

IL MENU

D]] T A L I A





"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!"

De James Carameris

(1937 - 2017)





STUZZICHINI

Small Bites choose 3 for 85 | 5 for 115

Olive miste (VG) Green and black olives, oregano, chilli, fennel and parsley	22
Tomato pesto bread (V)(N) Freshly baked with tomato sauce and basil pesto	30
Garlic pizza bread (V/VG) Freshly baked with homemade garlic butter. (Add cheese 5)	26
Tomato crostini (V/VG) Crunchy focaccia, tomato concase and fresh basil	24
Bocconcini caprese (V)(N) Tomatoes, bocconcini marinated in pesto oil, basil and caper berries	26
Pepperoni repieni (V) Stuffed peppers with ricotta, provolone, parmesan and shallots	26
Involtini bresaola (S) Beef bresaola, wrapped around bocconcini cheese and rucola, flavored with truffle paste	27
Mini meatballs Home-made meatballs, with spicy arrabiata sauce	27
Roasted chicken breast Marinated in herbed olive oil and balsamic vinegar	28
Straciatella di buratta (V) With olive oil, tomatoes and focaccia crouton	30
Beef rib stew Slow cooked spicy stew with rosemary and thyme, served with focaccia crouton	34
Fritto misto (S)(V) Fried baby squids, shrimps, fish fillet, pesto mayo and rucola	34



ANTIPASTI

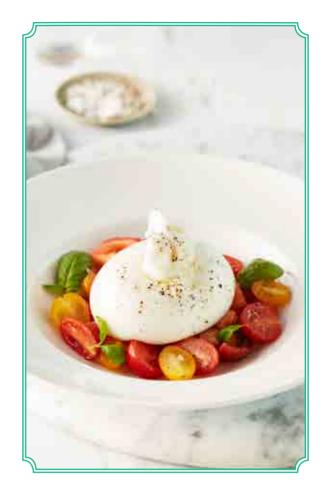
Prawn marinara (S)	45
Prawns sautéed with cherry tomatoes, garlic, chilli and fennel seeds. Served with focaccia	
Main course portion 79	
Tomato bruschetta (V/VG) Tomatoes, ricotta, basil, garlic, chilli, olive oil on grilled bread	43
Calamari fritti (S)	54
Crispy squid rings, lightly floured	54
and 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) Lettuce, soft boiled egg, anchovies, garlic croutons, parmesan shavings, creamy anchovy dressing and crispy turkey bacon	49
Quinoa salad (V/VG)(N) Baby gem, orange, strawberry, raspberry, avocado, caramelized hazelnut in lemon mustard dressing	59
Gorgonzola salad (V/VG)(N) Mixed lettuce, grapes, apples, walnuts and gorgonzola cheese. Choice of honey lemon or creamy gorgonzola dressing	58
Superfood salad (V/VG)(N) Char-grilled broccoli, marinated chickpeas, kale, lemon, quinoa, chilli, lemon dressing toasted walnuts, sliced avocado and feta	69
Tricolore salad (V)(N) Buffalo mozzarella, sliced avocado, plum tomatoes, fresh basil and pesto	69
Burrata pomodoro (V) Fresh carnival mix and plum tomatoes, basil and olive oil	73



ZUPPA

Chicken pasta soup

		Macaroni pasta in chicken and vegetable broth Vegetarian option available	
ADD ON			
Sautéed prawns Sliced avocado	26 18	Mushroom soup with truffle (V/VG) Creamy mushroom soup drizzled with truffle oil, served with focaccia	42
Grilled chicken breast	18		
Smoked salmon	26	Soup of the day Chef's special made fresh daily	33



