



B E L U G A  
B A R & R E S T A U R A N T  
*by Giovanni Papi*

We wish to inform you that the consumption of raw or undercooked meat, seafood and egg products may increase your chance of foodborne illness. Due to the increased risk involved, we strongly advise that pregnant women, infants, children under the age of 15 and individuals with specific health conditions avoid eating raw or undercooked animal products. If you have any concerns regarding food allergies or intolerances, please speak to a team member before making your order. Further information is available upon request.

**FOOD IS LOVE**

Executive Chef  
*Giovanni Papi*



**B E L U G A**  
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## **CAVIAR TASTING MENU**

### **FROM ITALY TO KASPIAN SEA**

Fine de Claire oyster, Sicilian red prawn, Imperial caviar

### **CAVIAR PIZZETTA**

24-hour fermented housemade dough, cooked in our Izzo Forni Scugnizzo Napoletano oven

Wagyu tartare, Oscietra caviar, tomato, caper, gold

### **SIGNATURE FETTUCCINE**

Housemade pasta with choice of Alba white truffle OR 20 grams of Imperial gold caviar

### **HOKKAIDO SCALLOP**

Chestnut puree, Brussels sprouts, Royal Baerii caviar

### **WAGYU TENDERLOIN**

Stockyard Australian A5 wagyu crusted in Sichuan pepper,

Beluga XX caviar sauce, girolle mushroom

### **GENTLEMEN'S CHEESECAKE**

Camel milk vanilla cheesecake, caramelized pear, Imperial Gold caviar

**699**

All prices are in AED (inclusive of 7% municipality fee, 5% VAT)



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## **SIGNATURE TASTING MENU**

### **KING CRAB**

Alaskan king crab poached in seaweed butter, potimarron, Imperial caviar

### **RAVIOLI**

Homemade black ravioli, sheep ricotta, morel mushroom, green turnip

### **RISOTTO**

Carnaroli rice, morel mushroom, Parmigiano reggiano

### **BRANZINO**

Line caught wild seabass, Sardinian artichoke, Iranian saffron sauce

### **LAMB**

Lamb chop, broccolini, pear, morel jus

### **TORTA MARIANNA**

Traditional EVO sponge, apple caramel, kumquat, custard

**499**

All prices are in AED (inclusive of %7 municipality fee, %5 VAT)

## ANTIPASTI

### GOLDEN BURRATA SALAD 80

Grilled artichoke, baby gem, almond and anchovy dressing

### WILD SMOKED SALMON 130

Fennel salad, grapefruit vinaigrette, pomelo, basil oil

### CAVIAR PIZZETTA

Wagyu tartare, Oscietra caviar, tomato, caper, gold 99

Wild smoked salmon, creme fraiche, dill, Imperial caviar, salmon roe, gold 69

### PUMPKIN KING CRAB 160

Alaskan king crab poached in seaweed butter, potimarron, Imperial caviar

## PASTA & RISOTTO

### HANDMADE LORIGHITTAS DI SARDEGNA 95

Traditional Sardinian pasta, veal & beef ragout, pecorino cheese

### RAVIOLI 110

Housemade black ravioli, sheep ricotta, morel mushroom, chicory

### CACIO E PEPE 110

Housemade fettucine finished in pecorino cheese wheel

Add Imperial Gold caviar 70

### TAGLIATELLE 150

Housemade pasta, clams, Imperial Gold caviar

### GREEN RISOTTO 190

Carnaroli rice, green herbs, chlorophyll, marinated Sicilian red prawn, local flowers

### RISOTTO & CAVIALE 250

Aged carnaroli rice, 24-month Parmigiano reggiano, Imperial Gold caviar

## SECONDI

### LAMB CHOPS 210

Broccolini, pear, morel jus

### WAGYU TENDERLOIN 360

Stockyard Australian A5 wagyu crusted in Sichuan pepper, Beluga XX caviar sauce, girolle mushroom, Royal Baerii caviar

### HOKKAIDO SCALLOPS 230

Chestnut puree, Brussels sprouts, Royal Baerii caviar

### BRANZINO 260

Line caught wild seabass, Sardinian artichoke, Iranian saffron sauce

### BELUGA STEAK BURGER 125

Charcoal focaccia bun, Stockyard Australian A5 wagyu tenderloin, porcini mushroom mayo, caramelised onion, lollo rosso, truffle cheese, Imperial caviar, served with skinny fries

Extra Imperial Gold caviar 70

## DOLCI

### TIRAMISU 65

Homemade savoyard biscuit, arabica coffee, mascarpone mousse, tonka bean

### TORTA MARIANNA 65

Traditional EVO sponge, apple caramel, kumquat, custard

### GENTLEMEN'S CHEESECAKE 150

Camel milk vanilla cheesecake, caramelized pear, Imperial Gold caviar

### ITALIAN CHEESE SELECTION 90

Selezione di formaggi Italiani accompagnati da confetture di stagione

## PIZZA FROM THE COPPER OVEN

24-Hour fermented dough cooked in our Izzo Forni Scugnizzo Napoletano oven

### QUEEN MARGHERITA 70

DOP San Marzano tomato sauce, mozzarella fior di latte, basil, olive oil

### MAMMA GIOVANNA 95

DOP San Marzano tomato sauce, confit datterino tomato, taggiasca olives, capers from Pantelleria, Cantabrian anchovies

### BELUGA TRUFFLE 130

Buffalo mozzarella, black truffle, Oscietra caviar

### WHITE QUEEN 130

Buffalo mozzarella, spiny artichoke, salmon roe

### AUTUMN IN LOVE 170

Buffalo mozzarella, morel mushroom, pumpkin, caramelised onion, black truffle

### KISS FROM BELUGA 1,500

Mozzarella fior di latte, wagyu beef tartare, sea urchin, Beluga caviar, 24 karat gold

### LA PIZZA REALE 50,000

Four of our finest caviars - Almas King of Kings, Beluga XX, Imperial Gold, Russian Oscietra

Buffalo stracciatella, scamorza, black truffle cheese, foie gras escalope, Sicilian red prawn, black salt from Cyprus, EVO Sorrento lemon dressing, silver leaf

Served with a bottle of Dom Perignon Vintage



BELUGA  
BAR & RESTAURANT

CAVIAR SELECTION

Powered by Gourmet House

Served with blinis, sour cream, chives, egg white, egg yolk and lemon

|                     | 50g   | 125g  | 200g  |
|---------------------|-------|-------|-------|
| WHITE STURGEON      | 540   | 1050  | 1650  |
| ROYAL BAERII        | 630   | 1270  | 2200  |
| PERSICUS            | 650   | 1500  | 2400  |
| RUSSIAN OSCIETRA    | 700   | 1370  | 2750  |
| OSCIETRA ROYAL      | 760   | 1570  | 3080  |
| IMPERIAL            | 730   | 1540  | 3300  |
| IMPERIAL GOLD       | 740   | 1850  | 3500  |
| BELUGA              | 940   | 2050  | 3740  |
| BELUGA XX           | 1260  | 2880  | 4950  |
| HUSO ALMAS PERSIAN  | O/R   | O/R   | O/R   |
| ALMAS KING OF KINGS | 11230 | 27445 | 44000 |
| WILD SALMON (100g)  |       | 200   |       |

La Pearl Edition

25g

|              |     |
|--------------|-----|
| ROYAL BAERII | 330 |
| OSCIETRA     | 370 |
| BELUGA       | 530 |