

CRUSTACEAN COLLECTION

Open fire grilled



HALF/ WHOLE LOBSTER,	320/640
KING CRAB CLAWS	290
MAZARA PRAWNS	120/pc
LANGOUSTINE	140/pc
CARABINEROS	280/pc



RAW BAR

SEABASS CARPACCIO	95
Thinly sliced seabass with lime zest and glasswort	
MAZARA PRAWNS CARPACCIO (S)	135
Thinly sliced Red Mazara prawns carpaccio with lemon and olive oil	
TARTARE THON ROUGE MIREPOIX	120
Tuna tartare with smashed potatoes	
OUR SELECTION OF CAVIAR (D, E, G)	
Beluga 50gr / 125gr / 250gr	1 900 / 4 500 / 8 450
Oscietra 50gr / 125gr / 250gr	1 050 / 2 550 / 5 500

SALADS

QUINOA SALAD (N, V)	90	BEETROOTS & GOAT CHEESE (D, N, V)	110
Quinoa salad with macadamia nuts and dried cranberries		Roasted beetroot salad with creamy goat cheese	
ENDIVES WITH OUR SECRET DRESSING (E, N, V)	90	LION SALAD (N, V)	95
With raisins and caramelized pecan nuts		Cherry tomatoes, cucumbers, red onions, pomegranate and walnuts	
GREEK SALAD (D, N, V)	115	GREEN SALAD (D, V)	75
Red endives, black olives, feta cheese, cherry tomatoes, cucumber and pecans		Seasonal fresh green leaves dressed with clarified butter and lemon	

STARTERS

WAGYU BROCHETTES (D)	220	ROCK SHRIMPS TEMPURA (E, G, S)	120
Japanese Wagyu skewers with charred pearl onions		Spicy yuzu mayo	
BEEF CARPACCIO (D)	170	BURRATA (D)	110
Thinly sliced Wagyu beef tenderloin with Parmigiano Reggiano		Burrata with cherry tomatoes	
WAGYU BEEF BITES (G)	110	CATALANA (S)	
Hand-cut Wagyu beef with sweet chili and soy sauce, served in a crispy corn shell		Lobster	240
KING CRAB BITES (E, G, S)	130	King Crab	360
King crab, spicy mayo and tobiko sauce, served in a crispy corn shell		HEART OF ARTICHOKE (V)	150
LOLLO BIONDO LOBSTER (G, S)	240	Braised artichoke in olive oil, parsley and garlic	
Steamed lobster, lollo biondo, soy, lemon and mustard dressing			

CHEF SPECIAL



PAELLA DE LA MER (S)
Bomba rice with saffron, shellfish broth, lobster, langoustine e monkfish



2 pax - 650 | 4 pax - 1 250

WHOLE KING CRAB (S)

Catalana
Tagliolini (G)
Grilled claws

4 pax - 4 000

PASTA

TAGLIOLINI (G)		FLAVIO PENNE or SPAGHETTI (D, G, V)	90
With cherry tomatoes and fresh basil		With cherry tomatoes, garlic, olive oil, chilli and fresh basil	
CATCH OF THE DAY	220	TAGLIOLINI ALL'ASSASSINA (D, E, G, S)	130
LOBSTER (S)	240	Homemade tagliolini with spicy tomato sauce and baby squid	
KING CRAB (S)	360	SPAGHETTI VONGOLE (G, S)	160
TAGLIATELLE WITH BOLOGNESE RAGOUT (D, E, G)	150	Spaghetti with Mediterranean clams	
Homemade tagliatelle with beef ragout		RISOTTO MILANESE (D, G)	180
GNOCCHETTI WITH MAZARA PRAWNS (G, S)	280	Saffron risotto	
Homemade potato gnocchetti with cherry tomatoes and Mazara prawns			
BLACK TRUFFLE RIGATONI (G, D, F, C)	350		
Rigatoni pasta with black truffle			

MAINS

DRY-AGED WAGYU TOMAHAWK - 1.2kg (D, G)	870	SALT CRUST BAKED SEABASS	880
OLIVE WOOD WAGYU RIBEYE - 300g (D, G)	350	SOLE, open fire grilled, mugnaia, radicchio or zucchini	880
COTE DE VEAU À LA MILANESE (D, E, G)	430	SEABASS FILLET, open fire grilled or guazzetto	220
WAGYU BEEF FILLET - 250g (D, G)	320	FISH OF THE DAY, open fire grilled or guazzetto	85/100g
GRILLED CHICKEN	130		
Brick-pressed fire-grilled chicken with confit lemon			

SIDES

ROASTED PEPPERS IN OLIVE OIL (V)	65	ROASTED POTATOES (V)	65
WILTED FIRE-TOUCHED SPINACH (V)	65	LES ALLUMETTES - THINLY SLICED FRENCH FRIES (D, V)	65
GRILLED VEGETABLES (V)	65	TRILOGY OF TOMATOES (G, V)	65



Signature Dishes

Allergens: (D) Dairy, (E) Eggs, (G) Gluten, (N) Nuts, (S) Shellfish, (V) Vegetarian
All prices are in AED, inclusive of 10% service charge and 5% VAT. Subject to 7% municipality fee.



Signature Dishes

Allergens: (D) Dairy, (E) Eggs, (G) Gluten, (N) Nuts, (S) Shellfish, (V) Vegetarian
All prices are in AED, inclusive of 10% service charge and 5% VAT. Subject to 7% municipality fee.

DESSERTS

SEASONAL FRUIT SORBET (V)	45
ICE CREAM (D, E, TN)	
Vanilla	55
Taste of the day	60
CHOCOLATE MOUSSE (D, E)	90
PISTACHIO FLAN (D, E, TN)	95
MIXED BERRIES CREAM TART (D, E, G)	85
MANGO CHEESECAKE (D, E, G, TN)	85
CAKE OF THE DAY	85
PREMIUM FRUIT PLATTER	140

