ROSSO
BAR • ENOTECA • RISTORANTE

Per Cominciare – to Begin

Carpaccio of Angus Beef 89
pickled mushrooms, rucola, parmesan & white truffle oil

Arancini di Riso ai Funghi (V) 65
risotto dumpling filled with mozzarella, fontina, peas & mushrooms on salsa di pomodoro

Fritto Misto 79
crispy fried shrimp, calamari, seabass, cod & vegetables with 2 dips

Burrata 88
rucola, roasted datterini tomatoes, balsamic reduction

Tuna Tartare 82
capers, kalamata olives & toasted herb focaccia

Oven Baked Eggplant Involtini 66
rolled slices of eggplant stuffed with ricotta, herbs & parmesan on salsa di pomodoro

Italian Lamb Meatballs 68
stewed in rich pomodoro sauce with cheese & garlic bruschetta

Parmesan Dusted Cauliflower Fritti (V) 62
cherry peppers & pickled vegetables

Calamari Fritti 68
semolina crusted calamari, tartar sauce

Buffalo Mozzarella (V) 74
heirloom tomatoes, taggiasca olives & basil pesto

Messy Prawns 75
oven roasted with butter, chilli, garlic & herbs

Char-Grilled Octopus 78
potato salad, olives & capers with citrus aioli

Italian Cured Beef Bresaola 89
eggplant caponata & goat cheese

Insalate Fresche – Fresh Salads

Rucola, Endive & Beets Salad (V) 70
tossed with walnuts, shaved parmesan & blackberry vinaigrette

Grilled Asparagus & Prosciutto Salad (P) 85
roasted tomatoes, balsamic reduction & salsa verde

Lobster "Panzanella" with Lemon & Olive Oil 97
tuscan bread salad with olives, tomatoes & fennel

Wild Rucola, Apples & Toasted Almonds (V) 75
grated parmigiano-reggiano & barrel aged balsamic

Tossed Greens with Smoked Salmon 85
capers, pickled onions, avocado with lemon & olive oil

Baby Gem "Caesar" 65
herb croutons, creamy parmesan & garlic dressing

chicken/shrimp ..... 75 / 82

Minestre – Soups

Porcini & Wild Mushroom Soup (V) 50
herbed mascarpone crostini & olive oil

Zuppa di pesce – Seafood Soup 62
rich tomato & shellfish broth

Affettati a Mano e Formaggi – Boards of Sliced Cured Meat & Cheese

Build your own board with four items of your choice from the list below 165
all boards are served with olives, fruit compote & pickles

Cured Meat – Halal
- Beef Bresaola
- Smoked Pancetta
- Beef Speck
- Veal Ham
- Turkey Mortadella

Italian Cured Pork Meat (P)
- Finocchiona Toscana
- Crudo di San Daniele
- Prosciutto di Parma
- Pancetta Coppata
- Schiacciata Piccante
- Mortadella Bologna
- Coppa di Parma

Cheese
- Soft / Ripened
- Semi / Hard
- Blue / Veined
- Goat / Sheep

Artisan Cheese Board (V) 80
our cheese board features a selection of italian cheeses, served with honey, fruit relish & grissini

Charcuterie Meat Board 95
our cured meat board, served with pickles, olives & grissini your choice of any 3 cured meats, "pork or halal"

Parma Ham & Melon Board (P) 90
parma ham, red king melon, black olives & fresh figs

Specialità di Pasta e Risotto – Pasta & Risotto Specialties

Specialties of the House

Fettuccine with Lamb Ragù 85
tender braised lamb with crushed olives & fava beans

Ravioli with Pumpkin & Ricotta Cheese (V) 82
toasted walnuts, sage leaves, balsamic brown butter & parmesan

Ricotta Gnocchi with Asparagus, Peas & Mushrooms (V) 76
touch of cream, parmesan & lemon zest

Calamarata Pasta with Canadian Lobster & Scallops 119
lobster broth with pan seared lobster, scallops & tomatoes

Classic "Cucina Style" Pastas

Trenette with Ligurian Pesto (V) 77
tossed with pesto, green beans & potatoes

Fettuccine alla Bolognese 86
traditional fettuccine with bolognese sauce

Spaghetti Carbonara 88
bacon, egg & pecorino cheese

Spaghetti ai Frutti di Mare 105
lobster, shrimps, calamari & scallops tossed with pomodoro & a touch of cream

Linguine Napoletana (V) 78
tomatoes, olive oil, garlic & basil

Seafood Risotto 104
crushed tomatoes, asparagus & shellfish broth

Gnocchetti Pasta with Italian Sausage 82
shell shaped pasta tossed with italian sausage, broccoli, tomatoes & chilli flakes

Penne al Ragù di pollo e funghi 82
chicken, mushrooms & parmesan cream sauce

Spaghetti con Gamberi 97
tossed with shrimps, datterino tomatoes, basil & olive oil

