

*Alici*



*A tavola non si invecchia...*

YOU DO NOT GROW OLD AT A DINING TABLE  
(WITH GOOD FRIENDS AND FAMILY)

At Alici, good food and good moments are always in season.

# Crudo Bar

## RAW SELECTION\* (S)

### Gambero rosso 95

Mazara prawns, blood orange segments, radish

### Ricciola 65

Sliced amberjack, pomegranate, apple, lemon dressing

### Tartare di tonno 80 with caviar 160

Hand cut bluefin tuna tartare, blood orange dressing, chilli, radish

### Carpaccio di spigola 70

Seabass carpaccio, kalamanchi dressing

## CRUDO TOWER

### RAW

### 🍷 "Alici" Crudo di Mare 395/495 with 30g Oscietra Caviar 430

Mazara prawns, langoustine, hand-dived scallop, seabass tartare, salmon tartare, sliced bluefin tuna, oysters selection (2-4 pers.)

### CHILLED

### Alici selezione al vapore 650/950 with 30g Oscietra Caviar 430

Steamed king crab and prawns, hand-picked Devon crab, poached lobster, oysters selection (2-4 pers.)

# Ostetriche e Caviare

## OYSTER AND CAVIAR

### Herve Oysters n2 - France

(1 pcs) 23 (3 pcs) 65 (6 pcs) 125

### Belon n2 - Brittany

(1 pcs) 30 (3 pcs) 85 (6 pcs) 165

### Gillardeau n2 - Marennes Oleron

(1 pcs) 45 (3 pcs) 130 (6 pcs) 250

### Ars Italica "Imperial"

Oscietra sturgeon caviar, hazelnut, oyster notes (30g) 445 (50g) 750

### "Beluga" Caviar

Huso caviar, butter, walnut notes (30 g) 1150 (50 g) 2200

# Antipasti

## STARTER

### Calamari in guazzetto (S) 75

Sautéed baby squid, datterino tomato, black olive, basil

### 🍷 Polpo alla griglia (D)(S) 95

Grilled octopus, Beluga lentils, saffron, romanesco pepper sauce

### Fritto Alici (S) 70

Fried fresh anchovies (subject to availability)

### Granseola al vapore (S) 155

Steamed Alaskan king crab, red chilli, Maldon salt

### Parmigiana di melanzane (D)(V) 70

Eggplants slices, buffalo mozzarella, parmesan, San Marzano tomatoes, basil

### 🍷 Fritto misto (S) 95

Fried calamari, red prawns, sliced purple potato, zucchini, chilli jam, citrus mayo

### Insalata della casa (V)(D) 55

Baby gem, heirloom tomato, Tropea onion, parmesan, raspberry, lemon dressing

### Carpaccio di rape rosse (D)(V)(N) 55

Heritage beetroot, mascarpone cheese, walnuts

### Gamberi rosa (S) 85

Fried baby pink shrimps, sliced purple potato, zucchini, chilli jam, citrus mayo

### Astice alla catalana (S) 135

Half poached lobster, datterino tomato, Tropea onion, purple potato, green beans

### Burrata (D)(V) 85 with truffle 135

Burrata, organic heirloom tomato, basil oil

### Tartare di manzo con tartufo nero 145

Hand chopped beef tenderloin, potato chips, homemade mustard, black truffle

### Schiacciata al tartufo nero (D) 115

Flat bread with black truffle, stracchino cheese, chive

### Bresaola, fichi e melone 85

Beef bresaola, figs, muskmelon, organic honey

# Paste & Risotti

PASTA AND RISOTTOS

## Spaghetti "Gentile" alici e mollica (S) 95

Spaghetti IGP Gragnano, anchovies, capers, black olives, toasted bread crumbs

## Fusilli al pesto di menta e cozze (S) 90

Homemade fusilli, mint and basil pesto, artichokes, mussels, toasted bread crumbs

