

APPETIZERS

BEETROOT HUMMUS (V)	55
Beetroot, chickpeas, tahini, olive oil and pita bread	
EDAMAME (V)	45
Young soybeans with sea salt and lemon. Optional: spicy	
DATTERINO CHERRY TOMATO BRUSCHETTA (V,GF)	55
Toasted brioche with marinated cherry tomatoes, stracciatella and basil	
KING CRAB & RED CAVIAR BRUSCHETTA (GH,GF)	115
Toasted brioche, Alaskan King Crab, red caviar, lemon zest, micro herbs	
SALMON & AVOCADO BRUSCHETTA (V,F)	65
Toasted brioche, Scottish salmon and avocado	
SALMON TARTARE (F)	95
Scottish salmon with citrus, avocado, red caviar and seaweed	
BEEF TARTARE (GF)	120
Wagyu beef tenderloin with capers, mustard, truffle aioli and egg yolk	
TUNA TARTARE (F,GF)	95
Bluefin tuna with sesame, yuzu, avocado, shallots	
SEABASS CARPACCIO (F)	85
Wild seabass with citrus vinaigrette	
WARM SHRIMP & CAVIAR (GH,F,GF)	120
Black tiger shrimp with caviar and citrus beurre blanc Upgrade to Duckova caviar - 200 AED	
CAULIFLOWER POPCORN (V,GF)	65
Crispy cauliflower with kimchi and ginger aioli	
SHRIMP POPCORN (GH,GF)	85
Argentinian shrimp with tobiko aioli and avocado	
PATAGONIAN CALAMARI (GF)	85
Fried Patagonian squid with chipotle aioli	

KIDS MENU

CHICKEN NOODLE SOUP (GF)	45
Classic chicken soup with noodles. Optional: blended	
VEGETABLE OR FRUIT PURÉE	40
Freshly prepared vegetable or fruit purée	
SPAGHETTI BOLOGNESE (V,GF)	65
Spaghetti with Black Angus beef and tomato sauce	
BUTTER & CHEESE PENNE (V,GF)	55
Penne with butter and Parmesan	
TOMATO & CHICKEN PENNE (V,GF)	65
Penne with chicken and tomato sauce	
BEEF PELMENI (V,GF)	60
Dumplings filled with beef	
CHICKEN TENDERS (V)	65
Corn-fed chicken and french fries	
CHICKEN CUTLETS (V,GF)	75
Corn-fed chicken cutlets, mashed potatoes and cutlets sauce	
CHICKEN BREAST & MASHED POTATOES (V)	75
Grilled chicken breast with mashed potatoes and lemon sauce	
SEABASS & MIXED VEGETABLES (F)	75
Grilled seabass with seasonal vegetables	

TO SHARE (SERVES 3-4)

CHARCOAL GRILLED TOMAHAWK (30)
1.2 kg Wagyu Tomahawk Steak **890**

CHARCOAL GRILLED LOBSTER LINGUINE (24,10,6)
Linguine with charcoal grilled whole lobster **590**

BEEF LASAGNA (15,10)
Beef ragu with bechamel, tomato sauce and Parmesan **295**

SALT BED MEDITERRANEAN SEABASS (15,1)
Whole seabass baked in salt with lemon butter **575**

SIDES

FRENCH FRIES
Upgrade to: Zaatar / Cajun Mix - 5 AED
Parmesan - 10 AED / Truffle - 15 AED **30**

SWEET POTATO FRIES
Upgrade to: Zaatar / Cajun Mix - 5 AED
Parmesan - 10 AED / Truffle - 15 AED **45**

GRILLED JUMBO ASPARAGUS
Charcoal asparagus with olive oil and sea salt **55**

SAUTÉED GARLIC BROCCOLINI
Broccolini with garlic and olive oil **55**

FRENCH GREEN BEANS (1)
Green beans with Bearnaise sauce **45**

GRILLED MIXED VEGETABLES
Seasonal vegetables with olive oil **40**

SALADS

CHICKEN SALAD (11,1,11)
Mixed lettuce with chicken, sesame dressing and crispy wontons **80**

