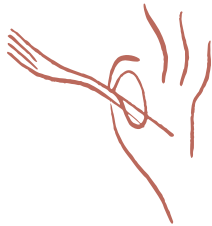


Q. 9.



Antipasti

- BURRATA E POMODORI 125

Burrata cheese, roasted Datterino, basil pesto (V, D, N)

EXTRA TRUFFLE 95
- POLPO E PESTO ALLE ERBE 145

Warm sliced octopus, Taggiasca olives, sundried tomatoes, capers, rocket leaves, chili (SF)
- ARANCINI AL TARTUFO 125

Truffle & mushroom Arancini, whipped ricotta (D, N, E, G, SF)
- MELANZANE ALLA PARMIGIANA 110

Baked eggplant Parmigiana (V, D, G)
- VITELLO TONNATO 140

Thinly sliced veal, tuna sauce, fried capers, celery salad (D, E, SF)
- CALAMARI FRITTI 120

Fried Patagonian calamari, lemon mayonnaise (D, E, G, SF)

Oyster & Caviar

- OSCIETRA 50/100 GR (SF)

50GR: 900 100GR: 1800
- ROYAL BELUGA 50/100 GR (SF)

50GR: 2800 100GR: 5600
- OYSTER 6 PCS - 340

(S)

Insalate

- RIVIERA 150

Tuna, baby lettuce, green beans, baby potatoes, soft boiled eggs, Taggiasca olives, mayonnaise, Parmigiano Reggiano dressing (D, E, SF)
- PANZANELLA 110

Datterino tomato, bread, cucumber, goat cheese (D, G, SF)
- POMODORI DELLA NONNA 105

Seasonal tomatoes, basil leaves (SF)
- CARCIOFI E PARMIGIANO REGGIANO 170

Violet baby artichokes, Parmigiano Reggiano, truffle balsamic dressing (V, D)
- FAGIOLINI VERDI 130

Green beans, pecorino cheese, pistachio (V, D, N)

Paste & Risotti

- RIGATONI ALL' ARRABBIATA 140

Rigatoni pasta, spicy tomato, Parmigiano Reggiano (V, D, G)
- GNOCCHI AL TARTUFO 260

Potato gnocchi, sage, seasonal truffle (D, G, E, SF)
- PACCHERI AL RAGOUT 210

Mezzi paccheri pasta, beef ragout (D, G)
- LINGUINE ALLE VONGOLE 260

Linguine pasta, clams, garlic, parsley (D, G, S)
- BAVETTE AGLI SCAMPI 270

Bavette pasta, citrus, langoustine, baby zucchini (D, G, S)
- SPAGHETTI AL LIMONE E CAVIALE 520

Spaghetti pasta, sorrento lemon, 30gr caviar, (D, G, SF)
- RISOTTO POMODORO E BURRATA 150

Acquerello rice, Datterino tomato, stracciatella cheese, confit tomato, fresh basil (V, D)

Pesci

- FILETTO DI BRANZINO 375

Grilled seabass, arugula pesto, salty almond, fennel, lemon (D, N, SF)
- POLPO ALLA GRIGLIA 300

Grilled octopus, sorrento lemon mayonnaise (E, SF)
- GAMBERI PROVENZALE 330

Grilled king prawns, provençale sauce (D, G, S)
- SOGLIOLA AI CAPPERI 640

600gr Round Sole, capers, lemon, butter (D, G, SF)
- CATCH OF THE DAY

Upon availability (SF)

Crudi

- ORATA 140

Sea bream carpaccio, lemon, basil (D, SF)
- RICCIOLA 180

Yellowtail carpaccio, grapefruit, espelette chilli (SF)
- BRANZINO 190

Seabass carpaccio, truffle dressing, lime (D, SF)
- GAMBERO ROSSO 190

Red Mazara prawns carpaccio, lemon, espelette chilli (S, SF)

EXTRA CAVIAR 95
- TONNO ROSSO 160

Bluefin tuna tartar, avocado, basil (SF)

EXTRA CAVIAR 95
- CARPACCIO DI FASSONA 170

Fassona beef carpaccio, Grana Padano, rocket leaves (D)

Pizze

- BURRATA 145

Tomato sauce, oregano, basil, Parmigiano Reggiano, burrata cheese (V, D, G)
- DIAVOLA 185

Tomato sauce, mozzarella, spicy salami (G, D)
- TARTUFO 280

Parmigiano Reggiano, truffle stracciatella, fresh chives, seasonal black truffle (D, G, N, S)

Carni

- GALLETTO AL LIMONE 230

Oven baked baby chicken, capers, lemon jus
- COTOLETTA ALLA MILANESE 620

Veal escalope, sage, rocket, Datterino tomatoes (D, E, G)
- COSTOLETTE DI AGNELLO 310

Grilled lamb chops, eggplant tapenade, olives jus
- TAGLIATA DI MANZO 350

Beef Tagliata, salsa verde, rosemary jus (E, G, SF)
- WAGYU TOMAHAWK 1750

Charcoal grilled 1.7 kg Wagyu Tomahawk (sharing)

Piccolini

- ROCKET-PARMESAN SALAD (V, D) 50

HOUSE SALAD (V) 50

PARMESAN MASHED POTATO (V, D) 60

CHILI-GARLIC BROCCOLINI (V) 60

HAND-CUT FRIES (V) 60



LES TABLES PARIS SOCIETY

Mim - Beau CoCo - Girafe - Monsieur Bleu - Dar Mim - Bonnie - Apicius - Louie - Perruche -
Il Bambini Club - Le Piaf - Mondaine - Maison Revka - Maxim's - Minim's - La Suite - Laurents - Baronne
All prices are in AED, inclusive of 5% VAT, 10% service charge and subject to 7% municipality fees.

ALLERGENS

(V) Vegetarian - (N) Nuts - (D) Dairy - (E) Egg - (G) Gluten - (SF) Seafood - (S) Shellfish