Risotto ai Funghi (V) 95
classic italian rice dish with wild mushrooms, herbs & parmigiano-reggiano

Lasagne al Forno 89
traditional lasagne or our vegetarian version with squash, spinach & broccoli

whole wheat or gluten free spaghetti, fusilli and penne available upon request

Secondi – Our Main Course Plates

Herb Roasted Breast of Chicken 130
fregola with pan drippings, peas, mint & ricotta

Filetto di Manzo 175
grilled beef fillet, creamy potatoes, veal jus & roasted cherry tomatoes

Pan Fried Veal Scaloppini 170
thin cut & pan fried veal with lemon & capers served with a side of linguine napoletana

Salmone al Forno 156
oven baked salmon steak, sicilian eggplant caponata, fennel & basil

Chicken Parmigiana 138
mozzarella, pomodoro sauce & creamy potatoes

Seafood Mixed Grill 187
sea bream, salmon, black tiger prawns, scallops, calamari, grilled tomato, tossed lettuce & lemon parsley dressing

Sea Bass alla Toscana 172
oven roasted on cannellini beans with rosemary, broccoli & peperonata

Braised Lamb Shank with Orange & Olives 145
on fork smashed potatoes with its own pan sauce

Mediterranean Prawns Marsala (A) 170
king prawns baked with raisins, pine nuts, capers & tomatoes

Ossobuco Milanese, Braised Veal Shanks with Saffron Risotto 165
carnaroli rice & gremolata

Oven Roasted Lamb Rack 150
umbrian lentils & soft polenta

Grilled T-Bone Steak Fiorentina 195
prime aged steak brushed with olive oil & sea salt, balsamic glazed shallots, sautéed spinach on the side… you may want to share

Contorni – Side Dishes

Herb Roasted Potatoes 28
Creamed Potatoes 28
Steamed / Sautéed Vegetables 28
Sautéed Spinach with Onions 28
Sautéed Broccoli, Garlic & Chilli Flakes 28
Pan Roasted Mushrooms 28

dear guest, we kindly request you to advise us if you are allergic to any of the menu items and we will be more than willing to adjust our menu in order for you to enjoy an allergy free dining experience with us

Pizze – Our House Hand Stretched Pizzas

Our Tomato Based Pizzas

Margherita (V) 68
tomato sauce, mozzarella & basil

Diavolina 90
tomato sauce, spicy pepperoni, chilli flakes & mozzarella

Bresaola e Rucola 94
air-cured beef, tomato & parmigiano-reggiano shavings

Mozzarella di Bufala Campana (V) 76
hand-torn buffalo mozzarella, san marzano tomatoes & basil

Frutti di Mare 94
shrimps, calamari, lobster, mussels, tomato & mozzarella

Vegetariana (V) 78
eggplant, zucchini, bell peppers, mushrooms, tomato & mozzarella

Quattro Formaggi (V) 89
mozzarella, taleggio, gorgonzola, ricotta cheese & wild rucola

Salsiccia di Pollo Italiana 85
italian sausage, mushrooms, onions, green peppers & olives

Acciughe e Peperoncino 78
mozzarella, fresh chilli, olives, anchovy, capers & oregano

Calzone "Our Folded Pizza" (V) 78
mushrooms, spinach, ricotta & mozzarella, topped with tomato sauce

Our White Pizzas

Pizza al Tartufo (V) 86
four cheeses, white truffle oil & wild rucola

Quattro Stagioni 90
veal ham, mushrooms, artichokes & olives

Pizzas with Pork

Our Tomato Based Pizzas

Prosciutto con Cipolle Rosse (P) 108
prosciutto with buffalo mozzarella, red onions, tomato & wild rucola

Peperoni e Mozzarella (P) 115
pepperoni, tomato & mozzarella

Cacciatore (P) 95
italian sausage, mushrooms, onions, tomato & mozzarella

Our White Pizzas

Bianca Funghi, Salsiccia e Cipolla (P) 87
italian sausage, mushrooms, onions, cream sauce & mozzarella

Calzone Bianco "Our Folded Pizza" (P) 105
coppa di parma, spinach, ricotta & mozzarella, topped with cream sauce

Bianca Capricciosa (P) 98
baked ham, mushrooms, artichokes, cream sauce & mozzarella

(A) Contains alcohol / (V) Vegetarian / (P) Contains pork I all prices are in UAE Dirhams and inclusive of 10% service charge, 10% municipality fee and 5% VAT.

