

ITALIAN DINING
TO LIVE FOR!

Live la dolce vita dining on beautifully prepared,
fresh quality ingredients. O sole mio!

Available from 12 pm to 11 pm

CRUDI BAR

Ostriche

Freshly Shucked Oysters Served With Fresh Lemon, Shallot Vinegar

Dibba Bay N°2 (S) UAE

With An Umami, Sweet Taste, A Delicate,
Rich Creaminess, In A Buttery Softness

6pcs { 145 } 12pcs { 255 }

Gillardeau N°2 (S) France

Lingering On The Palate With Its Aromatic Finesse &
Enduring Nutty Flavor Is The Signature Taste Of The Gillardeau

6 Pcs { 245 } 12 Pcs { 465 }

Caviale Agroittica Lombarda (S)

Caviar Served With Blinis, Crispy Bread & Traditional Condiments

Oscietra Royal 30g { 750 } 50g { 1,150 }

Beluga 30g { 1,450 } 50g { 2,250 }

13th Dec 1971

She twirled her fork and blew an Italian kiss our way,
"Si, si, lo adoro!" It almost distracted me from the food
– fabulously prepared Italian pasta, pizza, la carne,
and of course, dolce to live for!

LOREN



CRUDI

Italian Riviera
on the
Palm Jumeirah

Branzino Alla Catalana (S) { 95 }

Sea Bass Tartare, Catalana Sauce, Potato Soufflé,
Red Onion & Grapes Gel

Gambero Rosso Di Mazara Del Vallo (N)(C) { 120 }

Sicilian Red Prawns Tartare, Passion Fruit, Burrata,
Tacos Di Cannoli, Pistacchio

Tonno E Bufala (S) { 125 }

Yellowfin Tuna Tartare, Caviar, Avocado, Ricotta, Olives, Frisella Bread

Manzo In Tartare { 110 }

Angus Beef Tartare, Capers Mayo, Fried Steam Buns

Ricciola Agli Agrumi (S) { 85 }

Yellowtail Carpaccio, Orange, Grapefruit, Citrus Sauce, Chives

Capesante Grana E Tartufo (S) { 110 }

Hokkaido Scallops Carpaccio, Truffle Yuzu Sauce,
Asparagus, Crispy Grana

Manzo Battuto Alla Piemontese (N)(S) { 98 }

Angus Beef Carpaccio, Bagna Cauda, Stracchino Cheese,
Baby Spinach, Topinambur Chips
Add - Fresh Truffle { 40 }

Carpaccio Di Rapa Rossa E Mandarino (N)(D) { 68 }

Cooked Beetroot Carpaccio, Balsamic & Fig Dressing,
Goat Cheese, Mandarin, Pecan Nuts

Selezione Di Crudi (S)(C)

Selection Of Loren's Crudi Platter From Our Raw Bar,
Oysters, Langoustine, Red Prawns, Tartare & Carpaccio
2 People { 390 } 4 People { 740 }



ANTIPASTI

FOOD FOR LIFE.

🍴 Cecina Al Rosmarino Baked Tuscan Chickpea Flatbread, Aromatic Herbs, Taggiasca Dipping	40
🍴 Melanzana Affumicata Oven Baked Eggplant, Tomato Sauce, Mozzarella, Grana Padano & Basil	85
Alici Fritte Alla Scapece (S) Golden Fried Anchovies, Aioli, Zucchini & Mint Purée	75
Pâté De Foie Gras E Mandarinì (N) Homemade Pate De Foie Gras, Tangerine Jam, Grilled Sourdough	85
🍴 Fiori Di Zucca Al Tartufo Fried Zucchini Blossoms, Filled With Ricotta & Truffle, Green Pea Purée	95
Vitello Tonnato (S) Slow Roasted Pink Veal Slices, Tuna Capers Sauce, Celery Heart	105
🍴 Burrata E Peperoni Burrata Cheese, Roasted Bell Peppers, Green Olives, Aromatic Oil	90
Fritto All' Italiana (N)(S) Potato Croquette & Scamorza, Ascolana Olive, Bucatini In Truffle Cacio E Pepe, Ossobuco Saffron Arancino, Fried Anchovy	120
Insalata Di Mare (S)(C) Warm Mix Seafood Salad With Carabinero Prawns, Langoustine, Crunchy Vegetables, Yuzu Gel	140