## Trenette datterino e scampi (S) 130

Homemade trenette langoustine, datterino tomato sauce

## Spaghetti alla "Chitarra" con ricci e ricciola (S) 125

Homemade spaghetti with sea urchin, amberjack, Amalfi lemon zest

## Spaghetti alle vongole (S) 140

Spaghetti IGP Gragnano, sautéed clams, fresh herbs

## Ravioli di stocco e datterino (D)(S) 95

Homemade ravioli, cod fish, burrata, datterino tomato

## Risotto gamberi di Mazara (D)(S) 125

Risotto with Mazara prawns, burrata

## Garganelli con ragù di agnello e pecorino (D) 115

Homemade garganelli, lamb ragù, pecorino cheese

## Tagliolini al tartufo (D)(V) 165

Homemade tagliolini, black truffle, parmesan

## Risotto ai funghi e tartufo nero (D)(V) 175

Risotto with wild mushrooms, black truffle

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## Linguine "Gentile" all'astice (S) 350

Linguine IGP Gragnano, whole Canadian lobster, fresh tomato sauce (for 2 pers.)

## Secondi

MAIN COURSE

## Cacciucco (S) 165 per person

Table side cooked seafood soup with selection of shellfish and seafood, in a Mediterranean fish broth

\* An experience ... Min 4 pers.

## Gamberi alla griglia (S) 90 piece

Grilled king prawns, Alici dressing

## Salmone grigliato (S)(D) 145

Grilled salmon fillet, asparagus, broad beans, baby potatoes, zucchini, Amalfi confit lemon

## Filetto di branzino (S)(D) 180

Seared seabass fillet, grilled artichoke, salicornia, topinambur cream

## Capesante scottate (S)(D) 170

Seared hand-dived scallops, roasted cauliflowers, crispy beef bacon, mushrooms

## Polletto arrosto e cardoncelli 125

Roasted grain-fed chicken, grilled king oyster mushrooms, romanesco pepper sauce

## Tagliata di Wagyu (D) 315

Grilled Wagyu striploin, rocket salad, cherry tomato, parmesan cheese

## Da Condividere

FOR SHARING

## Branzino al sale (S) 395

1 kg salt crusted seabass (for 2-3 pers.)

## Orata al cartoccio (S) 250

1 Kg baked seabream, cherry tomato, olives (for 2-3 pers.)

## Rombo chiodato (S) 450

1 kg baked turbot, baby potatoes, cherry tomatoes (for 3-4 pers.)

## Sogliola alla mugnaia (S)(D) 520

1 kg Dover sole, capers, butter sauce (for 3-4 pers.)

\*Kindly allow 30-40 min cooking time for the above

\*Daily special delivery: every day at Alici we receive fresh caught seafood. Ask your waiter for today's selection.

Fresh seafood may be blast frozen depending on preparation or type.

For our raw seafood selection we recommend checking

for any allergens or intolerances.

Consuming raw or undercooked seafood and shellfish may increase your risk of foodborne illness.

# Pizze

PIZZA

**Alici (D)(S) 85**  
Burrata cheese, anchovies,  
wild rocket, datterino tomato

**Salmone (D)(S) 85**  
Cured salmon, burrata, sundried  
yellow tomato, puntarelle

**Al Tartufo (D) 165**  
Mozzarella fior di latte,  
black truffle, chives

**Marinara alle Alici (S) 80**  
Tomato, anchovies, oregano

**Bufala (D) 75**  
Fresh buffalo mozzarella, tomato,  
basil, extra virgin olive oil

# Zuppe

SOUP

**Passato di zucca arrosto (D)(V) 48**  
Pumpkin soup with sour cream and shallot

**Fregola (S) 65**  
Fregola pasta, seared Mazara prawns, mussels,  
clams, cuttlefish, tomatoes, fresh herbs

# Contorni

SIDE DISHES

**Insalata di pomodori  
e cipolla di Tropea (V) 30**  
Sliced tomatoes and Tropea onion

**Broccolini (V) 35**  
Sautéed turnip tops

**Patate fritte (V) 35 with truffle 55**  
Hand cut fries

**Spinaci al peperoncino (V) 30**  
Sautéed spinach, chilli

**Carciofi grigliati (V) 65**  
Grilled artichokes

**Asparagi (V) 35**  
Grilled asparagus

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