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Bread Basket    
Pita / Sourdough / Focaccia

Dibba Bay Oyster  

Half Dozen **220**

Dozen **370**

With condiments

Not a Raw food fan?... try

Dibba Bay Oyster No Tempura  

Panko crust fried, tangy lemon

garlic aioli

Half Dozen **220**

Dozen **370**

SOUP

Chef Soup of the Day (Please ask your waiter) **50**

Served with bakery basket



SIDES

Steamed/Grilled Vegetables   **45**

Mix seasonal vegetables

Mashed potatoes   **40**

Parmesan butter



Rice Pilav   **40**

classic pilav

MEZZE

Avocado Mash   **65**

Table side, Hass Avocado, tomato, onion, lime, fresh cilantro, corn chips

Tzatziki   **45**


Cucumber, yogurt, garlic, fresh herbs

Creamy Roasted Eggplant   **45**

Garlic, fresh herbs, yogurt and toasted pine nuts

Labanese Hummus   **52**

Chickpeas, tahini Add: Beef **75**

Chili Ezme  **45**

Minced fresh pepper and tomatoes chili paste

House Mezze Platter    **125**

Grilled Asparagus    **45**

Tomato & onion salad, sesame sprinkles

Truffle Fries   **65**

Grated Parmesan

Grilled sweet corn   **50**

Chili lime butter


COLD STARTERS

Seabass Crudo    **84**

Truffle dressing, salmon ikura, green chili, garlic flakes, mix cress

Seared Tuna Tataki    **112**


Togarashi, apple-mango salad, spicy citrus dressing

Beef Carpaccio    **115**

Crispy baklava dough, parmigiano flakes, truffle sauce, spring onion

With shaved fresh truffle **145**

Wagyu Beef Tataki   **120**

Wagyu striploin, truffle dressing, spring onion, garlic chips 

With shaved fresh truffle **150**

BLU Fin Tuna Carpaccio  **115**

Wasabi granita, baby arugula, lemon oil dressing

Salmon Carpaccio  **85**

Lime cured with pickled cucumbers and lime, avocado and lemon oil

HOT STARTERS

Edamame   **45**

Salted & steamed / chili garlic





Fried Calamari    **70**

Spicy coating, chili mayo, lime

Crispy Zucchini  **60**

Assorted vegetables, veg dashi & lime

Kiwami Wagyu Beef Sliders **185**

Potato buns, caramelized onions, smoked gouda, truffle mayo

Grilled Chicken Wings  **60**

Lime, sea salt tomato ketchup sauce

Beef Skewers (chili) **60**

Homemade beef skewers, garlic and ginger molasses

Shrimp Tempura    **95**

Chili mayo, lime




Crispy Fried Chicken   **70**

Spicy coating, Sweet Chili & Sour Sauce, Lime

SALADS


Fresh Farmer's Salad    **85**
Fresh ripe tomatoe's, back olives, sweet red pepper, sheep's cheese, capers, oregano vinaigre

Burrata Heirloom Salad  **95**
Burrata DOP & Heirloom tomatoes, basil oil

Healthy Bowl    **80**
Raw salmon, tuna, seabass, avocado, edamame, japanese rice, mango chili dressing

Goma Crab Salad   **115**
Mizuna leaves with Goma dressing, fresh crab

NEAPOLITAN PIZZA





Margherita   **85**
Homemade tomato sauce, fresh mozzarella, basil

Pizza Al Tartufo   **165**
Truffle paste, stracciatella, thyme, rosemary

Pizza Capriccioso   **120**
Homemade tomato sauce, fresh mozzarella, bresaola, mushroom & artichoke

Lachmacun   **80**
Turkish specialty, flavored meat with herbs and isot




PASTA & PAELLA





Lobster Linguine     Half Lobster **245**
Full Lobster **460**
Smooth and creamy lobster bisque

Truffle Tagliatelle    **145**
Fresh truffle, Parmigiano Reggiano

Spaghetti Bolognese    **135**
Fresh homemade Bolognese


Spinach & ricotta ravioli    **150**
Creamy tomatoes & browned butter sage sauce

Cacio e pepe with Fresh Shrimp    **165**
Our best version of this "Eternal city" iconic dish. Pecorino, Parmigiano, crushed black pepper