Dolci a Finire – Sweet End

Tiramisu 49
our house signature, your choice of coffee/kahlúa (A)

Hazelnut Crunch with Nutella Cream (A) 52
topped with frangelico

Maria's Italian Orange & Pistachio Tart 52
burnt orange glaze

Chocolate & Rosemary Frittelle 45
italian doughnuts served warm with sea salt caramel

Affogato Coffee 46
vanilla gelato, shaved chocolate & almond biscotti

Our Signature Chocolate & Aubergine Tart 49
bitter sweet cacao & mascarpone cream

Mini Cannoli, your choice 2/4/6 ..... 32 / 47 / 57
sweetened ricotta, maraschino cherries
& chocolate chips

Hand Cut Fruits with Honey
Mascarpone Curd 48
italian meringue

Gelato – Ice Creams & Sorbets

our gelato & sorbetto are made the traditional way
with the freshest fruits & all natural ingredients

Bacello di Vaniglia 49
vanilla bean

Nutella di Cioccolato 42
chocolate nutella

Fragola 42
strawberry

Pistacchio 42
pistachio

Sorbetto al Limone 42
lemon sorbet

Sorbetto al Lampone 42
raspberry sorbet

Per Finire – To Finish

Liqueurs

Amaretto Disaronno 44

Lazzaroni Amaretto 44

Sambuca 44

Amaro Averna 44

Limoncello 44

Fernet-Branca 44

Galliano 44

Grappa

Alexander Aqua De Vita,
Grappa Bianca 44

Bottega Alexander, Grappa di Prosecco 48

Bottega Alexander Platinum,
Grappa di Amarone 47

Cocktail di Dessert – Dessert Cocktails

our dessert cocktails are hand-crafted to be the
perfect end to your meal

Orange Dreamsicle (A) 48
vodka, cointreau, vanilla, orange & cream

Chocolate (A) 58
rum, crème de cacao, baileys & cream

Pink Russian (A) 54
vodka, kahlúa & raspberry cream

Cremoso (A) 58
vodka, vanilla, frangelico, malibu & coconut cream

Tiramisu (A) 55
kahlúa, vodka, espresso, vanilla & mascarpone cream

Berry Orange (A) 46
whiskey, cream, orange & berry

Hot Coffees

Espresso ..... 23 / 28
single or double

Macchiato 24
espresso with milk foam

Cappuccino 27
espresso with milk froth & cocoa

Caffè Latte 27
espresso with milk froth

Americano 27
espresso with hot water

Caffè Mocha 27
espresso with chocolate & milk

Cappuccino Viennese 28
cappuccino with whipped cream & cocoa powder

Iced Coffees

Iced Caffè Latte 28
iced coffee with milk

Frappé al Caffè 27
ice blended espresso

Affogato 32
espresso & vanilla ice cream

Mocha Frappé 32
ice blended espresso with chocolate & milk

House Specialty... great with coffee

Mini Cannoli, your choice 2/4/6 ... 32 / 47 / 57

Specialty Coffees

Hot Coffees

Joyce (A) 52
coffee liqueur, irish whiskey, espresso & cream

Caffè Amore (A) 52
dark rum, amaretto, cinnamon, coffee & cream

Delizia al Caffè (A) 48
coffee liqueur, espresso, chocolate & cream

Iced Coffees

Shakerato (A) 52
amaretto, dark rum, caramel & espresso

Caffè Cremoso (A) 46
vodka, vanilla, frangelico & coffee

Cocola al Caffè (A) 52
malibu, amaretto, espresso & cream

(A) contains alcohol | all prices are in UAE dirhams and inclusive of 10% service charge, 10% municipality fee and 5% VAT

Cocktails

Il Classico – Italian Classics

White Negroni 62
dry gin, grappa, dry martini, orange twist

Aperol Sour 56
aperol, lemon, orange, honey water

Limonata 62
limoncello, vodka, lemon, black pepper

Cucumber & Lavender Sour 65
hendrick's gin, ginger, lavender, lemon, cucumber

Vino Cocktails – Wine Based Flavours

Hugo 66
elderflower, mint, prosecco

La Bella Vita 67
vodka, white grapes, honey, orange bitters, prosecco

Il Classico 69
merlot, cognac, grand marnier, orange, spices

Basicletta 62
campari, pinot grigio, raspberry

Amiamo – Combinations We Love

Aromatic 66
whiskey, martini rosso, maraschino, bitters

Raspberry Italian Ice Mule 60
raspberry vodka, lime, ginger beer

Rosemary Gin Crush 60
gin, grapes, rosemary, soda

Berry Basil Smash 62
takamaka rum, lime juice, honey syrup, mixed berry purée, aged balsamico, basil

Perfetto – Our Perfect Martinis

Dry Martini 62
gin or vodka, dry vermouth

Sweet Violet 66
grey goose vodka, dry vermouth, violet bitters, castelvetrano olives

Mediterranean Rosemary 66
grey goose vodka, dry vermouth, rosemary bitters, cerignola olives

Citron 62
tanqueray gin, dry vermouth, lemon bitter, green pimento olives

Zero 0% Alcohol

try one of our light & refreshing mocktails, specially prepared with the freshest ingredients by our master barmen

