CRUSTACEAN COLLECTION
Open-fire grilled

HALF LOBSTER (CRU, D) – 400 g	280
WHOLE LOBSTER (CRU, D) – 800 g	560
MAZARA PRAWNS (CRU, D) – 40 g	70/pc
LANGOUSTINES (CRU) – 200 g	200/pc
CARABINEROS (CRU) – 170 g	240/pc
KING CRAB CLAWS (CRU, D) – 380 g	300/pc

RAW BAR

OYSTERS (MOLL, SULP) — 65/pc
Oyster tarbouriech n°3

BLUEFIN TUNA & SCAMPI TARTARE (CRU, F) — 220
With yellow datterino sauce and olive oil

SEABASS TARTARE (F) — 80
With avocado and lime zest

MAZARA PRAWNS CARPACCIO (CRU, MUST) — 145
Thinly sliced Red Mazara prawns with lemon and olive oil

SEABASS CARPACCIO (F, MUST) — 95
Thinly sliced seabass with lime zest and glasswort

OUR SELECTION OF VOLZHENKA CAVIAR (D, E, F, G)

Beluga 30 g / 50 g / 125 g	1,500 / 2,350 / 5,850
Oscietra V20 30 g / 50 g / 125 g	990 / 1,400 / 3,500

SALADS

QUINOA SALAD (MUST, SULP) — 90
Quinoa with macadamia nuts and dried cranberries

ENDIVES WITH OUR SECRET DRESSING (E, MUST, SULP, TN) — 80
With raisins and caramelised pecan nuts

GREEK SALAD (D, MUST, TN) — 95
Red endives, black olives, feta cheese, cherry tomatoes, cucumber and pecans

BEETROOTS & GOAT CHEESE (D, MUST, SES, TN) — 110
Roasted beetroots with creamy goat cheese

LION SALAD (MUST, SULP, TN) — 75
Cherry tomatoes, cucumbers, red onions, pomegranate and walnuts

STARTERS

WAGYU BROCHETTES (E, G, MUST, S) — 240
Japanese Wagyu skewers with charred pearl onions - 220 g

WAGYU BEEF TACOS (G, S, SES) — 110
Hand-cut Wagyu beef with sweet chilli and soy sauce, served in a crispy corn shell

KING CRAB TACOS (CRU, E, F, G, MUST, S) — 150
King crab, spicy mayo and tobiko, served in a crispy corn shell

LOBSTER ROLL (CEL, CRU, D, E, G, MUST) — 130
Bun bread with butter, lobster, guacamole and citrus mayo

CATALANA (CRU, MUST)
Potatoes, cherry tomatoes, fennel, red onions, black olives, fresh basil and parsley

LOBSTER	280
KING CRAB	450

GALICIAN OCTOPUS (D, G, MOLL) — 150
Octopus, potato purée, salicornia, chives, candied tomatoes and spicy crumble

ROCK SHRIMPS TEMPURA (CRU, E, G, MUST, SES) — 160
Spicy yuzu mayo

BURRATA (D) — 95
Burrata with cherry tomatoes

Signature Dishes

(CEL) Celery, (CRU) Crustaceans, (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (LUP) Lupin, (MOLL) Molluscs, (MUST) Mustard, (PN) Peanuts, (S) Soya, (SES) Sesame, (SULP) Sulphites, (TN) Tree Nuts
Consumption of raw or undercooked animal, seafood, or poultry products, such as eggs, may increase your risk of food-borne illness.
All prices are in AED, inclusive of 10% service charge, 5% VAT, and 7% municipality fee.

