



RAW BAR

OYSTERS (MOLL, SULP) Gillardeau N°2 3pc / 6pc / 9pc	180/360/540
MAZARA PRAWNS CARPACCIO (CRU) Thinly sliced Red Mazara pranws carpaccio with lemon and olive oil	120
TARTARE THON ROUGE MIREPOIX (F, S) Tuna tartare with smashed potatoes	120
OUR SELECTION OF CAVIAR (D, E, F, G) Beluga 50gr / 125gr / 250gr Oscietra 50gr / 125gr / 250gr	1 900 / 4 500 / 8 450 1 050 / 2 550 / 5 500

CATCH OF THE DAY

KING CRAB (CRU), open fire grilled	120/100g
LOBSTER (CRU), open fire grilled	80/100g
MAZARA PRAWNS (CRU), open fire grilled	120/pc
LANGOUSTINE (CRU), open fire grilled	220/pc
CARABINEROS (CRU), open fire grilled	280/pc
SOLE, open fire grilled or mugnaia	80/100g
SEABASS, open fire grilled or guazzetto	60/100g
FISH OF THE DAY, open fire grilled or guazzetto	85/100g

PRIMI

TAGLIOLINI LOBSTER or CRAB (CRU, G) With cherry tomatoes and fresh basil	80/100gr or 120/100gr
WAGYU RAGOUT FETTUCCINE (C, D, E, G) Homemade fettuccine with slow-braised Wagyu beef charred tomato	150
GNOCCHETTI WITH MAZARA PRAWNS (CRU, G) Homemade potato gnocchetti with cherry tomatoes and Mazara prawns	280
FLAVIO'S PENNE (C, D, G, V) Penne with cherry tomatoes, garlic, olive oil, chilli, and fresh basil	90

SIGNATURE DISHES

HEARTS OF ARTICHOKE (LUP, MUST, V) Lightly blanched and roasted	80
SEABASS CARPACCIO (F) Thinly sliced seabass with lime zest and glasswort	95
CATALANA SALAD (C, CRU, MUST) King Crab Lobster	120/100g 80/100g
SPAGHETTI VONGOLE (G, MOLL) Spaghetti with Mediterranean vongole	150
HERBS CRUSTED SEABASS (D, F, G) Whole Mediterranean sea bass baked in a fragrant herb crust	880

STARTERS

PULPO A LA GALLEGA (G, D, MOLL) Octopus with potato purée and candied tomatoes	140
BEEF CARPACCIO Thinly sliced Fassona beef carpaccio	120
FRIED CALAMARI (D, G) Crispy fried calamari	100
WAGYU BEEF TACOS (G) Hand-cut wagyu beef with sweet chili and soy sauce, served in a crispy corn shell	90

PRIME CUTS

DRY-AGED WAGYU TOMAHAWK - 1.2kg (D, G, SULP)	870
OLIVE WOOD WAGYU RIBEYE - 300g (D, G, SULP)	350
COTE DE VEAU À LA MILANESE (D, E, G)	430

SIDES

ROASTED PEPPERS IN OLIVE OIL (V)	50
WILTED FIRE-TOUCHED SPINACH (V)	50
GRILLED VEGETABLES (V)	50
OUR SPECIAL STEAMED POTATOES WITH CAPERS (V)	50
LES ALLUMETTES - THINLY SLICED FRENCH FRIES (D, V)	50
TRILOGY OF TOMATOES (G, S, SULP, V)	50

SALADS

QUINOA SALAD (N, V) Quinoa salad with macadamia nuts, and dried cranberries	90	BEETROOTS & GOAT CHEESE (D, MUST, TN, V) Roasted beetroot salad with creamy goat cheese	110
ENDIVES WITH OUR SECRET DRESSING (E, F, TN, V) With raisins and caramelized pecan nuts	70	POMEGRANATE SALAD (MUST, TN, V) Cherry tomatoes, cucumbers, red onions, pomegranate, and walnuts	75
TASTE OF THE AEGEAN (D, MUST, TN, V) Red endives, black olives, feta cheese, cherry tomatoes, cucumber, and pecans	115	LION GREEN SALAD (D, MUST, V) Seasonal fresh green leaves dressed with clarified butter, and lemon	50

CHEF SPECIAL

TAGLIOLINI CATCH OF THE DAY (G) With cherry tomatoes and fresh basil	220	PAELLA DE LA MER (CRU, F, MOLL) Bomba rice with saffron, shellfish broth, mussels, clams, lobster, and jumbo shrimps	1 250
---	-----	--	-------

LES DOUCEURS

LEMON SORBET 60

ICE CREAM (D, E, TN) 60

Vanilla

Pistachio

MANGO CHEESECAKE (D, E, G, TN) 70

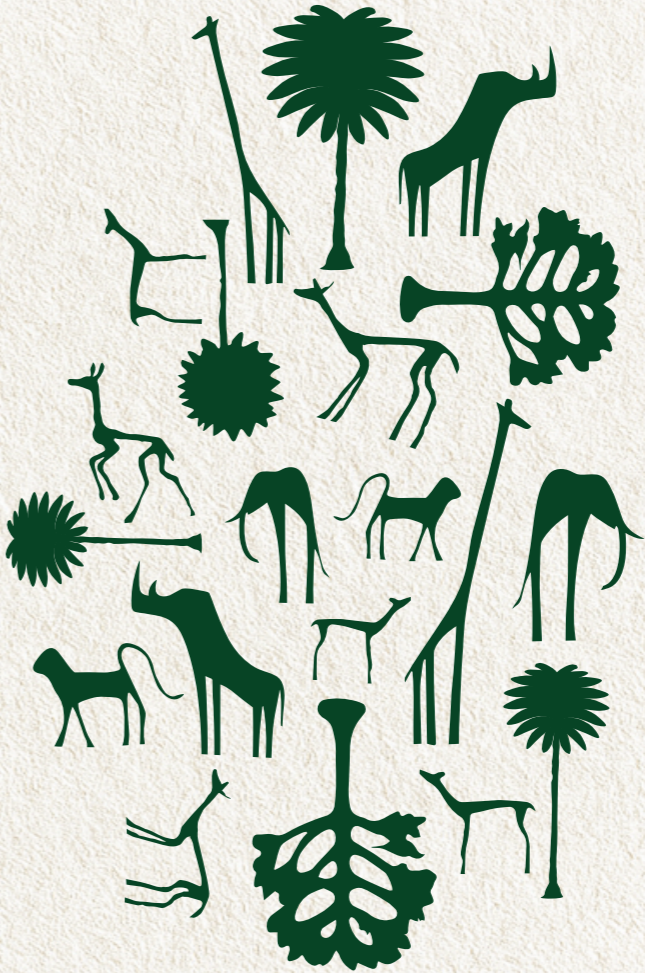
CHOCOLATE MOUSSE (D, E) 70

PISTACHIO FLAN (D, E, G, TN) 70

MIXED BERRIES CREAM TART (D, E) 70



All prices are in AED, inclusive of 10% service charge and 5% VAT. Subject to 7% municipality fee.



Allergens: (C) Celery, (CRU) Crustaceans, (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (LUP) Lupin, (MOLL) Mollusc, (MUST) Mustard, (PN) Peanuts, (S) Soya, (SES) Sesame, (SULP) Sulphites, (TN) Tree Nuts, (V) Vegetarian