Basil Blush 36
strawberries, basil, lime, honey water, orange

Jasmine Tea Fizz 37
lemon, jasmine & green tea syrup, pineapple, sparkling water

Lemon & Lime Spritzer 33
lemon, lime cordial, soda

Vine Sour 36
crisp & tangy white grapes, apple, lemon, honey syrup

Virgin Mojito 34
mint, lime, brown sugar, soda

Virgin Colada 36
pineapple, coconut cream

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Vino Italiano

Italian Whites

Crisp, Dry & Delicate

Zonin, Pinot Grigio, Delle Venezie IGT 215

Masseria Altemura Apulo, Fiano/Chardonnay, Salento IGT 231

Ruffino Ponte D'oro, Galestro, Trebbiano/Malvasia/Chardonnay, Tuscany IGT 295

Terlano, Pinot Grigio, Trentino, Alto Adige DOC 470

Soft, Aromatic & Well balanced

Villa Antinori Bianco, Trebbiano/Pinot Blanc/Pinot Grigio, Tuscana IGT 340

Cusumano Insolia, Chardonnay/Grecanico/Inzolia, Siciliane IGP 294

Terlan 'Winkl' Sauvignon Terlano, Trentino, Alto Adige DOC 495

Tommasi, Le Volpare, Garganega, Soave Classico DOC 355

Santa Cristina 'Vigneto Massoni', Trebbiano/Moscato, Lugana DOC 414

Intense, Ripe & Round

Beni di Batasiolo, Nebbiolo/Moscato/Cortese, Gavi DOCG 340

Rocca di Montemassi Calasole, Vermentino, Maremma Toscana DOC 241

Zonin, Garganega/Tribbiano, Soave DOC 189

Alois Lageder Lowengang, Chardonnay, Südtirol Alto Adige DOC 780

Italian Rosé

Cipresseto Rosato Antinori, Sangiovese, Tuscany IGT 285

Planeta Rosé, Shiraz/Syrah/Nero d'Avola, Sicilia DOC 315

Italian Reds

Light, Fruity & Soft Tannins

Masseria Altemura Apulo, Primitivo/Negroamaro, Salento IGT 231

'Riff Rosso', Alois Lagader, Cabernet Merlot, Alto Adige IGT 280

Cossetti, La Vigna Vecchia, Barbera d'Asti Superiore, Asti DOCG 262

Elegant, Medium-Bodied & Refined

Zonin, Corvina/Rondinella/Molinara/Montepulciano, Valpolicella DOC 189

Tenuta Ca'Bolani, Merlot, Friuli Aquileia DOC 241

Zonin Ventiterre, Rondinella/Molinara/Corvina Veronese, Bardolino DOC 241

Masi Bonacosta, Corvina/Rondinella/Molinara, Valpolicella Classico DOC 345

Juicy, Ripe & Spicy

Feudo Principi di Butera, Nero D' Avola, Sicily DOC 295

Villa Antinori Rosso, Cabernet Sauvignon/Merlot/Sangiovese, Toscana IGT 366

Marchese Antinori, Chianti Classico Riserva, Cabernet Franc/Sangiovese, Tuscany DOC 377

Full-Bodied, Rich & Intense

Castello di Gabbiano, Chianti Classico Riserva, Merlot/Sangiovese, Tuscany DOCG 450

Prunotto, Nebbiolo, Barolo DOCG 750

Sito Moresco, Gaja, Cabernet Sauvignon/Merlot/Nebbiolo, Langhe DOC 920

Luigi Righetti, Corvina/Rondinella/Molinara, Amarone della Valpolicella DOCG 576

Rufino,Greppone Mazzi, Cabernet Sauvignon/Sangiovese
Brunello di Montalcino DOCG 910

Zenato, Corvina/Rondinella/Oseleta, Amarone Classico della Valpolicella
'Sergio' Riserva DOC 1750

Ornellaia, Cabernet Sauvignon/Cabernet Franc/Merlot/Petit Verdot, Bolgheri
DOC Superior 2720

