ESSENZA

OUR FISH, COFFEE AND TEA PRODUCTS ARE SOURCED FROM SUSTAINABLY CERTIFIED COMPANIES.
VEGAN-FRIENDLY ADJUSTMENTS ARE HAPPILY MADE. PLEASE INFORM YOUR SERVER OF YOUR NEEDS.

ALL CHARGES ARE IN OMR AND SUBJECT TO SERVICE CHARGE AND TAXES
(SERVICE CHARGE 8%, MUNICIPALITY FEES 5%, TOURISM FEES 4%, AND VAT 5%)

ESSENZA

ESSENZA IN VIAGGIO
LIGURIA

Set Menu 28++ per person
Wine Pairing 18++ per person

Discover the essence of Liguria through a menu inspired by its coastal landscapes, pristine seafood, and cherished culinary traditions.

ANTIPASTI

Uova al Tartufo D GF V 7.2
Cage-free devilled eggs, black truffle, ricotta

Trebbiano Vermentino Frescobaldi Remole Bianco - 6.9

PRIMI PIATTI

Linguine al Pesto e Vongole D N SF 13.8
Basil pesto alla Genovese, Italian clams

Blush Campagnola Pinot Grigio - 6.6

SECONDO

Costolette di Agnello e Crosta di Pinoli GF N 19.4
Lamb chops with pine nut crust, potato purée, Taggiasca olives

Valpolicella Classico Campagnola - Corvina, Rondinella, Molinara - 7.8

DOLCI

Castagna al Forno D 5.8
Warm chestnut cake with molten dark chocolate, rosemary gelato

Amaretto Disaronno - 5

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ESSENZA

ESPERIENZA
SET MENU

OMR 28++ PER PERSON

EXCLUSIVELY CRAFTED FOR A MINIMUM OF TWO GUESTS
ENHANCING AREFINEDSHAREDDINING EXPERIENCE

ANTIPASTI

TARTARE DI MANZO AL TARTUFO R D

Parmigiano Reggiano foam, savoury crumble, focaccia chips

POLPO ALLA PIZZAIOLA SF G FD

Chargrilled octopus, light tomato guazzetto, provola, oregano

ARANCINI PROVOLA E ZAFFERANO D V

Crispy saffron rice croquettes, molten provolone cheese

PRIMI PIATTI

TAGLIOLINI AL TARTUFO D V

Handmade tagliolini, truffle butter emulsion
sage, egg yolk

SECONDI

FILETTO DI ORATA SF GF F

King Soldier Bream
Venetian clams “acqua pazza” style broth

DOLCI

TIRAMISU DELLA CASA D

Savoiardi biscuits, espresso, mascarpone cream, grated dark chocolate

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ANTIPASTI

VITELLO TONNATO DGFF — 8.4
Chilled veal roast, tuna & caper sauce, quail eggs capers, Grana Padano

TONNO ALLA CRUDAIOLA GF R F — 7.9
Yellow fin tuna carpaccio, fennel, oregano tomato

FRITTURA MISTA F SF — 8.9
Crispy deep fried, prawns, calamari, seasonal vegetables

TARTARE DI MANZO AL TARTUFO R D G F — 8.8
Parmigiano Reggiano foam, savoury crumble focaccia chips

INSALATA RUCOLA E PERE D V N — 6.8
Italian rocket salad, pear, pine nuts, honey mustard dressing

PARMIGIANA DI MELANZANE GF V D — 7.8
Fried sliced eggplant, buffalo mozzarella, rich tomato sauce

BURRATA PUGLIESE D V — 8.6
Heirloom tomato salad, shallot, Taggiasca olives breadcrumbs

POLPO ALLA PIZZAIOLA SF GF D — 9.2
Chargrilled octopus, light tomato guazzetto, provola, oregano

PASTE FATTE A MANO

TAGLIATELLEALL'ASTICE SF D — 22.6
Fresh tagliatelle pasta, whole Omani lobster bisque, cherry tomato sauce

PACCHERI - SCIUÉ SCIUÉ V D — 10.4
Cherry tomato sauce, basil, Parmigiano Reggiano

