

Oysters

Fresh Oysters Served on Crushed Ice (SF)

With Mignonette, Lemon, Tabasco

Dibba Bay

Fine de Claire

25

30

raw bar

Angus Beef Tartare (N, G, D, E)

Black Truffle, Quail Egg, Rucola, Hazelnut, Mustard

95

Tartare Trio (SF, F, E, D)

Tuna, Capers, Olives, Basil, Salmon, Cucumber, Sour Cream, Keta Caviar, Langoustine, Tomato, Citrus, Caviar Mint

100

Beef Carpaccio (E, G)

Fried Egg Yolk, Caviar, Chives

100

Pistachio Seared Tuna (F, G, N, S)

Mango, Apple, Shallot, Basil, Passion Fruit Dressing

105

starters

Parmesan Croquette (V, G, D)

Parmigiano Reggiano 24-Month, Fior Di Latte Mozzarella, Parmesan Sauce

80

Crispy Calamari (SF, G, E)

Basil Salt, Basil Aioli, Lime

85

Chicory Salad (V, G, N, D)

Goat Cheese, Fig, Pickled Walnut, Chives, Walnut Dressing

70

Panzanella Salad (V, G, N, D, E)

Heirloom Tomato, Taggiasca Olive, Cucumber, Red Onion, Feta, Croutons, Citrus Dressing

70

Pomodoro Tatin (N, G, D)

Nori Marinara Mille-Feuille Bruschetta

110

Burrata (G, D, E)

Tomato, Basil,

Add Langoustine Crudo (SF)

95

Gran Fritto Misto (SF, F, G, E)

Crispy Soft-Shell Crab, Prawn, Whitebait, Calamari, Zucchini, Lobster Aioli

125

Grilled Octopus (F, D)

Potato Foam, Basil Oil

110

Sautéed Mussels 500 Gr. (SF, G, D, E)

Garlic, Parsley, Chili Pepper, Croutons, Extra Virgin Olive Oil

110

Canadian Lobster Salad (SF)

300 Gr. Half / 600 Gr. Whole

Poached Lobster, Baby Salad, Mango, Cucumber, Red Radish, Lemon Dressing

210/420

soups

Cauliflower Truffle Potage (V, D, G, E)

Soft Boiled Egg, 24 Month Aged Parmesan, Black Truffle, Croutons

75

Seafood Soup (SF, F, G, D, E)

Mediterranean Stew, Seabass, Clam, Mussel, Sourdough Crouton, Saffron Aioli

135

pasta and risotto

Ricotta and Spinach Ravioli (V, N, G, D)

Buffalo Ricotta, Parmesan, Spinach, Pelati Tomato Sauce, Basil

95

Gambero Rosso Saffron Risotto (SF, D, S)

Prawn Bisque

135

Mussels Orecchiette (SF, G, D)

Shaved Garlic, Broccolini, Red Chili

115

Canadian Lobster Spaghetti (SF, G, D)

300 Gr. Half / 600 Gr. Whole
Datterino Tomato, Bisque, Basil

210 / 420

Octopus Gnocchi (F, G, D)

Octopus Ragù, Red Cabbage Foam, Lemon Scent

160

Prawns Spaghetti (SF, G)

Asparagus, Datterino Tomato, Bisque, Amalfi Lemon

150

Truffle Tagliolini (V, G, D, E)

Free Range Egg Tagliolini, Black Truffle, 24-Months Parmigiano Reggiano Sauce

130

from the land

Roasted Corn Fed Baby Chicken (D, G, S)

Corn Purée, Crunchy Corn, Balsamic Dressing

130

Pistachio Crusted Lamb Chops (N, G, S)

Pistachio, Artichoke, Mint, Lamb Jus

170

USD Grain-Fed T-Bone Steak (D, G, S)

500 Gr.
Roasted Potato, Rucola, Beef Jus

325

Prime USDA Beef Tenderloin (N, D, G, S)

240 Gr.
Dried Fruits, Pine Nuts, Goat Cheese, Fig, Allumette Potato, Jus

265

Veal Milanese (N, G, D)

Breaded Veal Cutlet, Cherry Tomato, Rucola, 24-Months Parmigiano Reggiano, Pesto Aioli

275

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• À LA CARTE MENU •

from the sea

Seabass Milanese (F, G, D, E, S)