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Champagne

Moët & Chandon Brut Imperial NV, France 889

Laurent Perrier Brut, Tours-sur-Marne, France 895

Dom Pérignon, Brut, France 2510

Rosé

Moët & Chandon Rosé NV, Épernay, France 1329

Laurent Perrier Cuvée Rosé NV, Tours-sur-Marne, France 1750

Prosecco

Nino Franco Rustico, Prosecco Superiore DOC, Valdobbiadene, Italy 475

Zonin Proseco 'Dress Code Bianco' NV, Italy 290

Pinot Grigio & Soft Whites

Torrontés, Zuccardi Serie A,
Salta, Argentina 285

Friendly Grüner Veltliner, Laurenz V,
Kamptal, Austria 450

Grenache Blanc/Parellada, Vina Sol Torres,
Catalunya, Spain 270

Riesling Dry, Villa Wolf,
Pfalz, Germany 390

Pinot Grigio, Y Series Yalumba,
Australia 440

White Blends & Oak Aged

Sauvignon/Semillon, Sandal ford 'Estate Reserve', Margaret River, Australia 499

Blanc de Blancs, Château Kefraya,
Bekaa valley, Lebanon 398

Chardonnay, Vintners Reserve, Kendall Jackson,
California, USA 570

Albariño, Pazo de Señorans,
Galicia, Spain 675

Sauvignon/Semillon, Cape Mentelle,
Margaret River, Australia 570

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Chardonnay

Chardonnay, Wolf Blass, Eaglehawk,
South Eastern Australia 236

Chardonnay, Limoux, Gérard Bertrand,
Domaine de L'Aigle, France 475

Chardonnay le Villard, Grand Vin,
Casablanca Valley, Chile 525

Chardonnay, William Hardy,
Limestone Coast, Australia 350

Chablis, Domaine Drouhin-Vaudon,
Burgundy, France 495

Sauvignon Blanc

Sauvignon Blanc, Montes,
D.O. Casablanca Valley, Chile 265

Sauvignon Blanc, Wild Rock,
Marlborough, New Zealand 340

Sauvignon Blanc, Woodbridge,
Robert Mondavi, California, USA 295

Sauvignon Blanc, Dourthe N°1,
Bordeaux, France 272

Pinot Noir & Soft Reds

Pinot Noir, Gerard Bertrand Réserve Special,
Pays d'Oc, France 309

Gamay, Joseph Drouhin,
Moulin-a-vent, France 475

Pinot noir, Murphy Goode,
California, USA 365

Malbec & Merlot

Malbec, Fuzion Alta Reserva,
Mendoza, Argentina 240

Malbec Colección, Bodega Norton,
Mendoza, Argentina 270

Merlot, 'Circumstance', Waterkloof Estate,
Stellenbosch, South Africa 495

Cabernet Blends

Cabernet Sauvignon, Bodega Luigi Bosca,
Mendoza, Argentina 470

Cabernet Sauvignon, Marques de Casa Concha,
Valle del Maipo, Chile 288

Cabernet Sauvignon, Conn Creek,
Napa Valley, USA 595

Cabernet Sauvignon/Cabernet Franc/Merlot,
Château L'Eglise D'Armens, St. Emilion Grand,
Bordeaux, France 582

Cabernet Sauvignon/Cabernet Franc/
Merlot/Petit Verdot Château Batailley
Grand Cru Classé, Pauillac, France 994

Shiraz or Syrah

Shiraz, False Bay,
Western Cape, South Africa 231

Shiraz/Cabernet, Penfolds 'Koonunga Hill',
Multi-Regional, South Australia 390

Grenache/Shiraz, M.Chapoutier Belleruche,
Côtes du Rhone, France 361

Shiraz ,1685 Boschendal,
Coastal region, South Africa 395

Shiraz/Mourvedre, Penfolds Bin 2,
Barossa Valley, Australia 690

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Beers & Ciders

Draught

half pint / pint

Peroni ..... 35 / 48
Heineken ..... 35 / 48
Tiger ..... 33 / 47

Bottles

Amstel Light 42
Corona 44
Heineken 42
Peroni Nastro Azzurro 44
Strongbow Cider (Apple, Red berries) 42
Bavaria (non-alcoholic) 30

Spritz Fatta in Casa – Homemade Italian Sodas

Piedmont Cherry 35
Lemon & Mint 35
Passion & Orange 35
Cucumber & Mint 35

Fresh Fruit & Vegetable Juices 30
orange, pineapple, strawberry, watermelon, grapefruit, kiwi, mango, carrot

Chilled Juices 21
apple, cranberry, tomato

Soft Drinks 26
pepsi, diet pepsi, seven up, diet seven up, mirinda, soda water, ginger ale, bitter lemon

Energy Drinks 37
red bull, red bull sugar free

Still Water — small / large
acqua panna ..... 17 / 27
al ain ..... 13 / 19

Sparkling Water — small / large
san pellegrino ..... 17 / 27
perrier ..... 17 / 27

Birre Artigianali – Craft Beers

from Italy's finest microbrewery, 750ml of pure passion to share with your friends.

