

BVLGARI

LA SPIAGGIA

ANTIPASTI

Zuppa Fredda di Pomodoro (V) <i>Cold Tomato Soup</i>	100	Insalata di Pomodori e Basilico (VG) <i>Tomato Basil Salad with Cucumber, Red Onion, Taggiasca Olives and Capers</i>	100
Insalata di Quinoa (VG) <i>Quinoa Salad with Cucumber, Parsley, Mint, Raisins, Pomegranate, Avocado and Lemon Vinaigrette</i>	95	Caesar Salad di Pollo o Gamberi, Parmigiano Reggiano, Crostini e Acciughe (D) (G) (F) (S) <i>Chicken or Shrimps Caesar Salad, Parmesan, Croutons and Anchovies</i>	110
Insalata di Finocchi con Arancie, Menta, Pinoli, e Acciughe (N) (F) <i>Fennel Salad with Orange, Mint, Pine Nuts and Anchovies</i>	95	Calamari Fritti (G) (D) (S) <i>Fried Squid with Vegetables and Tartare Sauce</i>	160
Insalata alla Mediterranea (D) (V) <i>Tomato, Cucumber, Red Onion, Oregano, Feta Cheese, Green Pepper, Olives, Parsley and Lemon Vinaigrette</i>	120	Carpaccio di Polpo con Patate in Salsa Salmoriglio e Basilico (S) <i>Octopus Carpaccio, Potatoes with Salmoriglio Sauce and Basil</i>	150
Burrata di Bufala e Pomodori (D) (V) <i>Buffalo Burrata and Tomatoes</i>	130	Selezione di Mezzeh (G) (V) (D) <i>Hummus, Tzatziki, Mutabal and Slow Cooked Beans with Tomatoes</i>	140

PANINI & BRUSCHETTE

All Sandwiches served with French Fries or Green Salad

Bruschetta di Pomodoro e Basilico (V) (G) <i>Tomato Bruschetta</i>	90	Panino di Pesce con Avocado e Maionese alla Rucola (F)(G)(D) <i>Fish Sandwich with Avocado and Rocket Mayonnaise</i>	160
Bruschetta di Stracciatella con Tonno Rosso (D) (G) (F) <i>Stracciatella Bruschetta with Bluefin Tuna, Tomato and Taggiasca Olives</i>	140	Burger di Wagyu, Provolone, Lattuga, Cetrioli Sott'aceto, Bacon di Vitello e Cipolla Caramellata (G) (D) <i>Wagyu Beef Burger, Provolone Cheese, Gherkins, Veal Bacon, and Caramelized Onions</i>	180
Club Sandwich di Pollo Arrosto, Uovo Fritto, Lattuga, Pomodoro e Bacon di Vitello (G) (D) (LS) <i>Chicken Club Sandwich, Fried Eggs, Lettuce, Tomatoes and Veal Bacon</i>	130	Panino con Bistecca di Wagyu (G) (D) <i>Wagyu Steak Sandwich, Mustard Aioli, Bell Peppers, Mushrooms, Cheddar and Caramelized Onions</i>	170
Panino con Salsiccia di Pollo, Cipolla Croccante, Senape e Ketchup (D) (G) <i>Homemade Soft Bread, Chicken Sausage, Crispy Onion, Mustard Aioli and Ketchup</i>	115		

ANTIPASTI – RAW STARTERS

Ostriche Gillardeau (S) <i>Gillardeau Oysters N.3</i> <i>Served with Lemon Wedges and Mignonette Sauce</i>	50 250 500 1pc 6pcs 12pcs	Tartare di Tonno e Carciofi (F) <i>Bluefin Tuna, Artichoke Purée, Lemon Juice, Chives and Olive Oil</i>	180
Carpaccio di Branzino (F) <i>Sea Bass Carpaccio with Chives and Parsley Sauce</i>	165	Carpaccio di Wagyu (D) <i>Wagyu Beef Carpaccio with Truffle Mayonnaise, Wild Mushroom and Rocket Leaves</i>	170
Crudo di Mare (S) (F) <i>Langoustine, Red Prawns, Violet prawns, Scallops, Bluefin Tuna Tartare and Oysters</i>	500	Carpaccio di Gamberi Rossi, Caviale e erba Cipollina (S) (F) <i>Red Prawns Carpaccio with Caviar, Lemon and Chives</i>	220

