



B E L U G A
BAR & RESTAURANT
by Giovanni Papi

TWO COURSES 130 | THREE COURSES 160

Add a glass of selected wines for 50 and selected Champagne for 99

STARTER

BELUGA BRUSCHETTA

Sauteed baby girolle mushroom, truffle cheese mayo, Royal Baerii caviar

GOLDEN BURRATA SALAD

Grilled artichoke, baby gem, almond and anchovy dressing

WILD SMOKED SALMON

Fennel salad, grapefruit vinaigrette, pomelo, basil oil

HOKKAIDO SCALLOP

Chestnut puree, Brussels sprouts, Royal Baerii caviar

MAIN COURSE

HANDMADE LORIGHITTAS DI SARDEGNA

Traditional Sardinian pasta, veal & beef ragout, pecorino cheese

BRANZINO

Line caught wild seabass, Sardinian artichoke, Iranian saffron sauce

MAMMA GIOVANNA

24-Hour fermented dough, DOP San Marzano tomato sauce, confit datterino tomato, taggiasca olives, capers from Pantelleria, Cantabrian anchovies

QUEEN MARGHERITA

24-Hour fermented dough, DOP San Marzano tomato sauce, mozzarella fior di latte, basil, olive oil

BELUGA STEAK SLIDER

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

DESSERT

TIRAMISU

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

TORTA MARIANNA

Traditional EVO sponge, apple caramel, kumquat, custard

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