PASTE

🍴 Tortelli Loren (N) Tortelli Pasta Stuffed With Burrata & Pistacchio, Creamy Lemon Sauce	110
Cavatelli Ai Frutti Di Mare (S)(C) Cavatelli With Mix Seafood, Chickpeas, Lobster Bisque, Basil Oil	155
Orecchiette Piccanti Alla Nduja Orecchiette With Spicy Beef Nduja, Tomato Sauce, Parsley	80
Ravioli Del Plin Alla Genovese Ravioli Del Plin Filled With Slow Cooked Wagyu Beef Cheek, Butter Sage Sauce, Grana Padano Fondue	125
🍴 Cappellacci Di Parmigiana (N) Cappellacci Filled With Baked Eggplant, Tomato Sauce, Creamy Mozzarella & Basil	100
🍴 Doppio Cannellone Ricotta E Funghi Cannelloni Filled With Ricotta & Spinach, Mixed Mushrooms, Gratinated Béchamel & Tomato Sauce	90
Spaghetti Vongole E Bottarga (S)(A) Spaghetti With Italian Clams, Parsley, Bottarga, Garlic, Chilli Oil & White Wine	145
🍴 Tagliolini Cacio E Pepe Con Carciofi Tagliolini With Butter, Pecorino Cheese, Black Pepper & Roman Artichoke	95
Add - Fresh Truffle { 40 }	

INSALATE

Nizzarda Di Tonno Scottato (S) { 90 }
Baby Gem Lettuce, Seared Tuna, Green Beans, Baby Potatoes, Asparagus, Quail Eggs, Lemon Vinaigrette

🍴 **Insalata Loren (N) { 65 }**
Mixed Seasonal Leaves, Peach, Orange, Roasted Mixed Nuts, Loren Dressing

🍴 **Caprino E Fichi { 75 }**
Kale, Baby Spinach, Goat Cheese, Figs, Rock Melon, Caramelised Pecans, Balsamic Dressing

🍴 **Carciofi E Tartufo { 85 }**
Artichoke Hearts Sliced, Baby Gem, Truffle Vinaigrette & Parmigiano 24 Months

ZUPPE

Zuppa Di Pesce (S)(C) { 75 }
Seafood Soup With Shellfish, Mediterranean Sauce, Fresh Herbs

🍴 **Zuppa Di Legumi (N) { 55 }**
Tuscan Soup With Mixed Legumes, Barley, Potatoes, Rosemary Bread, Pesto

PIZZA CROCCANTE

Piadina Loren (S) { 95 }
Crispy Dough Base Topped With Tuna Carpaccio, Avocado, Capers Mayo, Datterini Tomatoes & Rocket

Bresaola E Stracchino { 110 }
Crunchy Pizza Dough, Homemade Wagyu Bresaola, Stracchino Cheese, Valeriana Leaves

🍴 **Margherita Al Contrario { 85 }**
Crunchy Pizza Dough, Fior Di Latte Cheese, Tomato Concassé & Basil

🍴 **Tartufo E Scamorza { 150 }**
Crunchy Pizza Dough, Scamorza, Mozzarella Cheese, Black Truffle

RISOTTI

Risotto Ai Crostacei (S)(C) { 155 }
Risotto With Lobster, Crab, Prawns, Lemon Zest, Fresh Herbs & Cacciucco Sauce

🍴 **Risotto Ai Porcini D'oro { 135 }**
Wild Mushrooms & Porcini Risotto With Black Truffle, Gold Leaf Porcino

SECONDI PESCE E CARNE

Polpo Zucca E Caprino (S) { 175 }
Slow Cooked Grilled Octopus, Potato Gnocchi, Goat Cheese, BBQ Sauce, Spicy Pumpkin

Salmone Arrosto (S) { 165 }
Scottish Salmon With Fregola Risotto, Lemon Chickpeas Purée, Pickled Vegetables

Branzino Mediterraneo (S) { 190 }
Seared Wild Sea Bass Fillet, Beluga Lentils, Broccoli Purée, Artichoke, Fish Broth

Guancia Di Wagyu { 195 }
Slow Cooked Wagyu Beef Cheek, Bell Pepper Sauce, Grissini Dome

Pollo Farcito Alla Cacciatora { 145 }
Pan Roasted Chicken Breast Stuffed With Mushroom, Corn Purée, Wild Broccoli

Milanese Di Vitello { 350 }
Pan Fried Breaded Veal Chop With Rocket & Roasted Cherry Tomato Dipping

Agnello In Agrodolce { 240 }
Chargrilled Lamb Loin With Sweet & Sour Eggplant, Turnip Purée, Balm Leaves

🍴 Vegetarian

(N) Nuts (A) Alcohol (C) Crustacean (S) Seafood. Please ask your waiter for dairy & gluten-free options.

THERE WILL NEVER
BE ANOTHER JOSPEN.
XXX

DINING ON
LA DOLCE!

