



CIPRIANI
DUBAI

SAMPLE MENU

CAVIARS

Imperial Oscietra Caviar (50 gr)

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SALADS

Beetroots and Asparagus Salad with Goat Cheese

Cucumber Salad with Sweet Corn, Datterino Tomatoes and Avocado

Fennel and Avocado with Shaved Parmesan Cheese

Rucola Salad with Cherry Tomatoes and Shaved Parmesan Cheese

Lentils Salad with Summer Vegetables

Scampi "alla Catalana"

Octopus and Prawns Salad with Celery, Olive Oil and Lemon

Downtown Salad Prawns, Avocado, Tomatoes, Olives, Green Beans

Chicken Salad "alla Cipriani"

APPETIZERS

Pappa al Pomodoro

Burrata alla Mediterranea

Riso al Salto

Wild Argentinian Prawns Carpaccio Olive Oil & Lemon

Tuna Tartare with Mache Salad

Tuna Scottato with Braised Fennel and Balsamic Dressing

King Crab with Olive Oil and Lemon

Gamberi Rosa with Celery, Olive Oil and Lemon

Baccalá Mantecato with Fried Polenta

Scampi and Calamari Fritti with Tartar Sauce

Thinly Sliced Veal with Tonnato Sauce

Bresaola della Valtellina with Shaved Parmesan

Steak Tartare alla Cipriani

Carpaccio alla Cipriani

Pizza with Buffalo Mozzarella

Pizza with Burrata, Rucola and Black Truffle

SOUPS, PASTA AND RISOTTI

Minestrone

Broccoli Soup

Aubergines alla Parmigiana

Rigatoni alla Sorrentina

Bucatini Cacio & Pepe

Spaghetti with Seafood

White Tagliolini with Seppie al Nero

Pappardelle with Saffron and Veal Bacon

Baked White Tagliolini with Veal Ham

Green Tagliardi alla Bolognese

White Tagliarelle all' Amatriciana Bianca

Homemade Potato Gnocchi alla Guardi

Homemade Veal Ravioli alla Piemontese

Risotto Tomatoes and Burrata (Please Allow 20 min.)

MAIN COURSES

Catch of the Day with Cherry Tomatoes, Black Olives and Potatoes

Wild Sea Bass (Per Kg)

Steamed Chilean Sea Bass alla Carlina with Rice Pilaf

Grilled Turbot on the Bone with Long Broccoli

Seppie in Teca with Grilled Polenta

Roasted Chicken al Rosmarino with Mashed Potato

Veal Milanese with Rocket and Cherry Tomatoes Salad

Veal Piccatine al Limone with Rice Pilaf

Veal Polpettone with Mashed Potato

Calf's Liver alla Veneziana with Fried Polenta

Braised Beef Short Ribs with Mashed Potato

Wagyu Strip Loin (Grade 6) 400gr with Braised Herbs (for sharing)

Black Angus Gold Beef Rib Eye 400gr with Braised Herbs (for sharing)

Fillet of Black Angus Gold Beef Tagliata (300gr) with Braised Herbs

Grilled Lamb Chop with Mix Vegetables

Club Sandwich

DESSERTS

Sorbets of the Day: Yuzu, Strawberry and Passion Fruit

Tiramisú

Cannoli alla Siciliana

Lemon Merengue Tart

Chocolate Cake

Vanilla Merengue

Shockolate Ice Cream

Mixed Berry Cheesecake

Vanilla Ice Cream Freshly whipped "a la minute" 500gr

(perfect for sharing)

Pistachio Ice Cream Freshly whipped "a la minute" 500gr

(perfect for sharing)

Fresh Fruit Plate

Cheese Plate