

LUCKY FISH WAS BORN FROM A SIMPLE IDEA:

To create a charming Provence style seaside venue where guests can enjoy premium ingredients cooked to perfection. Our relationships with local fishermen allow us to showcase the best seafood from the Gulf region, and our chefs focus on taste and texture, presenting dishes without over-complication.

Esquire

MIDDLE EAST

75 BEST RESTAURANTS IN THE GULF 2023

fact
DUBAI

MOST FAVORITE SEAFOOD
RESTAURANT
BY FACT MAGAZINE

Cold Starters & Salads

SMOKED DUCK BREAST SALAD (D) 135

Slightly smoked duck breast, homemade stracciatella, baby spinach, cherries

LOBSTER SALAD (S) (G) 275

1/2 Live Canadian lobster, avocado, Sicilian citrus, rock melon, Italian mesclun, orange vinaigrette

SALADE DE FRUITS DE MER (S) 155

Live Canadian lobster, octopus, mussels, prawns, squid, capsicum, Uzbek tomatoes, baby gem, lemon vinaigrette

BURRATA SALAD (D) (G) | recommended for 2 persons 195

300g Italian burrata, mixed leaves, Uzbek tomatoes, grilled capsicum, artichokes, asparagus, olives, avocado

NIÇOISE SALAD (S) (D) 125

Bluefin tuna mi-cuit, Kalamata olives, poached quail eggs, Uzbek tomatoes, mini romano, cherry tomato confit, anchovy dressing

BETROOT SALAD (N) (D) 75

Honey beetroot, micro beetroot leaves, goat cheese, walnuts, pine nuts, Sicilian citrus, pear emulsion

PULPO CARPACCIO (D) (S) 95

Tomato confit, sautéed potatoes, squid ink aioli, lemon vinaigrette

GAZPACHO (D) (G) 55

Uzbek tomatoes, cucumber, capsicum, mozzarella di bufala

CHARCUTERIE PLATTER (G) (N) 155

Spina picante, beef ventricina, wagyu copa, cecina, goose salami, marinated olives, confit tomatoes, poached pear, baby gherkins, grilled artichokes

ARTISANAL CHEESE SELECTION (D) (G) (N) 135

Comté 18 months, camembert, truffle pecorino, manchego, melusine goat cheese, shropshire blue cheese, orange jam, strawberry jelly, walnuts

LUCKY FISH CRUDITÉS (D) (V) 95

Ripe and raw selected vegetables, remoulade, smoked sea salt

MEDITERRANEAN SARDINES (S) (G) 55

Mediterranean sardines slightly smoked

Raw Bar

CARABINERO CARPACCIO (D) 245

Carbinero prawns, Osetra Malossol Premium caviar, gold leaf, yuzu dressing, homemade mayo

OYSTERS

Royale Oyster by David Herve No2 45/pc
Tsarskaya No3 35/pc

BLACK ANGUS CARPACCIO (D) (N) 135

Pecorino slices, capers, black truffle, pine nuts, arugula, balsamic cream

WILD SEA BASS CEVICHE (S) 95

Green apple, jalapeño, coriander, butter lettuce

OSETRA MALOSSOL PREMIUM CAVIAR (D) (G) (S) 850

Mini blinis, sour cream, butter, toast

BLUEFIN TUNA TARTARE (G) (S) 105

Bluefin tuna, guacamole, Uzbek tomatoes concussed, lemon dressing, toasted bread

Hot Starters

FRITTO MISTO (A) (D) (G) 95

White local fish, prawns, squid, calamari, smoked chili aioli, homemade potato chips

FISHERMAN'S SOUP (A) (G) (S) (D) 85

Lobster bisque, calamari, octopus, clams, white local fish, sourdough toast

FOIE GRAS POÊLÉ (A) (G) (D) 185

Caramelized and seared duck liver, port wine poached pear, gold leaf, homemade brioche

LUCKY LOBSTER ROLL (D) (G) (S) 175

Live Canadian Omár, homemade brioche, Uzbek tomatoes, homemade angel hair potatoes

FRIED ANCHOVIES (G) (S) 85

Pizza

TRUFFLE (D) (G) 165

Black truffle, artichoke, shropshire blue cheese, smoked scamorza

BIANCA (D) (G) 145

Bresaola, rocket, parmesan, mozzarella di bufala, smoked scamorza, béchamel sauce, truffle oil

FRUTTI DI MARE (A) (D) (G) (S) 145

Clams, calamari, prawns, white local fish, mozzarella di bufala, marinara sauce, smoked scamorza

BURRATA (D) (G) 165

150gr Italian burrata, Uzbek tomatoes, artichokes, mozzarella di bufala, basil, smoked scamorza

(A) – Alcohol | (G) – Gluten | (D) – Dairy | (N) – Nuts | (S) – Shellfish | (V) – Vegetarian |  – To share

Prices are in AED inclusive of 7% municipality fee, 5% VAT

Lucky Fish Display

Any whole fish from the fish ice display,
your waiter will provide you with all available options

FILET A LA MINUTE

your choice from our fish display
filleted and grilled

BAKED

in salt crust

GRILLED

on our robata on natural
charcoal

CRUDO

your waiter will provide you
with all available options

Seafood

LOCAL FISH FILLET GRILLED (S) 185

230gr charcoal grilled local fish fillet with grilled vegetables
Your waiter will provide you with all available options