CRAB & MANGO SALAD (10,1,1)
Alaskan King Crab with mango, cherry tomatoes and greens **130**

TUNA NIÇOISE (11,1,1)
Bluefin tuna with beans, boiled egg, potatoes and olives **115**

GREEN BOWL (15)
Avocado, broccoli, zucchini, peas, cabbage, edamame and soy dressing **80**

BURRATA & TOMATOES (1)
Burrata with marinated tomatoes and basil **110**

HALLOUMI & VEGETABLES (1)
Grilled cheese with zucchini, snow peas, lettuce, tomato, cucumber **75**

SOUPS

TOM YUM (10)
Coconut broth with lemongrass, galangal, shrimp and jasmine rice **70**

GAZPACHO & KING CRAB (10)
Fresh tomato and pepper blend with Alaskan King Crab **95**

MINISTRONE
Mixed vegetables, beans and pesto **65**

PASTA & RISOTTOS

HANDMADE SPINACH FETTUCCINE & PESTO (V,D,G) 95
Handmade spinach pasta with pesto and Parmesan

CARABINEROS RAVIOLI (V,D,F,G) 290
Carabineros, asparagus cream and arrabbiata sauce

SPAGHETTI POMODORO (V,D) 85
Spaghetti with San Marzano tomato sauce, basil and sundried tomatoes

MUSHROOM & TRUFFLE RISOTTO (V) 125
Risotto with wild mushrooms and black truffle

GABBETTI SHRIMP RISOTTO (V,H,G) 125
Lemon risotto with Gabbetti shrimp and zest

BEEF LASAGNA (V,G) 120
Beef ragu with bechamel, tomato sauce and Parmesan

LINGUINE VONGOLE (V,H,G,D) 135
Linguine with Portuguese clams, garlic, chili and citrus butter

STONE BAKED PIZZA

RIBAMBELLE PIZZA (V,D,G,H) 175
Gabbetti shrimp with stracciatella and cherry tomatoes

PROSCIUTTO & FUNGHI (V,G) 95
Turkey ham with mushrooms and mozzarella

BEEF PEPPERONI (V,D) 95
Spicy beef pepperoni with tomatoes and mozzarella

MARGHERITA (V,D) 85
Classic pizza with tomatoes, mozzarella and basil

TRUFFLE & MUSHROOMS (V,D) 130
Truffle cream with wild mushrooms and Parmesan

BURRATA & TOMATOES (V,D) 125
Burrata with marinated tomatoes and basil

MAINS

WAGYU BURGER (V,D) 120
Wagyu beef patty with caramelized onion, mozzarella, brioche, truffle aioli
Choice of fries or salad on the side

CHICKEN BURGER (V,D) 100
Chicken breast with avocado, lettuce, brioche and pesto
Choice of fries or salad on the side

VEGETARIAN BURGER (V,D) 95
Batzaville patty with lettuce, tomato and brioche
Choice of fries or salad on the side

STEAMED SALMON (V,D) 150
Scottish salmon with zucchini, beetroot and carrot puree

MARINATED BLACK COD (V,G) 195
Miso black cod with bok choy and white miso sauce

CAULIFLOWER STEAK (V,N) 95
Roasted cauliflower with paprika, beans and almonds

GRILLED STRIPLOIN STEAK (D) 140
Charcoal-grilled Black Angus striploin, french fries and pepper sauce

GRILLED MEDITERRANEAN SEABASS (V,D,G) 165
Charcoal seabass with mango salsa and yuzu butter

CORN-FED KIMCHI CHICKEN (V,D) 135
Chicken breast with kimchi spices, jus and greens

CHARCOAL GRILLED WAGYU TENDERLOIN | 200G (V,D) 295
Wagyu tenderloin with truffle mashed potatoes and beef jus

CHARCOAL GRILLED RIBEYE | 300G (V,D) 375
Wagyu ribeye with Bearnaise sauce and sea salt

BEEF CHEEKS (D) 195
Slow-braised beef cheeks with truffle mashed potatoes and spinach