

BENVENUTI

UN
ASSAGGIO

IL MENU

DI
ITALIA

CARLUCCIO'S

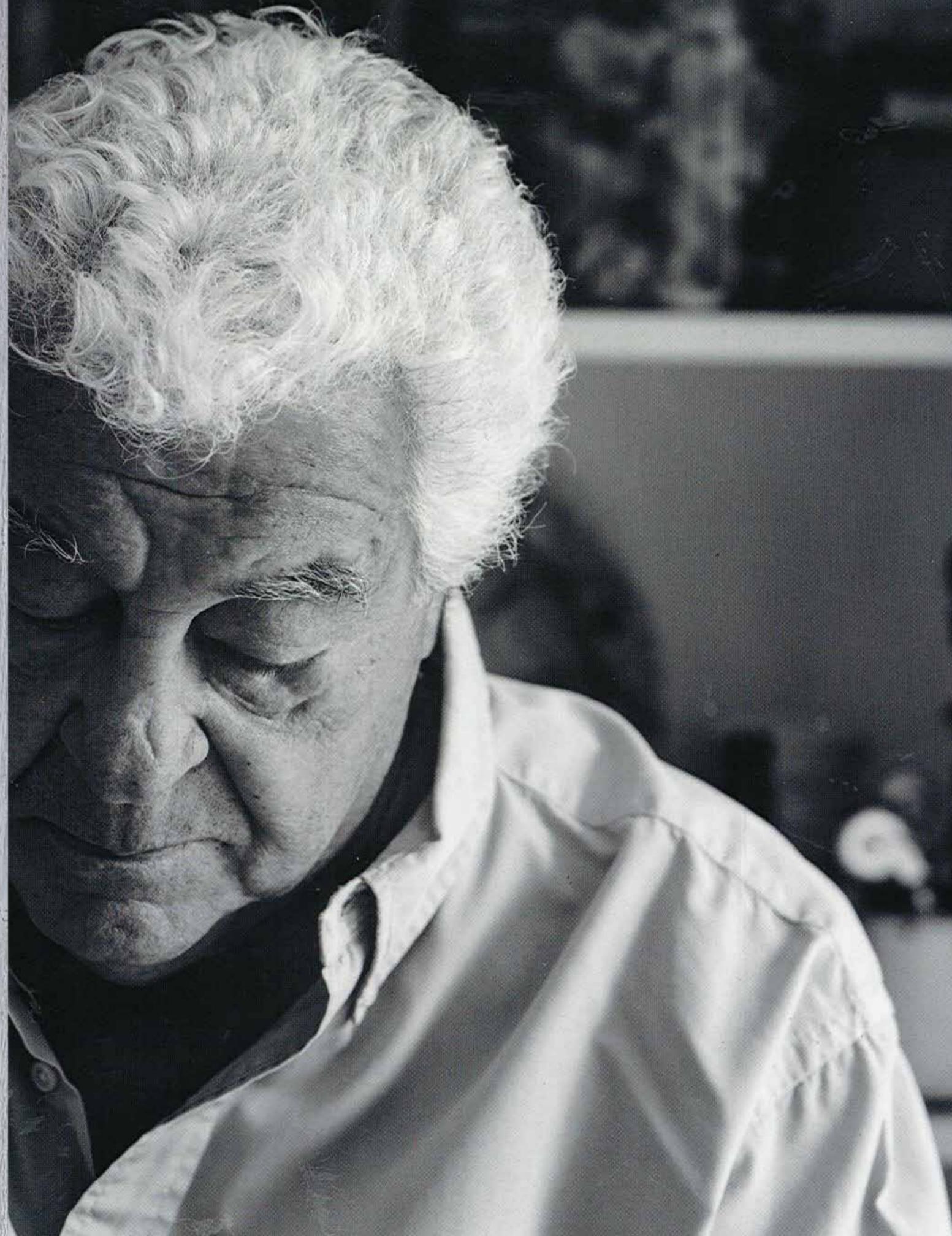


*"When i started
Carluccio's, my desire was to
bring the joys of real italian
dining to the world;
simple food, cooked with
passion and shared with friends.*

