Pierchic

Origini e Orizzonti *

"Rooted in Italian traditions, inspired by the sea and shaped by the spirit of discovery."
Inspired by Chef Emanuele De Leo's culinary philosophy.

Origine Orizzonti celebrates the connection between Italian roots and the spirit of discovery. Origine pays tribute to the richness of Italian coastal traditions, where seasonality and the generosity of the table are at the heart of the culinary culture. Orizzonti reflects the curiosity to explore new influences and reinterpret these traditions with a contemporary sensibility. At Pierchic, these two elements come together in a distinctive expression of Italian coastal cuisine, where the pleasure of sharing remains at the heart of every experience.

TONNO TONNATO (SF, MU, R, E)
Crispy shell, bluefin tuna, capers, anchovies

ZUPPA DI ZUCCA (V, LS, MU, E)
Pumpkin soup, pumpkin seeds, mustard ice cream

TAGLIOLINO LIMONE, BURRATA, GAMBERO ROSSO (E, SF, R)
Lemon, burrata cheese, red Mazara prawn

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

FILETTO DI WAGYU (GF)
Wagyu beef tenderloin, date chutney, baby carrots, parsnip purée

AGRUMI VERMOUTH (VG, GF, DF)
Fresh citrus, bergamot sorbet, candied pomelo, vermouth granita

TETTE DELLE MONACHE (E, N)
Vanilla custard, crunchy, berries marmelade, fresh berries

AED 750 PER PERSON
Available only for the whole table, minimum for 2 guests

SPECIALITÀ (*) NOT INCLUDED IN HALF BOARD (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 (SF, MU, R, E) | 150
Crispy shell, bluefin tuna, capers, anchovies

SASHIMI DI RICCIOLA (SF, R, GF, DF, MU) | 140
Yellowtail sashimi, marinated cherries, puffed quinoa

BRANZINO BLOODY MARY (SF, GF, R, DF) | 135
Seabass tartar, tomato and celery vinaigrette, jalapeno, tabasco

TARTAR TONNO E CAPASANTA * (SF, R, GF, DF, MU) | 350
Tuna and scallop tartar, lemon dressing, caviar

CEVICHE ALL'ITALIANA * (R, SF, DF, GF) | 195
Red mazara prawns, cuttlefish, yellowtail, avocado, yellow chili sauce

OSTRICHE * (SF, DF, R) | 70
Oysters

CAVIALE * (SF)
Oscietra caviar 30gr | 870
Beluga caviar 30gr | 1930

Antipasti

Cold

IL POMODORO (N, V) | 95
Stuffed tomato, basil pesto sorbet, panzanella sauce

LA BARBABIETOLA (V, E, MU, LS) | 85
Beetroot, green apple, pomegranate, tarragon mayonnaise

LA BURRATA (V, LS, N) | 95
Burrata cheese, marinated zucchini, basil

INSALATA DI POLIPO (SF, GF, MU, DF) | 135
Octopus, tomato dressing, basil oil, octopus mayo

CARPACCIO DI WAGYU (R, N, MU) | 145
Wagyu beef carpaccio, spicy bell pepper sauce, arugula pesto, hazelnut

Hot

ZUPPA DI ZUCCA (V, LS, MU, E) | 95
Pumpkin soup, pumpkin seeds, mustard ice cream

LA MELANZANA (V) | 110
Eggplant parmigiana, tomato, smoked scamorza cheese

GRANCHIO REALE ALLA CATALANA * (SF, GF, E) | 195
Butter poached king crab, fennel, celery, tomato

CAPESANTE (GF, N, SF) | 180
Seared scallops, carrot purée, glazed mushrooms

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Pasta & Risotto

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

RAVIOLO ALL'ASTICE (SF, E, S) | 250
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

Sharing

BRANZINO AL SALE * (E, SF) | 1200
1.4kg Salt-crust seabass

SOGLIOLA ALLA MUGNAIA * (SF) | 495
Dover sole on the bone, capers, olives, parsley

Mains

ROMBO ALLA MEDITERRANEA (SF, N, GF) | 225
Turbot fillet, caponata, mediterranean sauce

BRANZINO MORO E CAVIALE (SF, GF) | 250
Chilean seabass fillet, fennel sauce, clam jus, caviar

POLLETTO FUNGHI E POLENTA (GF) | 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 (V) / BROCCOLINI (GF, V, DF) / PATATE (V) / CAPONATA (GF, N, V) | 50
Fennel gratin / Tender broccoli, olive oil / Crispy potato / Zucchini and eggplant caponata

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