Nebra 32 139
delicate with an extremely pleasant after taste & soft aromas of white flowers

Curmi 32 139
refreshing, slightly acidulous, medium bodied with a delicate blend of malt & hops

Admiral 32 139
full-bodied with slight acidity of roasted malt & bitter hops balanced by caramel malts

Liqueurs

Amaretto Disaronno 44
Lazzaroni Amaretto 44
Sambuca 44
Amaro Averna 44
Limoncello 44
Fernet-Branca 44
Galliano 44

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Cocktail di Dessert – Dessert Cocktails

our dessert cocktails are hand-crafted to be the perfect end to your meal

Orange Dreamsicle 48
vodka, cointreau, vanilla, orange & cream

Chocolate 58
rum, crème de cacao, baileys & cream

Pink Russian 54
vodka, kahlúa & raspberry cream

Cremoso 58
vodka, vanilla, frangelico, malibu & coconut cream

Tiramisù 55
kahlúa, vodka, espresso, vanilla & mascarpone cream

Berry Orange 46
whiskey, cream, orange & berry

Specialty Coffees

Hot Coffees

Joyce 52
coffee liqueur, irish whiskey, espresso & cream

Caffè Amore 52
dark rum, amaretto, cinnamon, coffee & cream

Delizia al Caffè 48
coffee liqueur, espresso, chocolate & cream

Iced Coffees

Shakerato 52
amaretto, dark rum, caramel & espresso

Caffè Cremoso 46
vodka, vanilla, frangelico & coffee

Cocola al Caffè 52
malibu, amaretto, espresso & cream

Hot Coffees

Espresso ..... 23 / 28
single or double

Macchiato 24
espresso with milk foam

Cappuccino 27
espresso with milk froth & cocoa

Caffè Latte 27
espresso with milk froth

Americano 27
espresso with hot water

Caffè Mocha 27
espresso with chocolate & milk

Cappuccino Viennese 28
cappuccino with whipped cream & cocoa powder

Iced Coffees

Iced Caffè Latte 28
iced coffee with milk

Frappé al Caffè 27
ice blended espresso

Affogato 32
espresso & vanilla ice cream

Mocha Frappé 32
ice blended espresso with chocolate & milk

House Specialty... great with coffee

Mini Cannoli, your choice 2/4/6 ... 32 / 47 / 57

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Dessert & Fortified Wine

Australia

Brown Brothers, Orange Muscat & Flora, Victoria 375ml ..... 66 / 410

South Africa

Nederburg Winemaster's Reserve Noble Late Harvest 375ml 250

France

Paul Jaboulet Ainé Muscat de Beaumes de Venise, Vin Doux Naturel 750ml 415

Italy

Araldica Il Cascinone Palazzina Moscato Passito 375ml 220

Donnafugata, Moscato Di Pantelleria, Kabir 375ml 475

Port / Sherry

Portugal

Taylor's Fine Ruby Port, Portugal 750ml ..... 44 / 720

Graham's 10 Year - Old Tawny, Quinta Do Noval 750ml ..... 48 / 750

Spain

Pedro Ximénez San Emilio, Emilio Lustau 750ml ..... 46 / 730

Amontillado La PlazaVieja, Emilio Lustau 750ml ..... 44 / 720

Puerto Fino, Emilio Lustau 750ml ..... 44 / 720

Per Finire – To Finish

Alexander Aqua Di Vita, Grappa Bianca 44

Bottega Alexander, Grappa di Prosecco 48

Bottega Alexander Platinum, Grappa di Amarone 47

Nonino Barrique Chardonnay, Grappa Monovitigno 48

Nonino Muscato, Grappa Monovitigno 49

Ornellaia, Grappa di Ornellaia 95

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Signatures

The famous Teppanyaki "dinner and a show" concept with your food cooked on a hibachi grill and theatrics to enjoy

All signatures come with soup, salad, grilled prawns, vegetables, choice of steamed or fried rice, dessert

ROCKY'S CHOICE 225
wagyu ribeye, corn-fed chicken

Hiroaki Aoki, best known as Rocky Aoki, was a Japanese-born American wrestler and the founder of Benihana.

Combos

BENIHANA ROYAL 270
black angus tenderloin, lobster tail

BENIHANA DELIGHT 170
prawns, corn-fed chicken

BENIHANA SEAFOOD 245
salmon, lobster tail, prawns

BENIHANA LAND & SEA 265
wagyu ribeye, prawns, scallops

BENIHANA ORIENT PEARL 330
salmon, lobster tail, prawns, seabass

BENIHANA COMBINATION 255
wagyu sirloin, corn-fed chicken, prawns

From the Land

CORN-FED CHICKEN 125
WAGYU SIRLOIN MB 5 185
KIWAMI WAGYU RIBEYE MB 9 400

From the Sea

SUZUKI seabass 175
EBI shrimp 135
SHAKE norwegian salmon 140
ISE EBI lobster tail 250
HOTATE scallop 195

On the Side...

MOYASHI bean sprouts (v) 20
BROWN MUSHROOM garlic soya butter (v) 25
SHIMEJI MUSHROOM (v) 35
OYSTER MUSHROOM (v) 25
ASPARAGUS soya mirin glaze (v) 25
PRAWN CRACKERS soya peanut sauce 20
GOHAN SET steamed japanese rice with pickle (v) 20
TRUFFLE MUSHROOM RICE 30

The red hat is our chef's recommendation ...don't miss out!

