



RAW BAR

MAZARA PRAWNS CARPACCIO (CRU) **135**
Thinly sliced Red Mazara prawns carpaccio
with lemon and olive oil

TARTARE THON ROUGE MIREPOIX (F, S) **120**
Tuna tartare with smashed potatoes

OUR SELECTION OF CAVIAR (D, E, F, G)
Beluga 50gr / 125gr / 250gr **1 900 / 4 500 / 8 450**
Oscietra 50gr / 125gr / 250gr **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) **80/100gr or 120/100gr**
With cherry tomatoes and fresh basil

WAGYU RAGOUT FETTUCCINE (C, D, E, G) **150**
Homemade fettuccine with slow-braised
Wagyu beef charred tomato

GNOCCHETTI WITH MAZARA PRAWNS (CRU, G) **280**
Homemade potato gnocchetti with cherry
tomatoes and Mazara prawns

FLAVIO'S PENNE or SPAGHETTI (C, D, G, V) **90**
With cherry tomatoes, garlic, olive oil,
chilli, and fresh basil

SPAGHETTI ALL'ASSASSINA (G, D, E, MOLL, C) **130**
Homemade Spaghetti with spicy tomato sauce
and baby squid

SIGNATURE DISHES

HEARTS OF ARTICHOKE (LUP, MUST, V) **95**
Lightly blanched and roasted

SEABASS CARPACCIO (F) **95**
Thinly sliced seabass with lime zest
and glasswort

CATALANA SALAD (C, CRU, MUST)
King Crab **120/100g**
Lobster **80/100g**

SPAGHETTI VONGOLE (G, MOLL) **160**
Spaghetti with Mediterranean vongole

SALT CRUST SEABASS (D, F, G) **880**
Whole Mediterranean sea bass baked
in a fragrant herb crust

STARTERS

WAGYU BROCHETTES (D) **190**
Japanese Wagyu skewers with charred pearl
onions

FRIED CALAMARI (D, G) **100**
Crispy fried calamari

WAGYU BEEF TACOS (G) **110**
Hand-cut wagyu beef with sweet chili and soy
sauce, served in a crispy corn shell

BURRATA (D) **110**
Burrata with cherry tomatoes

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) **65**

WILTED FIRE-TOUCHED SPINACH (V) **65**

GRILLED VEGETABLES (V) **65**

OUR SPECIAL STEAMED POTATOES WITH CAPERS (V) **65**

LES ALLUMETTES - THINLY SLICED FRENCH FRIES (D, V) **65**

TRILOGY OF TOMATOES (G, S, SULP, V) **65**

SALADS

QUINOA SALAD (N, V) **90**
Quinoa salad with macadamia nuts,
and dried cranberries

ENDIVES WITH OUR SECRET DRESSING (E, F, TN, V) **90**
With raisins and caramelized pecan nuts

TASTE OF THE AEGEAN (D, MUST, TN, V) **115**
Red endives, black olives, feta cheese, cherry
tomatoes, cucumber, and pecans

BEETROOTS & GOAT CHEESE (D, MUST, TN, V) **110**
Roasted beetroot salad with creamy goat cheese

POMEGRANATE SALAD (MUST, TN, V) **95**
Cherry tomatoes, cucumbers, red onions,
pomegranate, and walnuts

LION GREEN SALAD (D, MUST, V) **75**
Seasonal fresh green leaves dressed with
clarified butter, and lemon

CHEF SPECIAL

TAGLIOLINI CATCH OF THE DAY (G) **220**
With cherry tomatoes and fresh basil

PAELLA DE LA MER (CRU, F, MOLL) **1 250**
Bomba rice with saffron, shellfish broth, mussels,
clams, lobster, and jumbo shrimps

LES DOUCEURS

SORBET	60
Lemon	
Pear	
ICE CREAM (D, E, TN)	60
Vanilla	
Pistachio	
Chocolate	
Gianduia	
Hazelnut	
TORTA DELLA NONNA (G, D, TN)	70
LEMON TART (G, D)	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