PASTA

Penne giardiniera (V/VG) Giant pugliese penne, spinach balls, grated zucchini, chilli, garlic and parmesan	62
Spaghetti "gustosi" (V/VG) Tossed with garlic, chilli, green peas, fresh carnival mix, italian black olives over burrata cheese	73
Pasta alla norma (V/VG) Penne regine, eggplant tossed in mild spicy tomato sauce, topped with creamy ricotta and fresh basil	62
Penne arrabiata (VG) Penne tossed with garlic, chilli and tomato sauce	65
Spinach and ricotta ravioli (V)(N) Handmade ravioli filled with spinach and ricotta with sage and butter sauce	69
Homemade lasagna Slow cooked tomato and beef ragù, layered with egg pasta and béchamel sauce	75
Tagliatelle ragù Tagliatelle pasta in slow-braised beef ragù	79
Chicken & mushroom pappardelle (N) Pappardelle pasta with chicken, mixed mushrooms, cream and pine nuts	79
Seafood linguine (S) Prawns, mussels, squid rings, cherry tomatoes in garlic and chili sauce	89
Spaghetti carbonara	69

Eggs, parmesan, smoky beef pancetta and black pepper



RISOTTO

Vegetable (V)	62
Broad beans, asparagus, garden peas, spring onions, garlic, chilli and lemon oil	
Chicken 79	
Mushroom (V) Sautéed mushroom, parmesan and gorgonzola	78
Prawn (S)	81
Sautéed prawns and zucchini in a light seafood bisque, topped with lemon zest	
Seafood (s)	85
Prawns, squid rings and mussels with chilli, garlic, fennel seeds and fresh lemon	



PIZZA

Margherita (V) Mozzarella, basil and tomato sauce	49
Diavola Italian spicy beef salami, mixed peppers, mozzarella and chilli flakes	69
Ham and mushroom Turkey ham, sliced mixed mushrooms, creamy gorgonzola and mozzarella	72
Frutti di mare (S) Calamari, mussels, garlic, chillies, mozzarella topped with whole prawns	78
Chicken and pepper Grilled chicken, sweet and spicy peppers, mozzarella and oregano	65
Tartufo (S) Bresaola beef, truffle paste, semi-dried cherry tomatoes, rucola and creamy burrata	82
Verdure (V)(N) Grilled eggplant, broccoli, butternut, zucchini, roasted red peppers, onion	64