Breaded Seabass, Datterino Tomato, Rucola, Redcurrant Ketchup

185

Fish and Chips (F, G, E, S)

Battered Cod, French Fries, Apple and Fennel Salad, Tartar Sauce

135

Grilled Canadian Lobster (SF, D)

300 Gr. Half / 600 Gr. Whole
Garden Salad, Lemon Butter Sauce

210 / 420

Grilled Salmon (F, D)

Baby Carrots, Orange-Carrot Sauce

145

Salt Crusted Seabass 1000 Gr. (F, D)

Oven Baked Whole Sea Bass, Tomato, Fennel Salad

425

Pan Seared Seabass (F, N, D)

Aubergine Purée, Sautéed Spinach, Pearl Onion, Peanut Sauce

185

Sautéed Baby Squid (F, N)

Rucola, Datterino Tomato, Almond, Balsamic Glaze

150

fish and seafood market

Please ask your waiter for the seasonal fresh catch of the day

Selection of whole fresh fish or seafood that are sold by 100gm at Market Price

Josper Grilled served with your choice of sauce

Lemon Butter Sauce (D)

Mushroom (D)

Peppercorn (D)

Chef's Special (SF) Shellfish (F) Fish (N) Nuts (G) Gluten (D) Dairy (E) Egg (S) Soya (Pork)

All prices are in AED and inclusive of 10% service charge, 7% Municipality fees and 5% VAT

sides

Roasted Potato (V, D)

45

Sautéed Mushroom (V, D)

45

Garlic and Chili Charred Broccolini (V, D)

45

Asparagus, Butter and Lemon (V, D)

50

Truffle Mashed Potato (V, D)

60

Truffle Fries (V, D)

60

Cauliflower Gratin (V, N, G, D)

55

pizzas

Pistachio Mortadella (N, G, D, Pork)

Tomato, Mozzarella, Basil, Pistachio Sauce

145

Margherita (V, G, D)

Tomato, Mozzarella, Basil

85

Diavola (G, D)

Beef Salami, Tomato, Mozzarella, Smoked Provola, Chili

105

Mediterranean (V, N, G, D)

Grilled Vegetables, Artichoke, Mozzarella, Basil Pesto

100

Prawn (SF, N, G, D)

Tomato, Asparagus, Mozzarella, Basil Pesto

115

Truffle (V, G, D)

Black Truffle, Mushroom, Mozzarella, Rucola, 24-month Parmigiano Reggiano

145

Burrata (V, N, G, D)

Tomato, Grilled Eggplant, Basil Pesto

135

Cheese & Honey (V, N, G, D)

Mozzarella, Gorgonzola, Parmesan, Provola, Ricotta, Organic Honey, Walnut

105

Quattro Stagioni (G, D)

Turkey Ham, Tomato, Mushroom, Artichoke, Taggiasca Olive, Mozzarella

115

Chicken (N, G, D)

Mozzarella, Basil Pesto

105

Calzone (G, D)

Turkey Ham, Tomato, Mozzarella, Ricotta, Garlic, Basil

110



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• À LA CARTE MENU •

dessert



Warm Chocolate Mousse (G, D, E) 60

Warm Molten Chocolate Mousse, Vanilla Ice Cream

Tiramisu (G, D, E) 55

Espresso Soaked Ladyfingers, Mascarpone Cream,
Cocoa Powder

Tropical Panna Cotta (N, G, D, E) 55

Coconut Panna Cotta, Seasonal Fruits,
Ginger Crumble, Citrus Zest

Tonka Crème Brûlée (G, D, E) 55

Tonka Bean Crème, Caramelized Sugar Crust

Gelato and Sorbet Selection (N, G, D, E)

Vanilla, Chocolate, Pistachio, Hazelnut,
Strawberry, Mango, Lemon & Mint
AED 15 Per Scoop



Fruit Platter 60

Selection of Seasonal Sliced Fruits

Artisan Cheese Selection (N, G, D) 110

Crackers, Dried Fruit, Jam

(SF) Shellfish (F) Fish (N) Nuts (G) Gluten (D) Dairy (E) Egg (S) Soya

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Nonna's
Table

Welcome to a Table of Time-Honoured Traditions

In the quiet hills of the countryside, where olive trees sway gently and kitchen windows steam up from simmering pots, there's a place where everyone is always welcome, a grandmother's kitchen.