*Our dishes capture the
essence of my
MOF MOF philosophy -
Minimal of Fuss,
Maximum of Flavour.
i hope you enjoy them as much
as i do!"*

Antonio Carluccio

Antonio
(1937 - 2017)





STUZZICHINI

Small Bites choose 3 for 79 | 5 for 109

Olive miste (VG)	21
Green and black olives, oregano, chilli, fennel and parsley	
Tomato pesto bread (V)(N)	28
Freshly baked with tomato sauce and basil pesto	
Garlic pizza bread (V/VG)	25
Freshly baked with homemade garlic butter. (Add cheese 4)	
Tomato crostini (V/VG)	24
Crunchy focaccia, tomato concase and fresh basil	
Bocconcini caprese (V)(N)	24
Tomatoes, bocconcini marinated in pesto oil, basil and caper berries	
Pepperoni ripieni (V)	24
Stuffed peppers with ricotta, provolone, parmesan and shallots	
Involtini bresaola	25
Beef bresaola, wrapped around bocconcini cheese and rucola, flavored with truffle paste	
Mini meatballs	25
Home-made meatballs, with spicy arrabiata sauce	
Roasted chicken breast	26
Marinated in herbed olive oil and balsamic vinegar	
Straciatella di buratta (V)	29
With olive oil, tomatoes and focaccia crouton	
Beef rib stew	32
Slow cooked spicy stew with rosemary and thyme, served with focaccia crouton	
Fritto misto (S)(V)	32
Fried baby squids, shrimps, fish fillet, pesto mayo and rucola	



ANTIPASTI

Prawn marinara (S)	42
Prawns sautéed with cherry tomatoes, garlic, chilli and fennel seeds. Served with focaccia	
Main course portion	74
Tomato bruschetta (V/VG)	39
Tomatoes, ricotta, basil, garlic, chilli, olive oil on grilled bread	
Calamari fritti (S)	54
Crispy squid rings, lightly floured and fried. Served with lemon mayonnaise	
Sicilian arancini (V)(N)	45
Crispy rice balls filled with pesto and buffalo mozzarella. Served with pepolata sauce	

