



ITALIAN STYLE

DUBAI - MONTE CARLO - PORTO CERVO

Our fish and shellfish are not farmed and are caught fresh daily

I nostri pesci e crostacei non sono di allevamento e sono pescati giornalmente

PESCHERIA

ALL OUR FISH ARE UPON AVAILABILITY OF OUR FISHERMEN

CATCH OF THE DAY *(per hectogram)*

Squid - <i>Calamaro</i>	60	Scorpion Fish - <i>Scorfanò</i>	70
Tuna - <i>Tonno</i>	60	Sole - <i>Sogliola</i>	70
Monk Fish - <i>Rana Pescatrice</i>	60	Sea Bream - <i>Orata</i>	70
White Seabream - <i>Sarago</i>	60	Snapper - <i>Dentice</i>	70
Weever - <i>Tracina</i>	60	Pink Bream - <i>Pagello / Fragolino</i>	70
Red Gurnard - <i>Gallinella / Coccio</i>	60	Saddled Bream - <i>Occhione / Pezzonia</i>	70
		Turbot - <i>Rombo</i>	70
		Red Mullet - <i>Triglia</i>	70
		Seabass - <i>Spigola / Branzino</i>	70
		John Dory - <i>San Pietro</i>	70
		Grouper - <i>Cernia</i>	70
		Yellowtail - <i>Amber Jack / Ricciola</i>	70

CRUSTACEAN *(per hectogram)*

Blue Lobster - <i>Astice blu</i>	70
King Crab - <i>Granchio Reale</i>	70
Langoustine - <i>Scampi</i>	80
King Prawn - <i>Gamberoni</i>	80
Royal Red Prawn - <i>Gamberi Rossi</i>	80

OYSTERS *(per piece)*

Fine de Claire	28
Gillardeau	36
Tarbouriech	42

CAVIAR

Oscietra Caviar	
30 grams	700
50 grams	1,100
100 grams	2,200
Royal Beluga	
30 grams	1,200
50 grams	2,000
100 grams	4,000
Signature Caviar Baked Potatoes	
Oscietra	800
Royal Beluga	1,200

PREPARATION

RAW

Carpaccio
Tartare

COOKED

Grilled / *Grigliato*
Salt Crust / *Al Sale*
Fish Stew / *Guazzetto*
Veg and Herbs / *Acquapazza*
Garlic and Rosemary / *Cacciatora*
Flour and Butter / *Mugnaia*

TASTING MENU

Extensive Chef Choice of our Signature Dishes

Crazy 490 pp

Experience 760 pp

Our head waiter will guide you through this culinary journey

Prices in AED and inclusive of 5% VAT and 7% DIFC Authority Fee

Ⓢ Gluten Ⓢ Shellfish Ⓢ Dairy Ⓢ Nuts Ⓢ Alcohol

CRUDO BAR

Crudo Fish Degustation 🍴	250
<i>Raw degustation of tartare, carpaccio, fish roll and shellfish</i> 🍴	
Grand Seafood Platter (for two)	495
<i>Plateau Crazy Fish - oysters, langoustines, red prawns and mixed seafood</i> 🍴	
Catch of the Day Carpaccio	75
<i>Carpaccio del giorno</i>	
Red King Prawns or Langoustine Tartare	<i>per hectogram</i> 80
<i>Crudo di gamberone rosso reale o scampi</i> 🍴	
Seabass Tartare with Avocado e Lime 🍴	115
<i>Tartare di spigola avocado e lime</i>	
Red King Prawns Carpaccio with Black Salt	140
<i>Carpaccio di gamberone rosso reale con sale nero</i> 🍴	
Squid Tagliatelle with Zucchini and Orange	92
<i>Tagliatelle di calamari con zucchine e arancio</i>	
Langoustine Carpaccio	105
<i>Carpaccio di scampi</i> 🍴	
Tuna Tartare with Crushed Potatoes and Basil 🍴	82
<i>Tartare di tonno con patate schiacciate</i>	
Seabass and Prawn Rolls with Carrots, Zucchini and Onion	<i>per piece</i> 30
<i>Involentino di spigola e gambero con carote, zucchine e cipolla</i> 🍴	
Tuna Rolls with Red Onion, Potatoes, Carrots and Zucchini	<i>per piece</i> 54
<i>Involentino di tonno con carote, patate, zucchine e cipolla rossa</i>	