CHEF SPECIAL

PAELLA DE LA MER (CRU, F, MOLL)
Bomba rice with saffron, shellfish broth, lobster, langoustine and monkfish
A complete meal in itself
2 pax - 700 | 4 pax - 1,400

WHOLE KING CRAB
Catalana (CEL, CRU, MUST)
Tagliolini (CRU, D, E, F, G)
Grilled claws (CRU, D)
4 pax - 4,000

Please allow 40+ minutes for both preparations

PASTA

TAGLIOLINI
With cherry tomatoes and fresh basil

CATCH OF THE DAY (CRU, D, E, F, G)	180
LOBSTER (CRU, D, E, F, G)	280
KING CRAB (CRU, D, E, F, G)	300

TAGLIATELLE WITH BOLOGNESE RAGOUT (CEL, D, E, G) — 160
Homemade tagliatelle with beef ragout

GNOCCHETTI WITH MAZARA PRAWNS (CRU, D, E, G) — 260
Homemade potato gnocchetti with cherry tomatoes and Mazara prawns

BLACK TRUFFLE RIGATONI (D, G) — 220
Rigatoni pasta with black truffle

FLAVIO'S PENNE (D, G) — 90
With cherry tomatoes, garlic, olive oil, chilli and fresh basil

TAGLIOLINI ALL'ASSASSINA (D, E, G, MOLL) — 140
Homemade tagliolini with spicy tomato sauce and baby squid

SPAGHETTI VONGOLE (G, MOLL) — 180
Spaghetti with Mediterranean clams

RISOTTO MILANESE (CEL, D) — 160
Saffron risotto
Please allow 20 minutes for preparation

MAINS

DRY-AGED AUSTRALIAN WAGYU TOMAHAWK (CEL) - 1.2 kg — 1,200

OLIVE WOOD AUSTRALIAN WAGYU RIBEYE (CEL) - 300 g — 400

MILANESE "ORECCHIA D'ELEFANTE" (D, E, G) — 480
Veal Milanese - 450 g

AUSTRALIAN WAGYU BEEF FILLET (CEL) - 250 g — 350

GRILLED CHICKEN (D) — 190
Brick-pressed fire-grilled chicken with confit lemon

SALT CRUST BAKED SEABASS (D, F, G) - 1.2 kg — 690
Please allow 30+ minutes for preparation

DOVER SOLE (D, F, G, SULP) — 890
Open-fire grilled or mugnaia

SEABASS FILLET (F) — 220
Open-fire grilled or guazzetto

CATCH OF THE DAY (F) — MARKET PRICE
Open-fire grilled or guazzetto

SIDES

ROASTED PEPPERS IN OLIVE OIL	55
WILTED FIRE-TOUCHED SPINACH	75
GRILLED VEGETABLES	65
GREEN SALAD (MUST)	55
ROASTED POTATOES	65
LES ALLUMETTES - THIN-CUT FRENCH FRIES	65
TRILOGY OF TOMATOES (G, MUST, S, SULP)	65

Signature Dishes

(CEL) Celery, (CRU) Crustaceans, (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (LUP) Lupin, (MOLL) Molluscs, (MUST) Mustard, (PN) Peanuts, (S) Soya, (SES) Sesame, (SULP) Sulphites, (TN) Tree Nuts
Consumption of raw or undercooked animal, seafood, or poultry products, such as eggs, may increase your risk of food-borne illness.
All prices are in AED, inclusive of 10% service charge, 5% VAT, and 7% municipality fee.

DESSERTS

PICCOLA PASTICCERIA (D, E, G, TN) Assorted selection of homemade pastries	120
SEASONAL FRUIT SORBET	40
HOMEMADE ICE CREAM	
Vanilla (D, E)	55
Pistachio (D, TN)	75
CHOCOLATE MOUSSE (D, E)	75
PISTACHIO FLAN (D, E, TN)	95
MIXED BERRIES CREAM TART (D, E, G)	85
MANGO CHEESECAKE (D, E, G, TN)	65
TIRAMISÙ (D, E, G)	65





Signature Dishes

(CEL) Celery, (CRU) Crustaceans, (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (LUP) Lupin, (MOLL) Molluscs, (MUST) Mustard, (PN) Peanuts, (S) Soya, (SES) Sesame, (SULP) Sulphites, (TN) Tree Nuts

Consumption of raw or undercooked animal, seafood, or poultry products, such as eggs, may increase your risk of food-borne illness.

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