LASAGNA CLASSICA D — 15.6
Wagyu beef ragù, bechamel sauce, Grana Padano

CACIO E PEPE D V — 9.8
Pici pasta, Pecorino from Rome, black pepper

RAVIOLI AL GAMBERO ROSSO D V N — 16.2
Red shrimps ravioli, broccolini coulis, lemon ricotta

RISOTTO FUNGHI PORCINI E TARTUFO DGF V — 14.5
Carnaroli rice, porcini mushroom, truffle, shallot Parmigiano Reggiano

PAPPARDELLE AL RAGU DI AGNELLO E FUNGHI D — 13.6
Pappardelle pasta, lamb ragu, glazed mushrooms

SPAGHETTI AI FRUTTI DI MARE SF SH — 15.4
Mussels, prawns, baby octopus, spicy cherry tomato sauce

PIZZE

MARGHERITA D V N — 9.2
San Marzano tomato sauce, mozzarella fior di latte basil pesto

PICCANTE D SP — 11.2
San Marzano tomato sauce, Mozzarella, nduja spicy beef salami, smoked provola

WAGYU CARPACCIO R D — 13.6
Fior di latte, black truffle, ricotta, baby rocket Parmigiano Reggiano

CAMPAGNOLA VG — 9.8
San Marzano tomato sauce, roasted vegetables, basil

MARINARA CON ACCIUGHE F — 9.6
San Marzano tomato sauce, anchovies, garlic, oregano

5 FORMAGGI D V — 10.4
Mozzarella fior di latte, gorgonzola, fontina provolone, Parmigiano Reggiano

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SECONDI

ABBACCHIO BRASATO [GF] — 16.2
Braised, fall-of-the-bone lamb shank, artichokes honey glazed carrots

COSTOLETTA MILANESE TRADIZIONALE [D] — 24.6
350gr crispy Italian veal chop, rocket salad Parmigiano Reggiano shavings

FILETTO DI BRANZINO [FSF GF] — 21.5
Mediterranean seabass fillet, Venetian clams "acqua pazza" style

TONNO SCOTTATO [N F] — 14.8
Seared yellow fin Omani tuna, vegetable caponata, pine nuts

FILETTO ALLA ROSSINI [D GF] — 27.4
200gr beef tenderloin, foie gras, spinach, mashed potatoes, truffle

POLLETTO AI FERRI [D GF] — 18.6
Charcoal grilled chicken, smoked paprika butter peperonata

ESPERIENZA CARNE & GRIGLIA

WAGYU TAGLIATA [GF] — 32.4
Refined Wagyu picanha cut, 300gr

WAGYU RIBEYE (MB 4/5) [GF] — 48
Exquisitely marbled Wagyu, 400gr

WAGYU TOMAHAWK (MB 4/5) [GF] — 87.5
A spectacular Wagyu masterpiece, 1.3kg

CONTORNI

INSALATA MISTICANZA [VG GF] — 3.8
Mixed greens, balsamic dressing

PATATE RUSTICHE [V D GF] — 3.6
Baked potatoes, butter, herbs

BROCCOLINI AGLIO E OLIO [VG SP GF] — 4.4
Broccoli, olive oil, garlic, chili

VERDURE GRIGLIATE [VG GF] — 3.8
Grilled seasonal vegetables

FUNGHI TRIFOLATI [VG GF] — 3.8
Wild mushrooms, garlic, parsley

CAVOLFIORI GRATIN [V D] — 3.8
Baked cauliflower in fontina bechamel

DOLCI

NONNA MARIA CHOCOLATE MOUSSE [VF GF] — 5.2
70% Chocolate mousse, chocolate custard, extra virgin olive oil

TIRAMISU DELLA CASA [D V] — 6.4
Savoiardi biscuits, espresso, mascarpone cream, grated dark chocolate

MERINGATA AL COCCO [D V] — 5.8
Coconut sorbet, strawberry sorbet, strawberry elderflower sauce

PROFITEROLLES VANIGLIA E CARAMELLO [D V N] — 6 .2
Light choux puffs pastry filled with vanilla chantilly cream, warm chocolate fondant

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