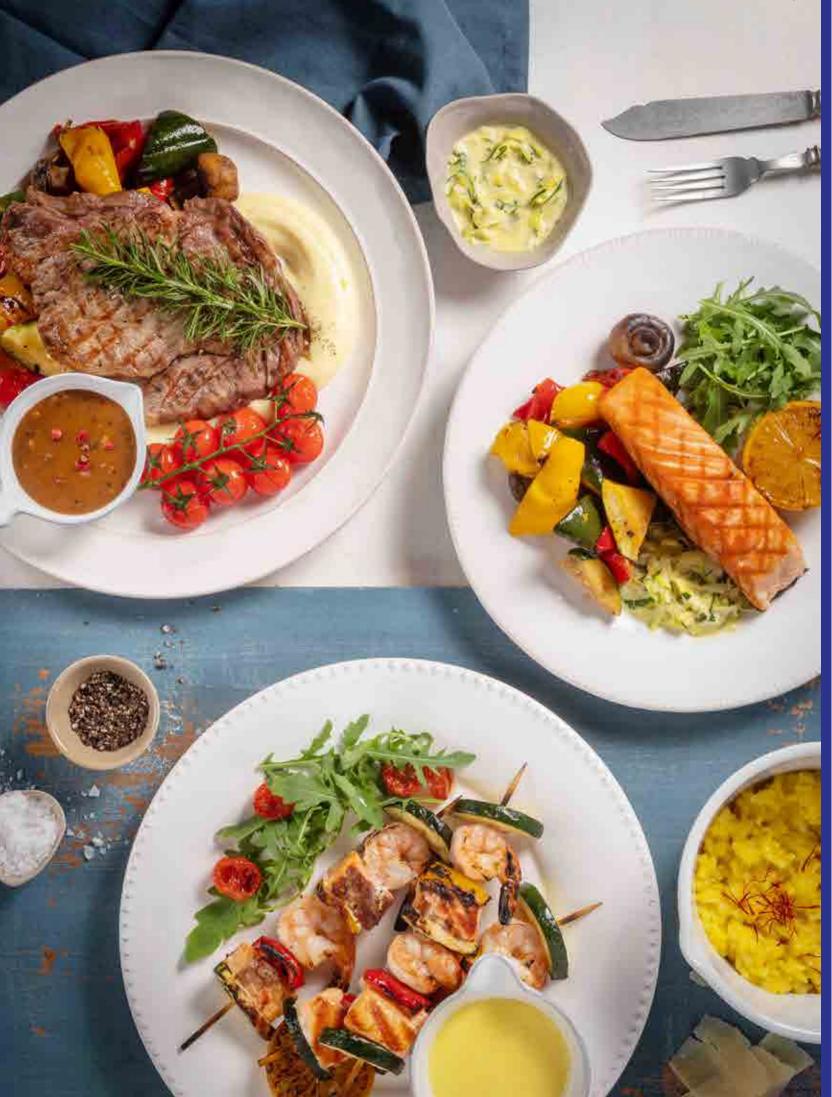
mozzarella, with nuts and basil pesto



Burrata (V)(N)	79
Creamy straciatella di buratta, pesto,rucola,	
tomato chunks and fresh basil leaves	

Lamb (N) 64
Minced lamb, mozzarella, caramelized onions, spicy mint yogurt, roasted pine nuts, mint, rocket and shaved parmesan

T	10		1.4
Turkey ham	10	Grilled chicken	14
Prawns	14	Olives	10
Bresaola	14	Vegetables	10
Pepperoni	14	Mushrooms	10
Anchovies	14	Avocado	14



SECONDI

Chicken milanese 76 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) 95 Served with grilled vegetables, wild rocket salad, mint and zucchini sauce Seafood skewers (S) 104 Char-grilled, marinated salmon, prawn, zucchini and pepper skewers with lemon and chive sauce. Served with saffron risottto Rib eye 147 Certified angus beef rib eye grilled to perfection! Served with roasted vegetables, creamy parmesan mashed potato and mixed peppercorn sauce Beef tenderloin 157 Certified angus beef tenderloin grilled to perfection! Served with sautéed mushroom, creamy parmesan mashed potato and mushroom cream sauce

Lamb shank 89 Served with parmesan masked polenta

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

Lamb chops 121

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



Grilled vegetables 23 Roasted rosemary potatoes 23 Mixed salad 23 Creamy parmesan mashed potato 23 Char-grilled asparagus 23 Sauteed wild mushrooms 23



DOLCE

Panna cotta (N)

Vanilla panna cotta topped with fresh berries, berry coulis and pistachio biscotti	
Chocolate tartufo (N) Crumbled brownie, chocolate and vanilla ice cream served with salted caramel sauce	42
Chocolate fondente Warm chocolate pudding served with vanilla gelato	41
Date pudding (N) Date cake served warm with vanilla gelato and crème anglaise	39
Affogato Vanilla gelato served with a shot of espresso	39
Tiramisu Savoiardi biscuits soaked in strong espresso with mascarpone and cocoa powder	42
Gelato & sorbet Italian-style artisanal ice cream	25
Gelato Chocolate Strawberry Vanilla Coffee Pistachio (N)	
Lemon sorbet	

