

LA SPIAGGIA

— BVLGARI RESORT DUBAI —

BEACH



BVLGARI RESORT DUBAI • JUMEIRA BAY ISLAND • DUBAI

MENU NO. 006 • BVLGARI RESORT DUBAI

HOW TO READ THIS MENU

Every mark and code below appears beside a dish only when the house prints it.

DIETARY MARKS

-  Vegan
-  Vegetarian

THE LINE BENEATH A DISH

Burrata di bufala e pomodori *(D)*

Buffalo burrata cheese and tomatoes

Codes are the allergens the house declares
beside each dish.

THE ALLERGENS THIS MENU DECLARES

- | | | |
|-----------------------------|-----------------------------------|-----------------|
| <i>(A)</i> Alcohol | <i>(S)</i> Shellfish | <i>(N)</i> Nuts |
| <i>(D)</i> Dairy | <i>(G)</i> Gluten | <i>(F)</i> Fish |
| <i>(LS)</i> Locally Sourced | <i>(SC)</i> Sustainably Certified | |

OF THE PRICES

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

LUNCH

INSALATE

- Insalata Mediterranea (D) 125
Tomato, cucumber, red onion, oregano, feta cheese, green pepper, olives, parsley and lemon vinaigrette
- Insalata di anguria (D) 125
Watermelon with avocado, cucumber, pomegranate, feta cheese, fresh mint and almond shelled
- Caesar salad di pollo o gamberi, Parmigiano Reggiano, crostini e acciughe (G)(D)(S)(LS)(SC) 140
Chicken or shrimp Caesar salad, Parmigiano Reggiano, croutons and anchovies
- Insalata nizzarda (F)(SC) 145
Bluefin tuna with mix lettuce, beans, baby potato, Taggiasca olives, datterino tomato and quail eggs

MEZZE

- Cetriolo grattugiato e yogurt all'aglio (D) 50
Tzatziki | grated cucumber with garlic yoghurt
- Purea di ceci con pasta di semi di sesamo 50
Hummus | chickpeas purée with sesame seed paste
- Gamberi con salsa al pomodoro, peperoni, formaggio kasar (G)(D)(S) 120
Shrimp casserole with tomato, pepper and kasar cheese (for 2 guests)

ANTIPASTI

- Bruschetta al pomodoro e olio extra vergine di oliva (G) 100
Bruschetta with marinated tomatoes and extra virgin olive oil
- Burrata di bufala e pomodori (D) 140
Buffalo burrata cheese and tomatoes
- Calamari fritti (G)(D)(S)(LS) 150
Fried squid with vegetables and tartar sauce



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LUNCH

CAVIALE & OSTRICHE

Oscietra

— 30g · AED 1100

— 50g · AED 1450

Beluga

— 30g · AED 1650

— 50g · AED 2800

Condimenti (G)(LS)

Albume d'uovo, tuorlo d'uovo, capperi, erba cipollina, cipolla bianca, cetriolini e blinis — egg white, egg yolk, capers, chives, white onion, gherkins and blinis

PASTA

Spaghetti con pomodoro fresco (G)

165

Spaghetti with fresh datterino tomatoes

Rigatoni alla Norma con salsa al pomodoro, melanzane e ricotta salata (G)(D)

170

Rigatoni "Norma" style with tomato sauce, eggplants and salted ricotta cheese

Spaghetti alle vongole (G)(S)

195

Spaghetti with clams, chili, garlic and parsley

PANINI & BOMBA

■ Bomba con mozzarella e pomodoro (G)(D)

120

Fresh mozzarella with tomatoes and olive oil

Club sandwich di pollo arrosto, uovo fritto, lattuga, pomodoro e bacon di vitello (G)(D)(LS)

140

Chicken club sandwich, fried eggs, lettuce, tomatoes and veal bacon

Panino con bistecca di Wagyu (G)(D)

190

Wagyu steak sandwich, mustard aioli, bell peppers, mushrooms, cheddar cheese and caramelized onions

Burger di Wagyu (G)(D)(LS)

220

Wagyu beef burger, lettuce, tomatoes, Provolone cheese, beef bacon and mayonnaise

All sandwiches are served with french fries or green salad.

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LUNCH

DALLA GRIGLIA

FROM THE GRILL

Polletto da allevamento, 180 gr <i>(D)</i> Corn fed baby chicken with baby potatoes	210
Polpo alla griglia Grilled octopus with crushed potatoes, capers and chili	220
Branzino selvaggio <i>(F)(S)</i> Wild caught seabass with Mediterranean sauce	300
Bistecca di manzo Wagyu, 300 gr Wagyu rib-eye steak with baby potatoes	390

CONTORNI

SIDES

Asparagi scottati Grilled asparagus, lemon and garlic	60
Broccolini Charred broccolini, chili, lemon and garlic	60
Patatine al tartufo nero Black truffle fries	90
Patate novelle Baby potatoes	60