*That's where this lunch begins: a lunch inspired by rustic traditions, handed-down recipes, and the magic of gathering. Served in true sharing style, with warmth, simplicity, and soul.
Not with a recipe, but with a story.*

The story of Nonna — flour on her apron, herbs in her pocket, and love in her hands. She didn't cook for show, but for people. The table was her canvas, the food her way of saying, "I see you. Sit. Stay a while."

Starters and more

Sott'olio & Sott'aceti

An artisanal selection of house-pickled and oil-cured vegetables

Potato Frittata (G, E)

Egg, Potato, Zucchini Chips

Insalata di Nonna (N, G, D)

Mixed Local Greens and Vegetables,
Olive Oil, Vinegar, Croutons

Zucchini alla Parmigiana (G, D, E)

Tomato Passata, Mozzarella, Zucchini,
Parmigiano-Reggiano, Mozzarella

Cheese & Cold Cut Crostini (G, D)

Topped with Cold Cuts and Cheeses,
Extra Virgin Olive Oil, Sea Salt, and Herbs

Nuts (N) Gluten (G) Dairy (D)

Egg (E) Soya (S)

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Nonna's
Table

Zuppa di Ceci alla Romana (G, D)

Roman Style Chickpea Soup, Garlic, Onion, Carrot and Celery

Roma-Style Thin Crust Pizza (G, D)

Our Signature Big Thin pizza—Light, Crisp, and Full of Flavour. Made with Long-Fermented Dough, Tomatoes, and Carefully Selected Toppings

Insalata Caprese (D)

Mozzarella, Basil, Olive Oil, Tomato

Polenta Arancini (G, D)

Mozzarella, Feta Cheese

Mains and more

Herb-Roasted Baby Chicken with Potatoes (D)

Baby Chicken, Marinated in Fresh Herbs and Garlic, Roasted Potatoes

Pasta Del Giorno

Pasta with Seasonal Ingredients.

Inspired by Regional Traditions, rotating weekly

Torta Salata di Spinaci (G, D, E)

Puff Pastry, Spinach, Ricotta

Dessert

Torta Paradiso (G, D, E)

Lemon, Vanilla, Diplomat Cream, Chocolate

Tiramisu (G, D, E)

Espresso Soaked Ladyfingers, Mascarpone, Cocoa Powder

Crème Brûlée (G, D, E)

Tonka Bean Crème, Caramelised Sugar Crust

Nuts (N) Gluten (G) Dairy (D)

Egg (E) Soya (S)

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BUSINESS LUNCH
Lunch All'italiana

2-course menu at AED 110

Choice of Starter and Main Course or Main Course and Dessert, with tea or coffee

3-course menu at AED 135

With tea or coffee

STARTERS

Crispy Calamari (G, SF)

Basil Salt, Basil Aioli, Lime

Pistachio Seared Tuna (N, S, F)

Pistachio, Mango, Apple, Shallot, Basil, Passion Fruit Dressing

Chicory Salad (N, D)

Figs, Goat Cheese, Pickled Walnuts, Chives, Walnuts Dressing

Burrata (G, D, E)

Tomato, Basil, Tuile

Add AED 25

MAIN COURSE

Ricotta and Spinach Ravioli (V, N, G, D)

Buffalo Ricotta, Parmesan, Spinach, Pelati Tomato Sauce, Basil

Roasted Corn Fed Baby Chicken (G, D, S)

Corn Purée, Crunchy Corn, Balsamic Dressing

Mussels Orecchiette (G, D, SF)

Shaved Garlic, Broccolini, Red Chilli

Pan Seared Seabass (N, D, F)

Aubergine Purée, Sautéed Spinach, Pearl Onion, Peanut Sauce

Add AED 35

DESSERT

Tiramisu (G, D)

Espresso-Soaked Ladyfingers, Mascarpone Cream, Cocoa Powder

Tonka Crème Brûlée (G, D, E)

Tonka Bean Crème, Caramelized Sugar Crust

Fruit Platter

Selection of Seasonal Sliced Fruits

BEVERAGES

House Wine (Red/White/Rosé)

By the glass AED 40

Carafe 500ml AED 150

Bottled Beer AED 40

(V) Vegetarian (N) Nuts (G) Gluten (D) Dairy (E) Egg (S) Soya (SF) Shellfish (F) Fish
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