Seafood Paella     For Two **275**
Fresh fish, shrimp, squid, mussels, onion, garlic, bell-pepper



MAINS, GRILL & SEA

Butcher Mix Platter    **895**

(4 persons)

Grade A7 Wagyu strip loin, fillet steak, lamb chops, Bosporus kebab, baby chicken, Tonkasu sauce, chimichurri, truffle mayo

**Choice of 2 sides*

Black Angus Tenderloin **245**

Black peppercorn sauce

Wagyu Striploin  **495**

Wagyu Tenderloin "100% Japanese genetics, Australian grain-fed beef"

Black Angus Ribeye (225 Gr.) **215**

Sea salt, Garlic pepper marinated

Lamb Chops   **195**

"Aotearoa" New Zealand

Mint Piyaz, balsamic jus, dry tomatoes

48 Hours Slow-Braised **190**

Beef Short Ribs   

Tomato ketchup sauce, cashew nuts, spring onion

Roasted Baby Chicken  **145**

Lemon rosemary butter

Salt Grilled Fillet of Sea Bass  **175**

Burnt tomatoes with ginger relish, lemon

Grilled Tiger Prawn (per piece)   **95**

Red yuzu kochu gratin

Chargrilled Octopus  **195**

Citrus tomatoes relish, mashed potatoes & chimichurri sauce

Salmon Teriyaki    **185**

Glazed with teriyaki sauce, with pickles cucumber & lemon



MAKI

Californian Maki     **95**
Fresh crab in mayonnaise, avocado, tobikko

Crispy Prawn Maki     **105**
Cucumber, avocado, sesame seeds, chili mayonnaise


Vegan Roll    **70**
Yamagobo, cucumber, avocado, asparagus, cress

Aburi Salmon Maki    **80**
Salmon, avocado, ten kasu, burnt chili mayonnaise

Unagi roll    **85**
Japanese style braised eel, avocado, unagi sauce

SASHIMI & NIGIRI

Sashimi 3 pcs. 
 Chu Toro **78** Akami **65**
 Salmon **36** Ebi **54**
 Seabass **52** Unagi **62**

Nigiri 2pcs. 
 Chu Toro **78** Akami **65**
 Salmon **36** Ebi **54**
 Seabass **52** Unagi **62**


























Sashimi Moriawase  
Chef`s selection
 Assortment of 6 **220**
 Assortment of 4 **145**

Nigiri Moriawase    
Chef`s selection
 Assortment of 6 **220**
 Assortment of 4 **140**

Sushi Platter      18 Pcs. **235**
Chef`s selection



DESSERTS

- | | |
|--|---|
| <p>Tarta mi Fistik     75</p> <p><i>Chocolate semi-fredo over a pistachio pillow, salted caramel</i></p> | <p>Traditional Baklava    75</p> <p><i>Vanilla ice cream</i></p> |
| <p>Chocolate Volcano     69</p> <p><i>Liquid salted chocolate explosion, roasted pistachio ice cream</i></p> | <p>Selection of Homemade Premium Ice Cream    50</p> <p><i>Vanilla / Roasted pistachio / Chocolate / Caramel / Coconut</i></p> |
| <p>Ti-ami-su    65</p> <p><i>Best version of the classic Italian "Pick me Up"</i></p> | <p>Homemade Sorbets  45</p> <p><i>Lemon / Raspberry / Passion fruit</i></p> |
| <p>Burnt Basque Cheese Cake    60</p> <p><i>Spanish-style baked cheesecake with a burnished exterior, blueberry coulis</i></p> | <p>Seasonal Fruit Platter Premium 145</p> <p><i>Seasonal slice freshfruits and mix berries, chef`s selection of sorbet</i></p> |
| <p>Crème brûlée    75</p> <p><i>Silky creamy custard, crackly caramel top</i></p> | <p>Luxury Dessert Platter     295</p> <p><i>A combination of our best selling desserts and mochi ice cream</i></p> |