

Pierchic

by Beatrice Segoni

A True Taste Of Italy

*From her days in fashion, Beatrice has channelled creativity, sophistication and the art of refinement into the culinary world. Her passion for food eventually led her from her quaint restaurant in the village of Porto Recanati to 14 years at Florence's renowned Borgo San Jacopo, during which it earned a Michelin Star. At Pierchic, Chef Beatrice only has one wish for her patrons: "I hope every guest that tastes my food realises that I cook with all my heart. The success of any restaurant comes from the passion that the chef puts into every single dish" **Beatrice Segoni***

Crudo Bar

Crudo Means 'Raw' In Italian, It Is Very Traditional Way Of Serving The Fresh Catch Of The Day.

Tonno Balfego Con
Tartufo E Salsa Tosazu

Tuna Balfego Truffle

120

Ricciola Del Pacifico
Con Mandarino

E Aglio Nero ④

Yellowtail Hamachi, Mandarin,

Black Garlic, Ponzu

75

Branzino Con
Pomodorini Marinati

Sea Bass, Tomato, Vinegar

80

Caviale e Ostriche

Oscietra Royal Caviar ④①

*Blinis, Sour Cream, Grated Egg Yolk
And Egg White*

30g - 800

Beluga Caviar ④①

*Blinis, Sour Cream, Grated Egg Yolk
And Egg White*

30g - 2000

Gillardeau Oyster No.2 ④①

Mignonette Sherry Vinegar, Shallot And Black Pepper

1/2 Dozen - 300

1 Dozen - 600

Antipasti

Melanzane Alla Parmigiana ④①  85
Eggplant Parmigiana

Capesante Scottate Con Funghi, 130
Purè Di Carote Allo Zenzero
E Nocciole Piemontesi Tostate ④④④
*Seared Hokkaido Scallops With Mushrooms,
Ginger Carrot Puree And Toasted Piedmont Hazelnuts*

Carpaccio Di Manzo, 95
Rucola E Parmigiano ④①
Beef Carpaccio, Rocket Salad, Shaved Parmesan

Fritto Miŝto Di Pesce E Verdure ④ 150
*Assorted Fried Fish Scallops, Red Prawns, Calamari,
Sole And Vegetables*

Polpo Galiziano Grigliato, ④ 160
Lenticchie Beluga E Purè Di Aglio Nero
*Seared Galician octopus, Beluga Lentils And
Black Garlic Purée*

Tartare Di Tonno Balfego Del 165
Mediterraneo E Guacamole ④
*Tuna Tartare Balfego From Mediterranean Sea,
Guacamole*

Vitello Tonnato 130
*Thinly Sliced Veal Loin Served With Tuna
And Caper Sauce*

Burrata Di Bufala, Pomodori 90
Datterini ④①
Buffalo Burrata With Daterrino Tomatoes

Mousse Di Fegatino Di Pollo, 85
Polenta Croccante Salsa Di
Ribes Rosso, Gelée Di Pera ④④ 
*Chicken Liver Parfait, Crispy Polenta,
Red Currant Sauce, Pear Gelée*

Should you have any allergies, please inform your waiter.

④ VEGETARIAN ② ALCOHOL ③ SHELLFISH ④ NUTS ① DAIRY ⑤ GLUTEN FREE  CHEF'S SIGNATURE

All prices are in UAE Dirhams and are inclusive of all applicable service charges, local fees and tax

Pasta

Plin Di Faraona Con Crema Di Parmigiano 🍷🍷🌿	135	Ravioli Di Ricotta E Spinaci Pomodoro E Basilico 🍷🍷🌿	120
<i>Guinea Fowl Plin, Parmesan Cream</i>		<i>Ricotta And Spinach Ravioli, Tomato Sauce, Fresh Basil</i>	
Fusilli Cacio E Pepe 🍷🍷	110	Linguine Al Ragù Di Astice 🍷	260
<i>Fusilli With Pecorino Cheese And Black Pepper Sauce</i>		<i>Linguine With Canadian Lobster Ragù</i>	
Chitarrine Alla Pescatora 🍷🍷🌿	140	Pappardelle Al Ragù Di Anatra 🍷🌿	115
<i>Chitarrine With Calamari, Clams, Red Prawns And Scallops</i>		<i>Pappardelle With Duck Ragù</i>	

Risotti

Risotto Zafferano, Bocconi Del Prete 🍷🍷
Saffron Risotto, With Chicken
130

Risotto Limone E Gambero Rosso 🍷🍷
Lemon Risotto With Red Prawns
150

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Secondi Piatti Di Pesce

Trancio Di Branzino, 290
Funghi E Fagioli Cannellini,
Aria Di Mare 🍷🍷🍷
*Line Caught Seabass Filet, Mushrooms
And Cannellini Beans, Mussel Foam*

Cacciucco Di Pesce E Crostacei 175
Con Orecchiette 🍷
*Bouillabaisse Of Fish And Crustaceans
With Orecchiette*

Brodetto Di Pesce 🍷🌿 190
Traditional Fish Stew

Sogliola E Chips Di Pastinaca 270
Con Salsa Al Limone 🍷
Dover Sole, Parsnip Chips With Lemon Sauce

Secondi Piatti Di Carne

Filetto Di Manzo, Pastinaca, 225
Chutney Di Datteri, Carotine 🍷🌿
*Beef Tenderloin, Parsnip, Date Chutney,
Baby Carrots*

Cotoletta Di Vitello Milanese, 205
Rucola, Pomodorini,
Scaglie Di Parmigiano
*Milanese Veal Chop, Rocket Salad, Tomatoes,
Parmesan*