JOSPER CHARCOAL

-GRILLED-FISH

Pescato Del Giorno { MP }

Catch Of The Day - Ask Your Waiter For Cooking Suggestions For Each Fish
Grilled | Salt Crust | Crazy Water

Branzino Al Sale { 390 }

Oven Baked Sea Bass In A Salt Crust (Serves 2)

Astice Alla Griglia { 420 }

Chargrilled Canadian Lobster With Crunchy Salad

Calamari Alla Griglia { 160 }

Chargrilled Calamari With Crunchy Salad & Lemon Dressing

Gamberoni { 250 }

Grilled Jumbo King Prawns, Fennel Salad

WOODFIRED GRILLED-MEAT

Our meats are lightly dry aged, served with side dish and sauce

<u>Angus Filetto</u> 250g Chargrilled Black Onyx 300 Day Grain-Fed Beef	320
<u>Wagyu Ribeye</u> 300g Chargrilled Wagyu Ribeye Ms - 5+	430
<u>Costata Di Manzo</u> 1.2kg (Serves 2) 300days Angus Tomahawk, Grilled, Then Roasted In Josper (Please Allow 30+ Minutes Cooking Time)	780
<u>Bistecca Alla Fiorentina</u> 1.1kg (Serves 2) Josper-Cooked Porter House Steak, Tuscan Herbs, Spices From Chianti (Please Allow 30+ Minutes Cooking Time)	750
<u>Japanese A5 Hokkaido Wagyu</u> 250g Striploin Ms - 11+. Flame-grilled to your liking	950

CONTORNI CALDI

<u>Asparagi Alla Griglia</u> _ Grilled Jumbo Asparagus	35
<u>Broccolini Aglio E Limone</u> _ Steamed Baby Broccolini, Garlic & Lemon	35
<u>Spinaci Al Parmigiano</u> _ Sautéed Baby Spinach With Parmigiano	40
<u>Verdure Alla Griglia</u> _ Grilled Seasonal Vegetables	35
<u>Patate Arrosto</u> _ Roasted Potatoes	35
<u>Patate In Pure E Tartufo</u> _ Truffle Mashed Potato	45

SALSE

{ 20 }

Mushroom Sauce | Green Pepper Sauce | Beef Jus

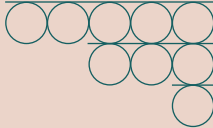
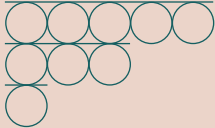
THE GOOD
THE END. LIFE! 
XXX

All Prices Are In UAE Dirhams And Inclusive Of 7% Municipality Fees,
10% Service Charge And 5% Value Added Tax.

*Italian Riviera
on the
Palmer Inniversary*

DOLCI

TASTE OF ITALY.
MADE IN DUBAI.



Tiramisu { 55 }
(D)(N)(E)

Traditional Tiramisu Served With A 'Cremino' Sigaro

Loren N°5 { 65 }
(A)(D)(N)(E)

Soaked Brioche In Aromatic Citrus Syrup, Aged Rum, Strawberry & Chantilly

Cocco Bello Italiano { 55 }
(D)(N)(E)

*Coconut Mousse Served In Chocolate Shell, Mango Smoothie,
Almond & Vanilla Crumble*

Profiteroles Al Cioccolato { 60 }
(D)(N)(E)

Profiteroles Filled With Hazelnuts Praline, Topped With Warm White Chocolate

Frutta Dal Giardino { 65 }
(D)(N)(E)

Lemon & Strawberry Mousse, Soft Caramel, Vanilla Panna Cotta, Basil Foam

Cheesecake E Pere { 58 }
(D)(N)(E)

Creamy Baked Cheesecake, Pecan Nuts & Caramelised Pears

Soufflé Al Cioccolato { 68 }
(D)(N)(E)

*Baked Dark Chocolate Soufflé Served With Orange Ice Cream
(Please Allow 15+ Minutes)*

Coppe Di



GELATO

250g

Gelato Al Pistacchio { 75 }
(N)(D)(E)

Pistachio Nutella Sauce

Gelato Yogurt E Fragoline Di Bosco { 70 }
(D)(E)

Wild Strawberry, Balsamic Glaze

Gelato Alla Nocciola { 68 }
(N)(D)(E)

Chocolate Cookie, Caramel Sauce

Granita Amalfitana { 40 }
Refreshing, Frozen Italian Lemonade

Gelati Al Cucchiaio { 25 }
(Scoop)(N)(D)

Vanilla, Chocolate

Sorbetti Al Cucchiaio { 25 }
(Scoop)

Mango, Strawberry

Formaggi { 140 }
(N)(D)

A Selection Of Aged Cheeses, Dried Fruits, Nuts, Jams, Fresh Fig, Grapes & Crackers

FOOD
FOR LIFE.





THE GOOD
LIFE!
XXX

THE END.

(N) Nuts (A) Alcohol (D) Dairy (E) Eggs

Please ask your waiter for gluten-free options.

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