



IFTAR MENU

Dates and mixed nuts

ANTIPASTI

Zuppa di ceci e lenticchie, crostini di pane e limone (V)

Chickpeas and lentil soup, bread croutons and lemon

Hummus di pomodori secchi, pinoli e olio al basilico (N)(V)

Sundried tomato hummus, roasted pine nut and basil oil

Tabbouleh di lattuga e menta, carciofi, olive in dressing ai pinoli e limone (N)(V)

Tabbouleh salad, mint, artichoke, Mediterranean black olives with pine nut and lemon dressing

Bruschetta, pomodoro e burrata (D)(V)

Traditional bruschetta, fresh tomato and burrata cheese

Crocchette di patate e Grana Padano (D)(E)(N)(V)

Potato and Grana Padano croquettes

“Pita” croccante con bresaola e rucola (D)

Crispy Pita pizza, beef bresaola and fresh rocket leaves

Risotto alla Mediterranea, frutti di mare e olio al limone di Amalfi (D)(S)

Seafood Mediterranean risotto, Amalfi lemon oil

Cannelloni al forno, asparagi e ragout di manzo (D)(E)(H)

Oven baked cannelloni pasta, asparagus and beef ragout

SECONDI

Filetto di branzino alla griglia, baba ganoush di melanzane e pomodorini essiccati (D)(N)

Grilled seabass fillet, eggplant baba ganoush and sundried tomato

Coscia di agnello cotta morbida, zucchine gratinate e puré di patate dolci (D)(N)

Tender and juicy marinated lamb shank, gratin zucchini and mashed sweet potato

DOLCI

(Sharing)

Torta Paradiso allo zafferano, gelato ai fiori di ibisco e meringhe all' italiana (D)(E)(N)

Saffron milk cake, hibiscus flower ice cream and Italian meringues

Selezione di mini dessert (D)(E)(N)

Special selection of homemade dessert Italian and Arabic

Our Chefs will do their best to accommodate your dietary requirements, please inform your waiter.
All prices are inclusive of 5% VAT and subject to 7% DIFC Authority Fee and 10% Service Charge.

D - Dairy / E - Egg / H - Homemade Pasta / N - Nuts / S - Shellfish / V - Vegetarian