

STARTERS



Suppli' Alla Romana (G, D, E) Crispy Tomato Rice filled with Mozzarella and Crumb Fried	55
Parmesan Croquettes (G, D, E) Parmigiano Reggiano 24-Month, Fior Di Latte Mozzarella, Parmesan Sauce	50
Watermelon Salad (D) Fresh Green Leaves, Olive, Cucumber, Red Onion, Feta, Green Herbs, Aceto Balsamico Dressing	55
Chicory Salad (V, D, N) Fig, Goat Cheese, Pickled Walnuts, Chives, Walnut Dressing	70
Panzanella Salad (V, G, D, E) Heirloom Tomato, Taggiasca Olive, Cucumber, Red Onion, Feta, Croutons, Citrus Dressing	65
Crispy Calamari (G, F, E) Basil Salt, Basil Aioli, Lime	85
Burrata (G, D) Mix Candy Tomato, Basil, Tuile Bread	95
Gran Fritto Misto (G, F, SF, E) Crispy Soft-Shell Crab, Prawn, Whitebait, Calamari, Zucchini, Aioli	110
Sautéed Baby Squid (N, F) Baby Rocca, Datterino Tomato, Almonds, Balsamic Glaze	85
Lobster Salad 300 Gr. Half Canadian Lobster (SF) Poached Lobster, Baby Salad, Mango, Cucumber, Red Radish, Lemon Dressing	210

SOUPS

Classic Italian Minestrone Soup (G, D) Thick Tomato Base Vegetable, Beans, Baguette Crostini	70
Seafood Soup (G, D, F, SF, E) Mediterranean Stew, Seabass, Clam, Mussel, Sourdough Crouton, Saffron Aioli	110

RAW BAR

Angus Beef Tartare (G, D, N, E) Black Truffle, Quail Egg, Hazelnut, Mustard Sauce, Rocket	95
Langoustine & Shrimps Tartare (G, F, E, SF) Langoustine & Prawns, Citrus, Mint, Tomato, Caviar, EVOO	95
Beef Carpaccio (G, D, F, E) Parmigiano Reggiano, Fried Egg Yolk, Tuna Mayonnaise Sauce, Green Herbs	85
Tuna Crudo (N, F, S) Sliced Bluefin Tuna, Pistachio, Mango, Apple, Shallot, Passion Fruit Dressing, Basil	90
Fines de Claire N3 (SF) Fresh Oysters served on Crushed Ice with Mignonette, Lemon, Tabasco	30 (Per pc)

boardwalk

À LA CARTE MENU

PASTA & RISOTTO

Tagliolini al Limone (G, D, E) Homemade Tagliolini, Lemon Butter, Parmigiano Reggiano, Amalfi Lemon Jam	80	Lobster Spaghetti (G, D, SF) 300 Gr. Half Canadian Lobster Datterino Tomato, Bisque, Fresh Herbs	210
Truffle Mafalde (G, D) Black Truffle, Parmigiano Reggiano 24-Month Sauce	110	Quattro Fromaggi Gnocchi (G, D) Homemade Gnocchi, Four Cheese Sauce, Parmesan Crumb	110
Seafood Risotto (G, D, SF) Acquerello Risotto Tossed with Baby Squid, Mussel, Clam, Prawn, Tomato Sauce, EVOO, Green Herbs	125	Prawn Spaghetti (G, D, SF) Asparagus, Datterino Tomato, Bisque, Amalfi Lemon	150
Linguine Alle Vongole (G, D, SF) Carpet Shell Clam, Garlic, Parsley, EVOO	115	Pappardelle Vaccinara (G, D) Oxtail Tomato Ragù, Parmigiano Reggiano	150