Da Condividere

Gran Grigliata Di Pesce (For 2) 🍷🍷 950
*Grilled Seafood Platter - Lobster, King Crab,
Octopus, Scallops, Prawns, Grilled Eggplant, Mashed Potato*

Pescato Del Giorno All'isolana 345
(For 2) 🍷🍷🌿
Catch Of The Day

Fiorentina "La Bistecca" 600
Patate Croccanti (For 2) 🍷🌿
*Florentine Style T-Bone Steak,
Crispy Potatoes*

Contorni

Finocchi Gratinati 🍷🍷 35
Fennel Gratin

Spinaci All'agro 🍷🍷 35
*Cold Steamed Spinach Salad
With Lemon*

Patate Fritte 🍷🍷 35
Potatoe Fries

Patate Arrosto 🍷🍷 35
Roasted Potatoes

Insalatina Mista 🍷🍷 35
Mixed Green Salad

Verdure Grigliate 🍷🍷 35
Mixed Grilled Vegetables

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Dolce

Babà Al Rum, Crema Inglese Alla Vaniglia, Amarene ②④① <i>Babà Infused With Rum, Light Vanilla Custard, Black Cherries</i>	90
Crema Catalana Al Lemongrass ③④① <i>Lemongrass Flavoured Catalan Cream</i>	55
Il Mio Ricordo Di Un Cannolo Alla Siciliana ②③① <i>My Memories Of A Sicilian Cannolo</i>	55
Semifreddo Di Miele E Pinoli, Salsa Ai Lamponi E Crumble Croccante Dolce E Salato ④①③ <i>Honey And Pine Nuts Semifreddo, Raspberry Coulis And Sweet & Salty Crumble</i>	55
Tiramisù ②③④①	55
Fondente Di Cioccolato E Pralinato Alla Nocciola E Sala Di Albicocca ③④① <i>Creamy Dark Chocolate Cake With Hazelnut Praline And Apricot Sauce</i>	55

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Signature Cocktails

Veneto <i>Superior Cuban Rum With Pineapple Juice And Red Wine Syrup</i>	85
Saronno <i>Amaretto Di Saronno With Rooibus Orange Tea And Lemon Juice, Contain Pasteurised Egg White</i>	85
Padua Rabarbaro <i>Homemade White Vermouth Infused In Rhubarb Topped Up With Prosecco Superiore</i>	85
Milano <i>Veuve Clicquot, Cognac, Angostura Bitter, Brown Sugar</i>	85
Vesuvia <i>Grey Goose Vodka Shaken With Sweet Apricot And Lemon</i>	85
Firenze <i>Bombay Sapphire Gin, Red Vermouth, Campari And Coffee Syrup</i>	85
Sicilia <i>Bulleit Bourbon With Chocolate Bitters And Crema Di Chocolate</i>	85

Premium Cocktails

Padova Ghiacciato <i>Frozen Aperol With Mandarin Juice And Prosecco Superiorethe Italian Aperol Was Created In The City Of Padua In 1919 By The Barbieri Brothers.</i>	145
Trieste <i>Espresso Martini With Chocolate Ice Block, Gold Leaf And Hazelnut Cream It Was Thanks To The Port Of Trieste That European Coffee Tradition Was Born 250 Years Ago. With Trieste's Tax-Free Status By Habsburg Emperor Charles Vi, The Export Of Coffee Boomed And European Continent Became Addicted To Caffeine.</i>	145

Classic Cocktails

Bellini <i>Prosecco, Peach Purée</i>	85
Rossini <i>Prosecco, Strawberry Purée</i>	85
Negroni <i>Gin, Vermouth Rosso And Campari</i>	85

Mocktails

Viola Di Mare <i>Blue Tea Infused With Kaffir Lime And Lemon</i>	65
Basilico Lemone <i>Homemade Basil Lemongrass Lemonade With Soda</i>	65
Fiore Di Sambuco <i>Elderflower, Cucumber, Lemon, Soda</i>	65

Wine By Glass

Sparkling

Da Luca, Prosecco Extra Dry, <i>Italy (Glera)</i>	70
Bisol “Jeio” Prosecco Superiore Brut, <i>Italy (Glera)</i>	110
Laurent Perrier, Brut, <i>France (Chardonnay, Pinot Noir, Pinot Meunier)</i>	175
Laurent Perrier, Rosé, <i>France (Pinot Noire)</i>	275

White

Matua, Sauvignon Blanc, <i>New Zealand (Sauvignon)</i>	60
Ancora, Pinot Grigio, <i>Italy (Pinot Grigio)</i>	60
Frescobaldi “Albizzia”, <i>Italy (Chardonnay)</i>	110
Alois Lageder, Gewürztraminer, <i>Italy (Gewürztraminer)</i>	145

Red

Santa Carolina “ Estrellas ”, <i>Cile (Carmenere)</i>	60
Da Luca, Nero d’Avola, <i>Italy (Nero d’Avola)</i>	75
Villa Wolf, Pinot Noir, <i>Germany (Pinot Noir)</i>	80
La Linda, Malbec, <i>Argentina (Malbec)</i>	110
Frescobaldi-Tenuta dell’Ornellaia “Le Volte”, <i>Italy (Merlot)</i>	150
Château Rahoul, Graves, <i>France</i> <i>(Cab. Franc, Merlot, Petit Verdot, Cab. Sauvignon)</i>	200

Rosé

Adria Vini “Italia”, <i>Italy (Pinot Grigio)</i>	60
Villa Garrel, Rosé, <i>France (Grenache, Cinsault, Syrah)</i>	70
Maison Saint Aix, Aix, <i>France, (Grenache, Cinsault)</i>	155