Prices in AED and inclusive of 5% VAT and 7% DIFC Authority Fee

🍴 Gluten 🍴 Shellfish 🍴 Dairy 🍴 Nuts 🍴 Alcohol

HOT STARTERS

Hot Fish Degustation 🐟	170
<i>Degustazione di antipasti caldi di mare</i> 🍷 🍷 🍷 🍷	
Grand Hot Seafood Platter (for two)	750
<i>Plateau caldo Crazy Fish - lobster, langoustines, red prawns, king crab and seafood</i> 🍷	
Golden Fried Seafood 🐟	72
<i>Fritto misto</i> 🍷 🍷	
Clams Sautéed with Garlic and Parsley	75
<i>Sauté di vongole con aglio e prezzemolo</i>	
Chilli Prawns with Garlic Butter and Herbs 🐟	124
<i>Gambero rosso con burro di aglio, peperoncino e erbe</i> 🍷	
Thinly Sliced Tuna Straccetti with Rocket Salad, Cherry Tomatoes and Black Olives	86
<i>Straccetti di tonno con rucola, pomodorini e olive nere</i> 🍷	
Red Prawns and Aubergine Rolls with Red Endive and Parmesan Cheese	per piece 30
<i>Involentino di gamberi rossi e melanzana con radicchio e parmigiano</i> 🍷 🍷 🍷	

APPETIZERS

Crazy Fish Salad with Red Prawns, Avocado Salad, Cherry Tomato and Olives	125
<i>Insalata Crazy Fish, gambero rosso reale, avocado, rucola, datterino e olive</i> 🍷	
Whole Mediterranean Blue Lobster Catalana with Potatoes, Olives, Tomato (for two) 🐟	555
<i>Catalana di intero astice blu del Mediterraneo con olive di gaeta, pomodoro, patate e cipolle di Tropea</i> 🍷	
Veal Carpaccio with Baby Rocket, Parmesan Shavings and Homemade Mayonnaise	98
<i>Carpaccio di vitello con rucola, scaglie di parmigiano e mostarda leggera</i> 🍷 🍷	
Burrata with Cherry Tomatoes	82
<i>Burrata pugliese con datterini</i> 🍷	
Shellfish Soup	55
<i>Zuppetta di crostacei</i> 🍷 🍷	

Prices in AED and inclusive of 5% VAT and 7% DIFC Authority Fee

🍷 Gluten 🍷 Shellfish 🍷 Dairy 🍷 Nuts 🍷 Alcohol

PASTA

Gnocchetti with Red King Prawns, Cherry Tomatoes and Pecorino Cheese 🐟	148
<i>Gnocchetti con gambero rosso reale, datterino e pecorino</i> 🍷 🍷 🍷	
Handmade Ravioli stuffed Ricotta with Seabass, Zucchini and Lime	92
<i>Ravioli di ricotta con branzino, zucchine e lime</i> 🍷 🍷	
Seafood Risotto Crazy Fish 🐟	175
<i>Risotto ai frutti di mare Crazy Fish</i> 🍷 🍷	
Tagliolini with Whole Blue Mediterranean Lobster (for two) 🐟	570
<i>Tagliolini con intero astice blu, nativo del Mediterraneo</i> 🍷 🍷	
Pasta (of your choice) with Catch of the Day and Cherry Tomatoes	115
<i>Pasta con pescato del giorno e datterini</i> 🍷 🍷	
Spaghetti with Clams	98
<i>Spaghetti alle vongole veraci</i> 🍷	
Tagliolini with Langoustine and Mint	110
<i>Tagliolini scampi e menta</i> 🍷 🍷	
Penne Arrabbiata	75
<i>Penne di gragnano all'arrabbiata</i> 🍷	
Gnocchetti with Tomato Sauce	80
<i>Gnocchetti al pomodoro</i> 🍷 🍷	

Prices in AED and inclusive of 5% VAT and 7% DIFC Authority Fee

🍷 Gluten 🍷 Shellfish 🍷 Dairy 🍷 Nuts 🍷 Alcohol

MAIN COURSES

Catch of the Day Selection 🐟

Selezione di pescato del giorno

per hectogram 60/70

Crustacean Selection 🦞

Selezione di crostacei del mediterraneo

per hectogram 70/80

- Grilled / *Grigliato*
- Salt Crust / *Al sale*
- Fish Stew / *Guazzetto* ③
- Veg and Herbs / *Acquapazza* ③
- Garlic and Rosemary / *Cacciatora* ③ ④
- Flour and Butter / *Mugnaia* ③ ⑤

Grilled Squid with Rocket Salad and Cherry Tomatoes

Calamari alla griglia con rucola e pomodorini

115

Daily Special

Piatto del giorno ③

155

Veal Cutlet Milanese with Rocket and Cherry Tomatoes

Cotoletta di vitello alla milanese ③ ⑤

135

Baby Chicken Escalope with Mushrooms and Rosemary

Scaloppina di pollo ai funghi e rosmarino ③ ⑤

105

SIDE DISHES

Asparagus

Asparagi

35

Roasted Potatoes

Patate Al Forno

35

Wild Mushrooms

Funghi Saltati Aglio E Olio

35

Sautéed Broccoli

Broccoli in padella

35

Mixed Garden Salad

Insalata Mista

35

Summer Cherry Tomato Salad

Insalatina di Pomodori Pachini

35

Grilled Vegetables

Verdure Grigliate

35

Prices in AED and inclusive of 5% VAT and 7% DIFC Authority Fee

③ Gluten ④ Shellfish ⑤ Dairy ⑥ Nuts ⑦ Alcohol