

DUO

GASTROBAR

WINE
by the glass

SPARKLING

Prosecco '1821'
Brut, Zonin
Veneto, Italy
49

Duval-Leroy
Brut
Champagne, France
120

125 ml

ROSE

M de Minuty
Provence, France
75

150 ml

WHITE

Vinho Verde, Natural Mystic
Vinho Verde, Portugal
49

Vermentino 'Calasole'
Rocca di Montemassi
Toscana, Italy
55

Riesling 'Unplugged' Martin Tesch
Nahe, Germany
64

Sauvignon Blanc, Dusky Sounds
Marlborough, New Zealand
69

Chablis, 'La Pierrelee' La Chablisienne
Bourgogne, France
99

150 ml



RED

Côtes du Rhone
'Belleruche' M. Chapoutier
Rhône Valley, France
53

Valpolicella, Corte Giara
Veneto, Italy
58

Pinot Noir, Matua
Marlborough, New Zealand
75

Cabernet Sauvignon, Meerlust Red
Stellenbosch, South Africa
85

Vino Nobile di Montepulciano
'La Braccasca'
Toscana, Italy
94

150 ml

Cocktails

We are always ready to make
a classic cocktail

if the required alcoholic ingredients are available
at our bar, just ask your waiter about it

COASTAL SPRITZ60
Vermouth, prosecco, hibiscus, tonic, grapefruit

HUGO |60
Elderflower, prosecco, lemon, soda water

VENETIAN SPRITZ55
Orange juice, bitter, Aperol, prosecco

NEGRONI60
Bitter, gin, red vermouth

FLOWER FIELDS55
Vodka, lavender-rose cordial,
hibiscus

BANANA MATCHA60
Banana liqueur, vodka, vanilla
matcha, lemon

PALOMA50
Tequila, grapefruit, soda water,
salt, hibiscus

CLOVER CLUB55
Raspberrry, gin, lemon

SUL SOUR |55
Tequila, Aperol, passion fruit, hibiscus, lemon

GRAPEFLOWER60
Gin, grapefruit, elderflower, aperol

CB SMASH55
Gin, cucumber, basil, lemon, sugar

Zero Cocktails

Passion Star42
Passion fruit, vanilla, N/A sparkling, orange

Bitter Peach Sour42
Peach puree, hibiscus, lemon, grapefruit juice

0% Hugo45
N/A Prosecco, elderflower syrup,
lemon juice

Pink Blossom39
Jasmine, lemon, raspberry, vanilla

SOFT DRINKS

Cranberry mors 250 ml22

Sea buckthorn mors 250 ml22

Mango Kaffir lemonade 500 / 1000 ml24 / 37

Lavender Rose lemonade 500 / 1000 ml24 / 37

Cucumber basil lemonade 500 / 1000 ml24 / 37

Surgiva sparkling water 750 ml29

Surgiva still water 750 ml29

BEER

Estrella Damm 33cl42 Paulaner Weissbier 50cl55
Brewdog Punk IPA 33cl55 Biere des Amis N/A beer 33 cl42

COFFEE

Alternative
milk +5

Espresso16

Americano19

Cappucino22

Honey Raf24

Iced Latte27

Bumble24

Espresso-Tonic27

CHINESE TEA

Selection

Jasmine24 Earl-Grey24 Jasmine Pear tea ...29
Ivan Chai24 English Breakfast ...24 Berry black tea29
Sencha24 Chamomile24

Shu Pu Erh35
Da Hong Pao35
Milk Oolong35 Sheng Pu Erh35

TEA

alcoholic cocktails

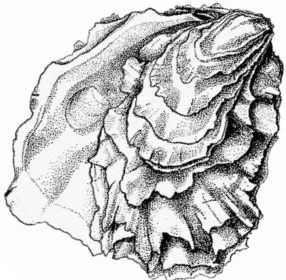
nonalcoholic cocktails

GASTROBAR

starters

- Scallops with pomelo and rockmelon . . . 75
- Beef carpaccio with ginger dressing . . . 50
- Beef tartare with parmesan 60
- Salmon with truffle sauce 55 and horseradish
- Green Romano taco with tuna 55
- Octopus salad with sweet tomatoes . . . 110
- Spicy eggplant with sesame 55
- Burrata with zucchini 70 and black truffle sauce
- Foie gras torchon with bergamot jelly . . 85
- Sweet tomato salad 55
- Green salad with sesame dressing 55
- Avocado bruschetta with 65 smoked burrata
- Cauliflower and avocado salad 55
- new Octopus tonnato 110
- Zucchini flowers stuffed 100 with Kamchatka crab

DIBBA BAY OYSTERS



- 1 PIECE - 20 -
- 6 PIECES - 99 -
- 12 PIECES - 198 -

PASTA

- Orzo with beef cheeks 75
- Gnocchi with tomato and burrata 65
- Orzo with porcini 65
- Cacio e pepe 65
- Spaghetti with king crab 150
- Duck ravioli with parmesan mousse 75

Soup

- Chicken broth with noodles and sesame 40
- Lamb soup with wontons 45
- Cold Korean soup with octopus 65

Dubai

SIGNATURE DISH

The following Dishes have all graced the menus of our St. Petersburg insitutions, some for over a decade and other more recently. What unites them all is their undeniable popularity amoung our guests which qualifies them as our signature specialities



BROCCOLI PATE WITH PINE NUTS - 45 -

TUNA CEVICHE WITH CUCUMBER AND CILANTRO - 75 -

YELLOWTAIL WITH BLACK TRUFFLE AND HORSERADISH - 85 -

OXTAIL PIE WITH TALEGGIO - 85 -

YOUNG CABBAGE WITH BLACK TRUFFLE - 75 -

MAIN COURSE

- Atlantic cod with asparagus 85 and potato cream
- Sea bass with spicy ponzu dressing . . . 120
- Salmon with tomato, eggplant 95 and Taggiasche olives
- Hokkaido scallops with cauliflower 130 and foie gras sauce
- King crab with lemon beurre blanc 150
- Lamb meat with eggplant 95 and feta cheese
- new Duck breast with bacon and balsamic . . 120
- Veal liver with creamy pepper sauce . . 100
- Lamb loin with broccolini and garlic . . . 110
- Rib eye with wasabi root glaze 230
- Beef cheeks with chanterelles 120
- Broccolini with spicy dressing 55 and sesame
- Carrot with honey 50 and sweet potato puree
- new Zucchini with feta cheese 75

BREAD AND BUTTER 10



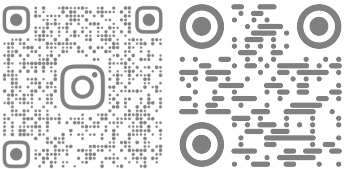
We never compromise when it comes to the excellence of our products

In our Kitchen, we follow one rule, source the finest ingredients and explore the best methods of preperation to bring a true gastronomic experience to our guests

DESSERT

- Passion fruit with gorgonzola 39
- Coconut cream with raspberry 55
- Panna cotta with prunes and dates 35
- Coffee tart with caramel 45

Instagram



digital menu

Let us know if you have any food allergies, please @duo.uae All Prices Are In AED And Inclusive Of 7% Municipality Fees And 5% VAT