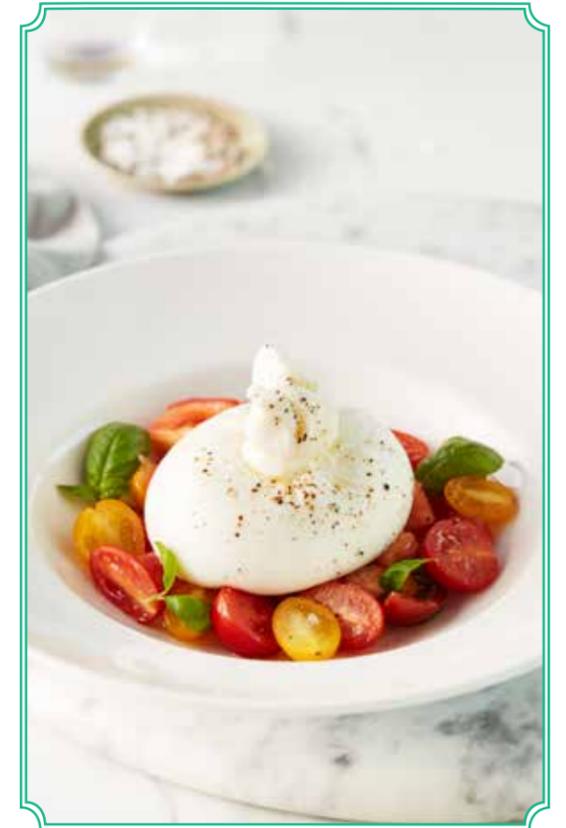


INSALATE

- Caesar salad (S)** 47
Lettuce, soft boiled egg, anchovies, garlic croutons, parmesan shavings, creamy anchovy dressing and crispy turkey bacon
- Quinoa salad (V/VG)(N)** 56
Baby gem, orange, strawberry, raspberry, avocado, caramelized hazelnut in lemon mustard dressing
- Gorgonzola salad (V/VG)(N)** 55
Mixed lettuce, grapes, apples, walnuts and gorgonzola cheese. Choice of honey lemon or creamy gorgonzola dressing
- Superfood salad (V/VG)(N)** 65
Char-grilled broccoli, marinated chickpeas, kale, lemon, quinoa, chilli, lemon dressing, toasted walnuts, sliced avocado and feta
- Tricolore salad (V)(N)** 66
Buffalo mozzarella, sliced avocado, plum tomatoes, fresh basil and pesto
- Burrata pomodoro (V)** 69
Fresh carnival mix and plum tomatoes, basil and olive oil

ADD ON

Sautéed prawns	25
Sliced avocado	17
Grilled chicken breast	17
Smoked salmon	25



ZUPPA

- Chicken pasta soup** 33
Macaroni pasta in chicken and vegetable broth
Vegetarian option available
- Mushroom soup with truffle (V/VG)** 39
Creamy mushroom soup drizzled with truffle oil, served with focaccia
- Soup of the day** 31
Chef's special made fresh daily



PASTA

Penne giardiniera (V/VG)	59
Giant pugliese penne, spinach balls, grated zucchini, chilli, garlic and parmesan	
Spaghetti "gustosi" (V/VG)	67
Tossed with garlic, chilli, green peas, fresh carnival mix, italian black olives over burrata cheese	
Pasta alla norma (V/VG)	59
Penne regine, eggplant tossed in mild spicy tomato sauce, topped with creamy ricotta and fresh basil	
Penne arrabiata (VG)	62
Penne tossed with garlic, chilli and tomato sauce	
Spinach and ricotta ravioli (V)(N)	65
Handmade ravioli filled with spinach and ricotta with sage and butter sauce	
Homemade lasagna	74
Slow cooked tomato and beef ragù, layered with egg pasta and béchamel sauce	
Tagliatelle ragù	75
Tagliatelle pasta in slow-braised beef ragù	
Chicken & mushroom pappardelle (N)	74
Pappardelle pasta with chicken, mixed mushrooms, cream and pine nuts	
Seafood linguine (S)	86
Prawns, mussels, squid rings, cherry tomatoes in garlic and chili sauce	
Spaghetti carbonara	64
Eggs, parmesan, smoky beef pancetta and black pepper	



RISOTTO

Vegetable (V)	59
Broad beans, asparagus, garden peas, spring onions, garlic, chilli and lemon oil	
Chicken	76
Mushroom (V)	74
Sautéed mushroom, parmesan and gorgonzola	
Prawn (S)	77
Sautéed prawns and zucchini in a light seafood bisque, topped with lemon zest	
Seafood (S)	81
Prawns, squid rings and mussels with chilli, garlic, fennel seeds and fresh lemon	



PIZZA

Margherita (V)	49
Mozzarella, basil and tomato sauce	
Diavola	69
Italian spicy beef salami, mixed peppers, mozzarella and chilli flakes	
Ham and mushroom	72
Turkey ham, sliced mixed mushrooms, creamy gorgonzola and mozzarella	
Frutti di mare (S)	78
Calamari, mussels, garlic, chillies, mozzarella topped with whole prawns	
Chicken and pepper	65
Grilled chicken, sweet and spicy peppers, mozzarella and oregano	
Tartufo (S)	78
Bresaola beef, truffle paste, semi-dried cherry tomatoes, rucola and creamy burrata	
Verdure (V)(N)	61
Grilled eggplant, broccoli, butternut, zucchini, roasted red peppers, onion mozzarella, with nuts and basil pesto	