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BREAKFAST

COLAZIONE ALL'ITALIANA

150

Caffè o tè *(SC)*

Coffee or tea

Spremuta di frutta fresca

Freshly squeezed fruit juices

I lievitati di Niko Romito, burro, marmellate e miele biologico *(D)(G)(N)*

Niko Romito bakeries, butter, jams and honey

 Tagliata di frutta fresca di stagione
Sliced seasonal fruits

Selezione di yogurt *(N)(D)(G)*

Yogurt selection

COLAZIONE ARABA

170

Caffè o tè *(SC)*

Coffee or tea

Spremuta di frutta fresca

Freshly squeezed fruit juices

Tagliata di frutta fresca di stagione

Sliced seasonal fruits

 Halloumi grigliato con melanzane *(D)*
Grilled halloumi with eggplant

 Ful medames con condimenti tradizionali e pane arabo *(N)*
Ful medames, traditional garnish and arabic bread

Uova alla Shakshuka con peperoni, cipolla e pomodori *(LS)*

Shakshuka eggs (scramble or sunny side up) with bell pepper, onion and tomato

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BREAKFAST

COLAZIONE CINESE

180

Caffè o tè (SC)

Coffee or tea

Pane al vapore dolce e salato (G)

Sweet and salty steamed bread

Selezione di ravioli e bok choy al vapore (G)(F)

Selection of dumplings, steamed bok choy

Congee: liscio | pollo | frutti di mare (S)

Congee: plain, chicken or seafood

Uova in camicia, zuppa di miso e verdure (LS)

Poached eggs, miso soup with vegetables

Tagliata di frutta fresca di stagione

Sliced seasonal fruits

UOVA SPECIALI

Uova in camicia con salmone affumicato, salsa olandese, caviale Oscietra ed erba cipollina 185

(F)(G)(LS)(SC)

Poached eggs with smoked salmon, hollandaise sauce, Oscietra caviar and chives

Frittata ripiena con astice al vapore (SC) 135

Stuffed omelette with lobster and lobster sauce

Toast con avocado, uovo fritto ed insalata di granchio (G)(S) 155

Toast with avocado, fried egg and king crab salad

A LA CARTE

Uova a tua scelta: strapazzate, frittata, in camicia o al tegamino (LS) 100

Your choice of eggs: scrambled, omelette, poached or fried

Uova alla Shakshuka con peperoni, cipolla e pomodori (LS) 100

Shakshuka eggs (scramble or sunny side up) with bell pepper, onion and tomato



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BREAKFAST

A LA CARTE • CONTINUED

Uova alla Benedict, prosciutto di vitello e salsa olandese (G)(LS) Egg Benedict, veal bacon and hollandaise sauce	100
Uova alla Fiorentina, spinaci e salsa olandese (G)(LS) Egg Florentin with spinach and hollandaise sauce	100
Uova alla Royal, salmone selvaggio affumicato e salsa olandese (G)(D)(LS)(SC)(F) Eggs Royal with wild smoked salmon and hollandaise sauce	100
Bacon di vitello salsiccia di pollo o vitello pomodori arrosto hash brown funghi misti fagioli all'uccelletto Veal bacon chicken or veal sausages roasted tomatoes hash brown mixed mushrooms steam vegetables baked beans	40
Pancakes, frutti di bosco, banana, sciroppo d'acero (N)(G)(D) Pancakes, wild berries, banana and organic maple syrup	65
Crêpes con crema di nocciole e cioccolato (N)(D)(G) Crêpes with hazelnut and chocolate spread	65
French toast con cannella, frutti di bosco e salsa alla vaniglia (D)(G) French toast with cinnamon, wild berries and vanilla sauce	85
Waffles, frutti di bosco, panna montata (N)(D)(G) Waffles, wild berries and whipped cream	70
Granola fatta in casa con frutta secca, semi di zucca, semi di chia e yogurt greco (N)(D)(G) Homemade granola with nuts, pumpkin seeds, chia seeds and greek yoghurt	60
Porridge a scelta (N)(D)(G) Your choice of porridge	65
Budino di semi di chia con frutta di stagione Chia pudding with seasonal fruits	55
Pane integrale con salmone selvaggio affumicato e avocado (SC)(G)(F) Whole grain bread with wild smoked salmon and avocado	120



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BREAKFAST

A LA CARTE • CONTINUED

	Carpaccio di salmone selvaggio affumicato <i>(SC)(F)</i>	160
	Smoked wild salmon carpaccio	
	Selezione di affettati	110
	Selection of cold cuts veal ham, turkey ham, bresaola, beef speck, beef salami	
	Selezione di formaggi	125
	Selection of cheese	
	Selezione di yogurt <i>(N)(D)(G)</i>	45
	Yogurt selection	
	Avocado a fette	45
	Sliced avocado	
	Tagliata di frutta fresca di stagione Frutti di bosco <i>(LS)</i>	70
	Sliced seasonal fruits Fresh wild berries	