(v) vegetarian

All prices in UAE Dirhams and include all governmental fees, service charge and value-added tax (VAT)

Your dining experience starts here at Benihana. Choose from an appetiser, soup or salad then move on to a roll, or experience our classic Teppanyaki 'dinner and a show' concept...

The Starting Line

SATOIMO FRIES konbu dust (v) 28
YASAI TEMPURA soy-yuzu dip (v) 40
BONELESS CHICKEN WINGS radish kimchi 45
EBI TEMPURA kimchi mayo 50
GYOZA
foie gras, corn-fed chicken 58
shrimp 60
mushroom (v) 35
VOLCANO LOBSTER chilli yuzu sauce 65
CHUTORO NORI CRACKERS soy jelly, tobiko 65
EDAMAME maldon sea salt or togarashi (v) 25
WAGYU BAO kimchi, tanuki 45

Asian Greens

SALMON AND CRAB 58
salmon, surimi, yuzu ponzu glaze

TAKO SALAD 60
octopus, soy-balsamic dressing

BENIHANA SALAD
baby gem, iceberg lettuce, benihana dressing (v) 35
chicken 40
chutoro 60

GOMA WAKAME 40
chuka wakame, baby gem, sesame dressing (v)

Soul in the Bowl

BENIHANA ONION SOUP 25

MISO SHIRO
silken tofu, wakame (v) 25
shrimp 30
lobster 40

If you are allergic to any of the ingredients, we will be more than willing to adjust our menu in order for you to enjoy an allergy-free dining experience.

The red hat is our chef's recommendation ...don't miss out!

(v) vegetarian

Fancy a roll or two with your meal?

✸ Chef's Special Rolls ✸

AMBE MAKIMONO asparagus, akami, shironegi	75
CRISPY CRAZY CRAB avocado, wasabi tobiko	50
SPICY CHUTORO tobiko, tanuki, crispy wakame	60
SAMURAI shake, ebi tempura, cream cheese	75
EBI TEMPURA MAKI avocado, kimchi mayo	50

Stuffed & Rolled

CALIFORNIA crab, kyuri, avocado	45
PHILADELPHIA salmon, avocado, cream cheese	50
KARASHI TUNA gochujang sauce	60
SHAKE NEGI salmon, negi, grilled asparagus	45
HAMACHI GOMA shimeji mushroom	50
AVOCADO cream cheese, kyuri, mango pearls (v)	40

The 'Naked' Sushi 2 pieces each

MAGURO AKAMI	40
HAMACHI	35
SUZUKI	30
SHAKE	30
EBI	30
TAMAGOYAKI	25
CHUTORO	45
HOTATE	30
UNAGI	30

Did you know? Up until the 70s, Japan did not use salmon for sushi. That all changed in the 80s when Norway introduced salmon to Japan.

Sampler Platters

Great for when you can't decide how to roll...

'NAKED' SUSHI 90
chef's selection of 9 pieces of nigiri

RAW BAR 120
chef's choice of 10 slices of sashimi

COMBO 270
chef's selection of 10 nigiri, 4 sashimi,
add any 2 that's stuffed and rolled

Raw Bar 4 slices of sashimi per portion

CHUTORO	60
MAGURO AKAMI	45
HAMACHI	40
SUZUKI	40
SHAKE	45
TAKO	50
HOTATE	45

The red hat is our chef's recommendation... don't miss out!

(v) vegetarian

Amwaj Rotana
Jumeirah Beach – Dubai

The Ultimate Meal

A kaiseki meal, traditionally multi-course, is the epitome of Japanese haute cuisine

STEP 1: Choose miso shiro or onion soup from our menu
STEP 2: Choose your set

KAISEKI MEAT LOVERS 205
goma wakame salad, four california maki, black angus tenderloin, corn-fed chicken, matcha rice pudding

KAISEKI IMPERIAL 260
salmon crab salad, four karashi tuna maki, wagyu sirloin mb 5, corn-fed chicken, seabass, scallop, prawn, green tea mochi

KAISEKI SEAFOOD 220
benihana salad, four hamachi goma maki, salmon, lobster tail, prawn, ice cream

The Staples

YAKI UDON	
chicken	60
beef	75
vegetable (v)	50
YAKI RAMEN	
chicken	60
shrimp	65
beef	75
HIBACHI FRIED RICE	
chicken	50
shrimp	60
vegetable (v)	40

With a Bite...