Burrata (V)(N)	76
Creamy straciatella di buratta, pesto, rucola, tomato chunks and fresh basil leaves	
Lamb (N)	61
Minced lamb, mozzarella, caramelized onions, spicy mint yogurt, roasted pine nuts, mint, rocket and shaved parmesan	

ADD ON

Turkey ham	9	Grilled chicken	12
Prawns	12	Olives	9
Bresaola	12	Vegetables	9
Pepperoni	12	Mushrooms	9
Anchovies	12	Avocado	12



SECONDI

Chicken milanese 71
 Herb-crusted flattened chicken breast served with roasted rosemary potatoes, mixed leaves and cherry tomatoes

Chicken involtini 79
 Chicken breast filled with spinach, mozzarella and sundried tomatoes. Served with roasted red pepper cream sauce, creamy parmesan mashed potato and blanched asparagus

Grilled salmon (S) 89
 Served with grilled vegetables, wild rocket salad, mint and zucchini sauce

Seafood skewers (S) 96
 Char-grilled, marinated salmon, prawn, zucchini and pepper skewers with lemon and chive sauce. Served with saffron risotto

Rib eye 139
 Certified angus beef rib eye grilled to perfection! Served with roasted vegetables, creamy parmesan mashed potato and mixed peppercorn sauce

Beef tenderloin 149
 Certified angus beef tenderloin grilled to perfection! Served with sautéed mushroom, creamy parmesan mashed potato and mushroom cream sauce

Lamb shank 86
 Served with parmesan mashed polenta and sautéed cannellini beans in tomato sauce

Lamb chops 115
 Marinated with herbed olive oil, served with roasted potatoes, garlic, cherry tomato confit and rosemary jus



SIDES (V)

Grilled vegetables	21	Roasted rosemary potatoes	21
Mixed salad	21	Creamy parmesan mashed potato	21
Char-grilled asparagus	21	Sauteed wild mushrooms	21

V - Vegetarian , VG - Vegan , N - Nuts , S - Seafood. All prices are in UAE dirhams and inclusive of 5% VAT



DOLCE

Panna cotta (N) 39

Vanilla panna cotta topped with fresh berries, berry coulis and pistachio biscotti

Chocolate tartufo (N) 37

Crumbled brownie, chocolate and vanilla ice cream served with salted caramel sauce

Chocolate fondente 39

Warm chocolate pudding served with vanilla gelato

Date pudding (N) 37

Date cake served warm with vanilla gelato and crème anglaise

Affogato 37

Vanilla gelato served with a shot of espresso

Tiramisu 39

Savoiardi biscuits soaked in strong espresso with mascarpone and cocoa powder

Gelato & sorbet 23

Italian-style artisanal ice cream

Gelato

Chocolate	Strawberry	Vanilla
Coffee	Pistachio (N)	

Lemon sorbet



ITALIAN DINING
IS ABOUT
SIMPLE FOOD
COOKED WITH
PASSION &
SHARED
WITH FRIENDS

MOCKTAILS

25

Detox

Carrot, celery and pineapple
(ginger optional)

Verde

Pineapple, pear, ginger and mint

Strawberry mojito

Fresh strawberry, pineapple, orange juice,
& sugar syrup

Passion fruit cooler

Fresh passion fruit and lemon juice

Crimson basil

Fresh strawberry, basil and lemon juice

Purple haze

Fresh blackberry, muddled lemon grass
and lemon juice

Apple mojito

Crushed mint and lime, topped with fresh
apple juice

Virgin mary

Tomato juice with a spicy kick

Homemade ginger ale

23

San pellegrino

21

Limonata (Lemon)

Aranciata (Orange)

Aranciata Rossa (Sweet orange)

Soft drinks

17

WATER

Imported still or sparkling

18/26

Small/large

Local still or sparkling

9/18

Small/large

JUICES

24

Orange Watermelon
Orange carrot Mango

Power red

Beetroot and orange

Green chia

Chia seeds, dill, kiwi, guava, spinach

SMOOTHIES

25

Chia smoothie (N)