(V) Vegetarian (A) Alcohol (S) Shellfish (F) Fish (N) Nuts (D) Dairy (G) Gluten (VG) Vegan (LS) Locally Sourced (SC) Sustainably Certified
All prices are in AED and of 7% municipality fees, 10% service charge and 5% VAT

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CAVIALE – CAVIAR

Oscietra 30g | **AED 920** 50g | **AED 1335**
Beluga 30g | **AED 1435** 50g | **AED 2350**

Condimenti: Albume d'uovo, Tuorlo d'uovo, Capperi, Erba Cipollina, Cipolla Bianca, Cetriolini e Blinis (G)
Condiments: Egg White, Egg Yolk, Capers, Chives, White Onion, Gherkins and Blinis

PASTA

Rigatoni alla Norma con Salsa al Pomodoro, Melanzane e Ricotta Salata (D) (G) <i>Rigatoni "Norma" Style with Tomato Sauce, Eggplants and Salted Ricotta Cheese</i>	160
Gnocchi al Forno con Salsa al Pomodoro, Parmigiano Reggiano, Mozzarella di Bufala e Basilico (D) (G) <i>Baked Gnocchi with Tomato Sauce, Basil, Parmesan, Buffalo Mozzarella and Basil</i>	180
Spaghetti alle Vongole (G) (S) <i>Spaghetti with Clams, Chilli, Garlic and Parsley</i>	190
Tagliatelle fatte a Mano, Ragù di Manzo e Funghi (D) (G) <i>Handmade Tagliatelle, Beef Ragù and Wild Mushrooms</i>	200
Tagliatelle atte a Mano con Pesto di Basilico (D) (G) (N) <i>Handmade Tagliatelle with Basil Pesto</i>	165
Mezze Maniche ai Frutti di Mare (D) (G) (S) (F) <i>Mezze Maniche Pasta with Seafood</i>	340

DALLA GRIGLIA

From the Grill

Branzino Selvaggio (SC) (F) <i>Wild Caught Sea Bass with Mediterranean Sauce</i>	820	Spiedini di Pollo (D) (G) (LS) <i>Chicken Thigh Skewers, Arugula Salad and Baby Potatoes</i>	180
Gamberi alla Griglia, 120 gr each (S)(D) <i>Grilled Tiger Prawns, Arugula Salad and Parsley Sauce</i>	240	Polletto da Allevamento, 250 gr (LS) <i>Corn Fed Baby Chicken, Arugula Salad and Baby Potatoes</i>	200
Astice del Maine, 500 gr (SC) (S) <i>Whole Maine Lobster, Arugula Salad and Parsley Sauce</i>	420	Costolette d'agnello, 180 gr <i>Grilled Lamb Chops, Arugula Salad, Mashed Potato</i>	240
Polpo alla Griglia (S) <i>Grilled Octopus, Arugula Salad and Parsley Sauce</i>	190	Bistecca di Manzo Wagyu, 300 gr <i>Wagyu Rib-Eye Steak, Arugula Salad, Mashed Potato</i>	350

CONTORNI

Sides

Patate Arrosto <i>Roasted Potatoes</i> (VG)	50	Asparagi Scottati <i>Grilled Asparagus, Lemon, Garlic</i> (VG)	50
Broccolini <i>Charred Broccolini, Garlic</i>	50	Patatine al Tartufo Nero <i>Black Truffle Fries</i> (V)	90
<i>Chilli and Lemon</i> (VG)			