Served with fried rice or steamed rice

WAGYU SIRLOIN MB 5 teriyaki sauce	145
CHICKEN KATSU tonkatsu sauce	85
SALMON chilli-yuzu sauce	90

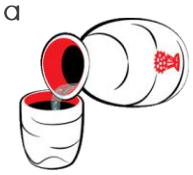
A Sweet Finish

CHOCOLATE FONDANT vanilla ice cream	35
JAPANESE CHEESE CAKE green tea ice cream	40
BANANA TEMPURA vanilla ice cream, caramel sauce (v)	35
DAIFUKU MOCHI red bean / green tea	50
TROPICAL FRUIT PLATTER (v)	50
ICE CREAM two scoops	30
matcha, vanilla, chocolate (v)	

The sweetest finish! Why just have an ice cream when you can have it crumbed, fried and decorated?

TRIPLE-CRUMBED FRIED ICE CREAM 40
vanilla ice cream, chocolate soil

Sake is such a versatile accompaniment to a meal. It pairs with a lot of dishes otherwise difficult to pair with wine...



horizon
ALL DAY DINING

Amwaj Rotana
Jumeirah Beach – Dubai

A la Carte Menu

An All-Day dining restaurant offering cuisine from all the four corners of the world. Dining indoors viewing the chefs at work at their live stations or along the terrace overlooking the buzz of JBR, the Horizon buffet is perfect for groups. An a la carte menu is available additionally.

Horizon Operating Hours: Breakfast - 6:30 – 11:00 a.m. Lunch - 12:30 p.m. – 3:30 p.m. Dinner - 6:30 – 10:30 p.m.

Menu and Prices are subject to change (Updated June 2016).
Prices in AED and are inclusive of 10% service charge and 10% municipality fee.

Jumeirah Beach Rresidence, P.O. Box 86834, Dubai, UAE, T: +971 (0) 4 428 2000,
online.amwaj@rotana.com, www.rotana.com/amwajrotana

horizon
ALL DAY DINING

A la Carte Menu

Salads and Appetizers

Greek salad with spiced feta (V) 50
za´atar mint salad, marinated olives
and pomegranate vinaigrette

Caesar salad 50
crisp Romaine lettuce, herb croutons,
parmesan and garlic dressing
chicken 55
prawns 65

Hand-carved smoked salmon 75
petite salad of celeriac, endive and apple
with creamy tarragon dressing

Soups

Lentil soup (V) 38
traditional lentil soup with toasted Arabic chips

Chicken and vegetable soup 40
diced vegetables, fusilli pasta with parsley

Sandwiches and Burgers

all are served with our French fries and deli salad

Our bistro chicken club 60
turkey bacon, egg and tomato on ciabatta roll

The "to die for" beef or chicken burger 70
butter toasted bun, caramelized onions, turkey bacon
and your choice of cheese with homemade coleslaw

Arabic Specialties

choose from our variety of authentic dishes
created for you to enjoy the flavour of local cuisine

Oriental mezze (N) 65
hummus, moutabel, tabbouleh, kibbeh, fatayer
and stuffed vine leaves, basket of Arabic bread
any individual mezze 18

Oriental mixed grill 100
local favourites consisting of grilled kofta, shish taouk,
lamb chops with Arabic spices

Za´atar crusted lamb chops 105
sumac and multi-grain tabbouleh with
cucumber and mint yoghurt

Main Courses

Lemon and rosemary-rubbed chicken 90
tomatoes, artichoke and Tuscan olives

Chicken schnitzel 78
spiced apple sauce, roasted tomatoes and green salad

Steak frites 160
Black Angus sirloin with chunky fries & hollandaise sauce

Garlic and ginger buttered prawns 165
Sautéed jumbo prawns with roquette salad, fries

Pan-roasted beef tenderloin 200
wild mushroom ragout and mashed potatoes

Herb-crusted fillet of salmon 125
grilled asparagus and crushed garlic potato puree

Biryani
traditional favourite consisting of rice, herbs and spices
condiments include: mint chutney, raita, chili, onions and pickles
your choice of:
chicken 80
vegetable (V) 72

Desserts

indulge in delicious desserts from authentic Umm Ali to
refreshing and nutritious fruit platters

Umm Ali (N) 40
warm bread pudding, pistachio and toasted almonds

Vanilla caramel flan (N) 45
Chantilly cream and candied nuts

Date and toffee pudding 46
toffee sauce and whipped cream

Sliced seasonal fruits (V) 36
berries and honey yoghurt

Children´s Menu

Fish fingers and chunky chips 36
tartar sauce and fruit cup

Mini hot dogs 35
chicken hotdog, French fries and vegetable sticks

Mini beef cheeseburgers 36
French fries and vegetable sticks

(V) Vegetarian (N) Contains Nuts
All prices indicated are in UAE Dirhams and inclusive of service charge, governmental fees and applicable Value-Added Tax (VAT)

Dear guest, we kindly request you to advise us if you are allergic to any of the menu items and we will be more than willing to adjust our menu in order for you to enjoy an allergy free dining experience with us.