Chia, granola, mix berries, orange juice,
yoghurt & honey

Vitamin blast (N)

Acai berry, granola, red & green apple,
banana, mango, yoghurt & honey

Super fruit

Mango, banana, apple and yoghurt

Tropical

Mango and pineapple juice, banana
and yoghurt

Healthy berry (N)

Mix berry, peanut butter, soya milk & honey

Mixed berry

Forest berries, orange juice, banana,
yoghurt and honey





TEA

Selection of classic and herb-infused teas **18**

English breakfast	Green tea
Earl grey	Chamomile
Pepper mint	Fresh mint
Lemon	

ICED TEA **22**

Jasmine watermelon

Fresh watermelon, basil leaves, english breakfast tea

Mango raspberry

Mango juice, fresh raspberry, english breakfast tea

Ginger jasmine

Jasmin tea, lemon juice, ginger ale

Green marmalade

Green tea, orange juice, cranberry juice, orange marmalade

COFFEE

We serve two coffee blends, both roasted just for us in Italy.

Milano - sweet, refined and smooth

Napoli - rich, mellow & lively

Cappuccino (R/L)	20/22
Café latte (R/L)	20/22
Flat white/Mocha	22
Americano	18
Espresso/Ristretto	15
Double espresso	18
Macchiato	17
Turkish coffee	16
Hot chocolate	25

ICED COFFEE

Frappe (Espresso / Mocha)	19/22
Coffee colada	24
Minted coffee	24
Spanish coffee	24



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MAGNIFICA

Served with a hot beverage and fresh juice

Traditional 59

Choice of eggs, beef pancetta, veal sausage, roasted vine tomatoes, grilled mushrooms, rocket salad and toasted bread

Vegetarian (V) / (VG) 59

Choice of eggs or shakshuka, grilled mushrooms, sautéed spinach, smashed avocado, rocket salad, roasted vine tomatoes and toasted bread

EGGS

Benedict 48

Poached eggs and turkey ham with hollandaise sauce on toasted English muffin. Served with rucola salad and semi dried cherry tomatoes

Florentine 45

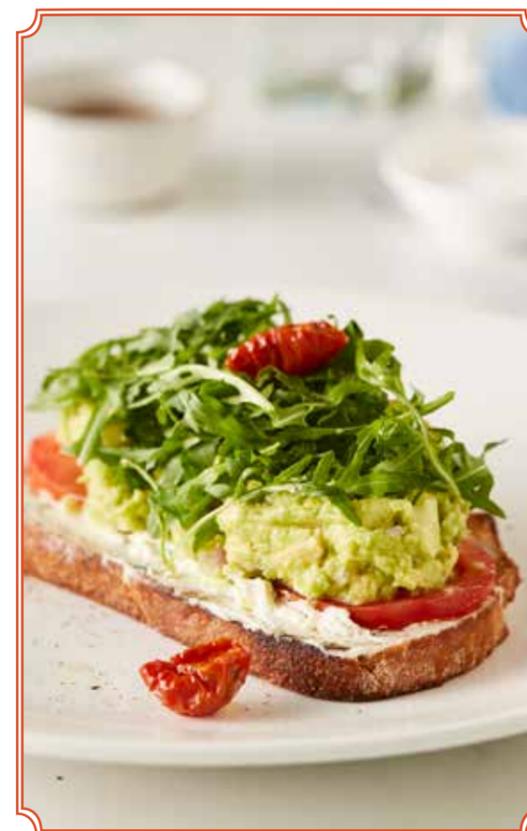
Poached eggs and sautéed spinach with hollandaise sauce on toasted English muffin. Served with rucola salad and semi dried cherry tomatoes

Royal (S) 51

Poached eggs, sautéed spinach, smoked salmon with hollandaise sauce on toasted English muffin. Served with rucola salad, semi dried cherry tomatoes and blanched asparagus