MAINS FROM THE SEA

Grilled Tiger Prawns (D, SF) Baby Tomato, Potato, Shallot, Parsley, Lemon Butter Sauce, EVOO	175	Grilled Lobster (D, SF) 300 Gr. Half Canadian Lobster Garden Salad, Lemon Butter Sauce	210
Grilled Octopus (D, F) Airy Potatoes Foam, Paprika Seasoned Brunoise, Rice Crisp, Squid Ink, Basil & Tomato Chipotle Sauces	165	Pan Seared Seabass (F, D) Fennel Purée, Capers, Grapefruit, Dill & Fennel, Lemon Butter Sauce, Herb Oil	175
Fish Milanese (G, D, F, E, S) Breaded Corvina Fish, Datterino Tomato, Rocca Leaves, Red Currant Ketchup	175	Grilled Salmon (D, F) Potato Purée, Baby Carrot, Orange-Carrot Sauce	150
Fish and Chips (G, F, E, S) Battered Cod Fish, French Fries, Apple and Fennel Salad, Tartare Sauce	150	Whole Salt Crusted Seabass (D, F) 1 KG. Mediterranean Seabass Oven Baked, Fennel Salad, Tomato	425

FROM THE LAND

Pistachio Crumbed Lamb Chops (G, D, N, S) Grilled Mix Vegetable, Lamb Jus	195	Veal Milanese (G, D, N) Breaded Veal Cutlet, Cherry Tomato, Rocket Leaves, Parmigiano Reggiano 24-Month, Aioli	255
Black Angus T-Bone Steak 500 Gr. (D, S) Roasted Potato, Rocket Salad, Beef Jus	350	Roasted Cornfed Baby Chicken (D, S) Corn Purée, Crunchy Corn, Balsamic Dressing	145
Black Angus Tenderloin 220 Gr. (D, N, S) Dry Fruits, Pine Nut, Goat Cheese, Figs, Allumette Potato, Beef Jus	265	Melanzane Alla Parmigiana (G, D, E) Layers of Fried Eggplant, Tomato Sauce, Mozzarella, Parmigiano Reggiano Sauce, Basil	135



(V) Vegetarian (G) Gluten (D) Dairy (N) Contains Nuts (F) Fish (SF) Shellfish (E) Egg (S) Soya
All prices are in AED and inclusive of 10% Service Charge, 7% Municipality Fees and 5% VAT

SIDES

Roasted Potato (D)	45
Garlic and Chili Charred Broccolini (D)	45
Asparagus, Lemon Butter (D)	50
Mashed Potato (D)	60
Truffle Add on + AED 10	
Truffle Fries Parmesan (D)	60

SAUCES

Lemon Butter Sauce (D)
Mushroom Sauce (D)
Peppercorn Sauce (D)



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 Jospir Grilled served with your choice of sauce.

PIZZA

Margherita (G, D)	85
Tomato Sauce, Mozzarella, Basil	
Diavola (G, D)	95
Tomato Sauce, Mozzarella, Beef Salami, Chili Pepper, Cherry Tomato	
Mediterranean (G, D, N)	95
Basil Pesto, Mozzarella, Grilled Vegetables, Artichoke	
Prawns (G, D, N, SF)	115
Tomato Sauce, Mozzarella, Asparagus, Basil Pesto	
Truffle (G, D)	130
Mozzarella, Black Truffle, Mushroom, Parmigiano Reggiano 24-Month, Rocket	
Burrata (G, D, N)	120
Tomato Sauce, Whole Burrata, Grilled Eggplant, Basil Pesto	
Cheese & Honey (G, D, N)	95
Mozzarella, Gorgonzola, Parmesan, Provola, Ricotta, Organic Honey, Walnuts	
Quattro Stagioni (G, D)	105
Tomato Sauce, Mozzarella, Turkey Ham, Mushroom, Artichoke, Taggiasca Olive	
Chicken (G, D, N)	95
Basil Pesto, Mozzarella	
Calzone (G, D)	95
Tomato Sauce, Mozzarella, Ricotta, Turkey Ham, Tomato, Garlic, Basil	