COLD SEAFOOD TOWER (A) (D) (G) (S) half portion 595

1/2 dozen oysters, live Canadian lobster, jumbo prawns, smoked prawns, carabinero prawns, clams, Kamchatka king crab leg, homemade mayo, homemade cocktail sauce, shallot vinaigrette

Full portion recommended for 2/3 persons 1125

OCTOPUS HOTDOG (A) (D) (G) 135

100gr Spanish smoked grilled octopus, Uzbek & cherry tomatoes, kalamata olives, crispy onions, artichokes, baby gem, Dijon vinaigrette, homemade brioche bun, sweet potato fries

SOLE MEUNIÈRE (A) (D) (S) 185

Gulf sole, lemon, capers, cherry tomatoes

PULPO A LA PARRILLA (S) 145

120gr Spanish octopus, artichokes, bell peppers, basil, Italian cherry tomatoes

MUSSELS • Marinière, white wine sauce (A) (D) (G) (S) 135

• Blue cheese sauce (A) (D) (G) (S) • Tomato sauce (A) (G) (S)

KING CRAB BURGER (S) (D) 215

100gr Kamchatka king crab, mozzarella cheese, romana salad, parsley, Uzbek tomatoes, tartare sauce

BLUEFIN TUNA STEAK | 200gr (S) (D) 255

Mix vegetables, mediterranean sauce
chef recommendation — medium rare

Pasta & Risotto

CARABINERO AND CAVIAR (D) (G) (S) (A) 175

Homemade spaghetti, carabinero prawns tartar, carabinero bisque, caviar

KING CRAB SPAGHETTI (A) (D) (G) (S) 235

Kamchatka king crab, salmon roe, homemade pasta, zucchini, parsley

STRACCIATELLA SPAGHETTI (D) (G) (N) (S) 115

Homemade stracciatella cheese, homemade spaghetti, pistachio pesto, bottarga, parmigiano reggiano

CANADIAN LOBSTER SPAGHETTI (A) (D) (G) (S) 295

1/2 Live Canadian lobster, homemade pasta, tomato sauce, Uzbek tomatoes, lobster bisque

SPAGHETTI CON POLPETTE (A) (D) (G) 155

Australian grain fed black angus meatballs, homemade pasta, tomato sauce, Uzbek tomatoes, basil

PORCINI TRUFFLE RISOTTO (A) (D) 255

Whole parmesan wheel, black truffle, porcini & shimeji brown mushrooms, Courvoisier VS, truffle oil

CARABINERO RISOTTO (A) (D) (N) (S) 215

Carabinero prawns, Osetra Malossol Premium caviar, basil pesto

PASTA YOUR WAY 70 + market price

Your choice from our ice display: all seafood served over homemade spaghetti

PAELLA OUR WAY (A) (D) (S) 165

Shrimps, calamari, clams, mussels, octopus, local fish, Beef Chorizo, lobster bisque, Uzbek & cherry tomatoes

Meat

FILET MIGNON ROSSINI (A) (D) 295

200gr Australian grain fed black angus, seared foie gras, black truffle, baby spinach, red wine jus, marinated shallot

ROAST BEEF BURGER (D) (G) (N) 145

150gr Australian grain fed black angus, mixed leaves, onion confit, Dijon mustard, pickled cucumbers, blue cheese, grated aged cheddar, veal bacon, Uzbek tomatoes, squid ink bun, crispy avocado wedges, Greek yogurt

VEAL MILANESE (D) (G) 225

270gr golden breaded milk fed Dutch veal chop, rocket leaves, Uzbek & cherry tomatoes, Dijon vinaigrette dressing

BLACK ANGUS TAGLIATA (D) 195

Grilled Australian grain fed black Angus, potato wedges, parmesan slices, rocket, Uzbek & cherry tomatoes

WAGYU BEEF CHEEKS (A) (D) (G) 235

180gr slow cooked Australian wagyu beef cheeks, mashed potato foam, onion chips, red wine jus, chives

WAGYU TOMAHAWK (D) (G) Cut on your table 1 575 per kg

VEAL CHOP (D) 205

270gr grilled milk fed Dutch veal chop, potato gratin, porcini sauce

GRILLED LAMB CHOPS (A) (D) 175

180g New Zealand lamb chops, baba ganoush, eggplant, basil, parsley, Uzbek tomatoes, confit tomatoes

THE FAMOUS CHICKEN! (D) 135

500gr grilled baby chicken, roasted potatoes, roasted capsicum

Sides

LOADED POTATO (D) (N) 75

Porcini mushroom sauce, black truffle, crispy, onion, blue cheese, chives

HOMEMADE TRUFFLE FRIES (D) 75

Black truffle, blue cheese sauce

HOMEMADE FRENCH FRIES 55

CRISPY AVOCADO WEDGES (G) 45

ASPARAGUS HOLLANDAISE (D) 55

HOMEMADE POTATO CHIPS 20

MASHED POTATO (D) 45 | +truffle 75

JUMBO GREEN OLIVES 35 | SWEET POTATO FRIES 45

MIXED LEAVES 35 | STEAMED VEGETABLES 55

BLACK RICE (D) 45 | GRILLED VEGETABLES 55

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