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DESSERTS

DOLCI

Tiramisù tradizionale (D)(G) Traditional tiramisu	80
Baklava al pistacchio (N)(D)(G) Pistachio milky baklava	80
Mousse al cioccolato fondente con gelato alla vaniglia (D) Dark chocolate mousse with vanilla ice cream	80
Crostata al limone con meringa all'italiana (N)(D)(G) Lemon custard tart with italian meringue	80
Panna cotta con fragole e frutti di bosco (D) Panna cotta with strawberries and mix berries	80
Tagliata di frutta fresca di stagione Sliced seasonal fruits	80
Piatto di frutta esotica Exotic fruit platter	240
Anguria Half watermelon	240

GELATI E SORBETTI FATTI IN CASA

Gelati Vaniglia, cioccolato, pistacchio, caramello (N)(D)(G) Vanilla, chocolate, pistachio, caramel — per scoop	20
Sorbetti Limone, frutto della passione, fragola, mango (N)(G) Lemon, passion fruit, strawberry, mango — per scoop	20



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BEVERAGE

COCKTAIL

SIGNATURE COLLECTION

Bvlgari Cocktail	90
Bombay Gin, Aperol, orange, pineapple and lime juices. Created for Bvlgari 15th Anniversary.	
Cooler Gem	90
Bacardi blanco, mint, coconut, cucumber and ginger. Surprisingly aromatic and invigorating.	
Pastèque	90
Titos vodka, red wine, Aperol, watermelon and fresh basil. Fragrant and epicurean.	
Paloma Kyoto	90
Patrón Silver, Sake, shiso and pink peppercorn. Refreshing and glamorous.	
Inca Summer	90
Patrón Reposado, mango, a touch of Amaro Nonino and ginger beer. Fruity and inviting.	
Giotto Sparkler	90
Mancino Secco, Italicus, peach, grapefruit and mint. Delightfully graceful.	

ITALIAN APERITIVI

Aperol Spritz	85
Aperol, Prosecco & soda	
St. Germain Spritz	110
St. Germain, Prosecco & soda	
Bellini	80
Peach & Prosecco	
Rossini	80
Strawberry & Prosecco	

NON-ALCOHOLIC

Lychee Slice	50
Lychee purée, vanilla syrup, jasmine tea and lemongrass	



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BEVERAGE

NON-ALCOHOLIC · CONTINUED

Rovo Fizz	50
Blackberry, mint, rose syrup, lemon and soda	
Oriental Mist	55
Passion fruit, coconut cream and lime juice	
Passionfruit Hibiscus Tea	55
Hibiscus tea, orange, passion fruit and lime	

HEALTHY BEVERAGES

Green Light	50
Apple, celery, cucumber, fresh ginger and lemon juice	
Berries	50
Coconut milk and mixed berries	

BIRRE E SIDRO

Moretti	60
In bottiglia.	
Noam	75
In bottiglia.	
Peroni	60
In bottiglia.	
Corona	60
In bottiglia.	
Heineken	60
In bottiglia.	
Birra Moretti	110
Birra alla spina.	



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BEVERAGE

BIRRE E SIDRO • CONTINUED

Asahi	115
Birra alla spina.	
Bavaria	45
Non-alcoholic.	

BIBITE

Coca-Cola, Sprite, Fanta	40
Ginger Ale, Tonic, Soda	40
Red Bull	45

CAFFÈ E TÈ

Selection of organic teas	45
Selection of coffee	45

ACQUA

Al Ain still 75cl	30
Al Ain sparkling 75cl	30
Acqua Panna 75cl	40
San Pellegrino 75cl	40

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KIDS MENU

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	Stelline in brodo di pollo <i>(G)</i> Chicken broth with stelline	50
	Zuppa di verdure Vegetable soup	45
	Pennette o gnocchi e pomodoro <i>(G)</i> Pennette or gnocchi with tomato sauce	60
	Tagliatelle al ragu <i>(G)(D)</i> Tagliatelle with veal sauce	65
	Cotoletta di vitello alla milanese e patatine fritte <i>(G)(D)</i> Veal cotoletta milanese style and french fries	95
	Polpette di vitello al sugo <i>(G)</i> Veal polpette with tomato sauce	95
	Filetto di spigola e spinaci saltati <i>(F)</i> Seabass fillet with sauteed spinach	110
	Macedonia di frutta Fruit salad	40
	Bombetta alla crema <i>(G)(D)</i> Small bombe with custard cream	55
	Gelati e sorbetti <i>(D)</i> Ice cream and sorbets	15 per scoop

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SEU PIZZA

SEU PIZZA ILLUMINATI

	Margherita DOP (G)(D) Tomato sauce, buffalo mozzarella, Parmigiano Reggiano and basil	150
	Diavola (G)(D) Tomato sauce, fior di latte, spicy salame, olives powder, esepette	180
	Patate e Tartufo (G)(D) Truffle sauce, smoked provola cheese, purple potatoes, Parmigiano Reggiano cream and fresh truffle slices	220
	Napoli Estiva (G)(D)(N)(F) Yellow tomato sauce, Taggiasca olives, stracciatella cheese, anchovies, crushed fried capers, pine nuts, confit tomatoes, oregano, basil leaves and lemon zest	200

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