% off for kids 6-11

★ Signature CS Certified Sustainable LS Locally Sourced A Alcohol N Nuts DF Dairy Free R Raw
V Vegetarian VG Vegan GF Gluten Free E Eggs SF Seafood S Soy MU Mustard SE Sesame

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 AED Dirhams And are inclusive of all applicable service charges, local fees and taxes.