Shakshuka (V) / (VG) 45

Eggs baked in a spicy tomato sauce with feta cheese and semi dry cherry tomatoes. Served with toasted focaccia bread



Smashed avocado (V) / (VG) 45

Fresh avocado salsa on toasted bread and plum tomato

Add egg 9

OMELETTES

Served with rocket salad, semi dried cherry tomatoes and toasted sour dough bread

Plain or cheese 35

Mushrooms, tomatoes and mixed peppers 38

Turkey ham and mushrooms 40



WELL-BEING

Granola (V)(N)

House-blended granola, honey, baked oats, nuts and seeds, fresh fruits and natural yogurt

Acai bowl (V)(N)

Acai, fresh banana, kiwi, orange, mixed berries and granola

Chia bowl (V)(N)

Chia seeds soaked overnight, soy milk, honey, berry coulis, topped with fresh fruits and homemade granola

INDULGENT

34 **Vanilla ricotta pancakes** 39

Served with honey, berry compote and sweet vanilla cream. Topped with fresh mixed berries and banana

39 **Classic 'french' toast** 39

Served with crème anglaise, mixed berries. Italian twist of amareno cherries, and sweet mascarpone cream

39

Choice of croissants

Plain Cheese Almond Chocolate

Choice of muffins

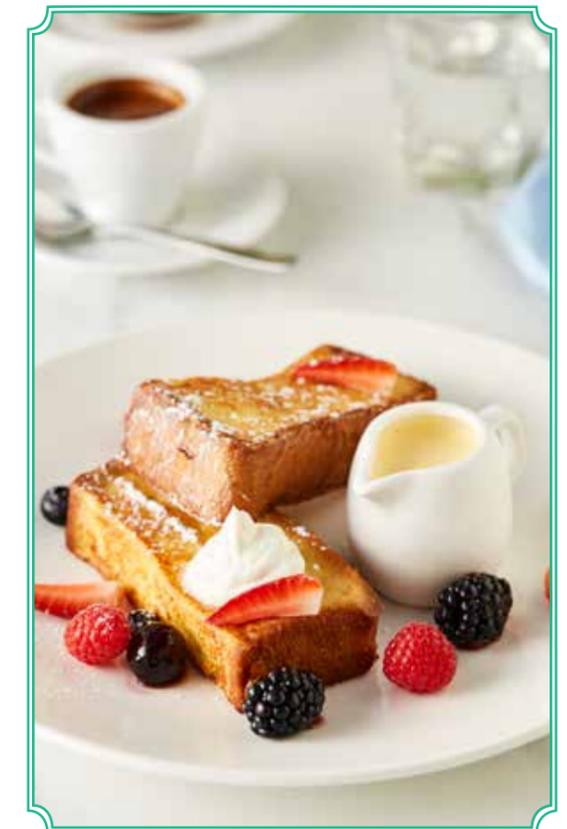
Chocolate chips Vanilla custard Blueberry

BAMBINI BREAKFAST

Scrambled egg and cheesy toast 18

Toast, jam and butter (V) 16

Pancakes with sliced banana and nutella (N) 18





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Orange carrot Mango

Power red
Beetroot and orange

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Detox
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ginger optional

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San pellegrino
Limonata Aranciata Aranciata Rossa
Lemon Orange Sweet Orange

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Café latte R/L **20/22**

Flat white/Mocha **22**

Americano **18**

Espresso/Ristretto **15**

Double espresso **18**

Macchiato **17**

Turkish coffee **16**

Hot chocolate **25**

ICED COFFEE

Frappe (Espresso / Mocha) **19/22**

Coffee colada **24**
Espresso, coconut milk, caramel syrup & honey

Minted coffee **24**
Espresso, fresh full milk, muddled mint leaves

Spanish coffee **24**
Espresso, fresh full cream milk

WATER

Imported still or sparkling **18/26**
Small/large

Local still or sparkling **9/18**
Small/large



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