41



ITALAN DINING
IT

MOCKTAILS

Detox	25	Homemade ginger ale	23
Carrot, celery and pineapple (ginger optional)		San pellegrino	22
Verde Pineapple, pear, ginger and mint	25	Limonata (Lemon) Aranciata (Orange)	
Strawberry mojito Fresh strawberry, pineapple, orange juice,	25	Aranciata Rossa (Sweet orange)	
& sugar syrup		Soft drinks	18
Passion fruit cooler Fresh passion fruit and lemon juice	25		
Crimson basil Fresh strawberry, basil and lemon juice	25	WATER	
Purple haze Fresh blackberry, muddled lemon grass and lemon juice	26	Imported still or sparkling Small/large	20/29
Apple mojito Crushed mint and lime, topped with fresh apple juice	25	Local still or sparkling Small/large	10/20
Virgin mary Tomato juice with a spicy kick	25		



Orange Carrot

Watermelon Mango

Power red

Beetroot and orange

Green chia

Chia seeds, dill, kiwi, guava, spinach

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



V - Vegetarian , VG - Vegan , N - Nuts , S - Seafood. All prices are in UAE dirhams and inclusive of 2% Municipality fee, 3.5% Tourism fee and 5% VAT.



TEA

Selection of classic and herb-infused teas

English breakfast

Earl grey

Chamomile

Pepper mint

Lemon

Fresh mint

ICED TEA

Fresh watermelon, basil leaves, english breakfast tea

Mango raspberry

Jasmine watermelon

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)	21 / 23
Café latte (R/L)	21 / 23
Flat white	23
Mocha	22
Americano	19
Espresso/Ristretto	15
Double espresso	18
Macchiato	17
Turkish coffee	16
Hot chocolate	26

ICED COFFEE

Frappe (Espresso / Mocha)	20 / 22
Coffee colada	24
Minted coffee	24
Spanish coffee	23



Carlucciós

NENU

M S S S I O

DI ITALIA

CARLUCCIO



MAGNIFICA

Served with a hot beverage and fresh juice

Traditional

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

Vegetarian (V) / (VG)

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

EGGS

Benedict

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

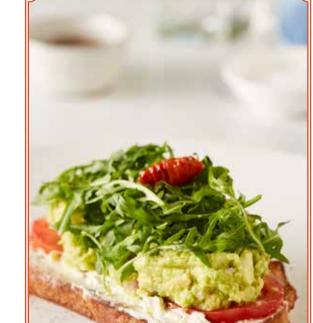
Florentine

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

Royal (S)
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)

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



Smashed avocado (V) / (VG)

Fresh avocado salsa on toasted bread and plum tomato

10 Add egg

44

OMELETTES

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

Plain or cheese 34

Mushrooms, tomatoes and mixed peppers 38

Turkey ham and mushrooms

58

58

49

44

51



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

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

37

39

Classic 'french' toast

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

41

Cheese Almond Chocolate

Choice of muffins

Choice of croissants

Chocolate chips Vanilla custard Blueberry

BAMBINI BREAKFAST

Scrambled egg and cheesy toast 19

17 Toast, jam and butter (V)

Pancakes with sliced banana and nutella (N) 19





JUICI

Orange Watermelon
Orange carrot Mango

Power red

Beetroot and orange

Green chia

Chia seeds, dill, kiwi, guava, spinach

MOCKTAILS

Detox Carrot, celery and pineapple ginger optional	25
<mark>Verde</mark> Pineapple, pear, ginger and mint	25
Strawberry mojito Fresh strawberry, pineapple, orange juice, & sugar syrup	25
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Homemade ginger ale	23
San pellegrino Limonata Aranciata Aranciata Rossa Lemon Orange Sweet Orange	22
Soft drinks	18



SMOOTHIES

26

Chia smoothie (N)

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

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21/23
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22
19
15
18
17
16
26

ICED COFFEE

Frappe (Espresso / Mocha)	20/22
Coffee colada Espresso, coconut milk, caramel syrup & hone	24
Minted coffee Espresso, fresh full milk, muddled mint leaves	24
Spanish coffee Espresso, fresh full cream milk	23

WATER

Imported still or sparkling Small/large	20/29
Local still or sparkling Small/large	10/20



19

Carluccio's