



THE BVLGARI BAR

———— BVLGARI RESORT DUBAI ————

—————
BAR
—————



BVLGARI RESORT DUBAI • JUMEIRA BAY ISLAND • DUBAI

MENU NO. 003 • 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

Suppli pomodoro e mozzarella *(D)(G)*

Tomato suppli with mozzarella cheese

Codes are the allergens the house declares
beside each dish.

THE ALLERGENS THIS MENU DECLARES

(S) Shellfish

(N) Nuts

(D) Dairy

(G) Gluten

(F) Fish

OF THE PRICES

All prices are in AED and inclusive of 10%
municipality fees and 10% service charge.

BVLGARI QUINTESSENZA

BVLGARI QUINTESSENZA

Bvlgari Cocktail 95

A fruity and silky mix of Tanqueray 10 Gin, Aperol, fresh orange and pineapple juice. Created for Bvlgari 15th anniversary.

Americano Chinato 90

A mix of Mancino Bitter and Vermouth, including the emblematic Barolo Chinato. Finished with homemade tamarind soda and prosecco foam. A twist between the Americano and the "Negroni Sbagliato". Bittersweet with lovely texture.

Provenzale 110

A twist on a classic dry Martini with flavors of the South of France. Grey Goose Vodka balanced with a homemade rose Vermouth, scent of sage, lavender, rosemary and a touch of Pernod.

Mill' n'Roses 105

Spicy and aromatic, the smokiness of Vida Del Maguey Mezcal enhanced by rose, a mix of peppercorns, passion fruit and a touch of salt. Sublime.

It's a Date 105

A wonderful Old Fashioned spiced up with the fruity and nutty flavor of dates, combined with Amaro Lucano and Mancino Bianco. A few dashes of aged balsamic vinegar to finish. A fantastic mouth-watering creation.

Le Parisien 120

A floral, dry and elegant mix of Hendrick's gin, cucumber, elderflower St-Germain liqueur topped with Telmont Champagne rosé and a touch of apple juice.

OUR CREATIONS

Scilla & Cariddi 100

The mythological Sicilian legend inspires a navy Gimlet enhanced by the flavors of Mediterranean herbs and Gin Mare. Tart, aromatic and penetrating it carries you to unknown gustatory destinations.

Scottish Riviera 105

Refreshing and variegated mélange of Monkey Shoulder whisky, Italicus rosolio and Italian coastal citrus this highball offers aroma, freshness and long-lasting aftertaste.

Rose Gold 105

Casamigos tequila infused with precious Italian saffron, associated with cacao, agave and grapefruit are bringing to life a sophisticated and fragrant liquid refreshment.



VEGAN



VEGETARIAN

(S) Shellfish · (N) Nuts · (D) Dairy · (G) Gluten · (F) Fish

(VG) Vegan (V) Vegetarian (S) Shellfish (N) Nuts (D) Dairy (G) Gluten (F) Fish.

BVLGARI QUINTESSENZA

PERFECT SERVE

1CL · 3CL

Remy Martin Louis XIII	900 · 2,600
Remy Martin La Coupe	900 · 2,700
Hennessy Paradis	300 · 850
Beluga Gold	80 · 225
Belvedere 10	75 · 220
Grey Goose VX	85 · 230
Seventy One Gin	75 · 200

CAVIAR EXPERIENCE

Caviar Experience	100
-------------------	-----

Pair your favourite spirit with a 12g spoon of Oscietra Caviar and dive into a luxury experience.



VEGAN



VEGETARIAN

(S) Shellfish · (N) Nuts · (D) Dairy · (G) Gluten · (F) Fish

(VG) Vegan (V) Vegetarian (S) Shellfish (N) Nuts (D) Dairy (G) Gluten (F) Fish.

CLASSIC COLLECTION

GIN

Negroni 95

The best seller of all classics. Our Negroni displays The Botanist Gin along with a blend of four vermouths, Campari and Rinomato Bitter Scuro. This is our best version of Camillo's favorite tipple.

Clover Club 100

Created in Philadelphia's Bellevue-Stratford hotel it combines Bombay Premier Cru gin, fresh raspberries homemade syrup and our touch of Crème de Cacao for a silky, thirst-quenching and elegant sip.

VODKA

Bloody Mary 95

For us it is all about the texture. The best Italian tomatoes squeezed into a juice of a wonderful texture mixed with Ketel One vodka, fresh lemon juice and our bloody mix. A delicacy.

Cosmopolitan 110

Tangy and sophisticated blend of Ketel One vodka infused with Amalfi lemons, fresh cranberry, clarified lime and the essence of hibiscus, pomegranate and black-currant.

TEQUILA

Piccante della Casa 105

The classic Paloma enhanced with celery and lemongrass agave. A spicy twist on the classic. Refreshing, accommodating and delightful.

Tommy's Margarita 105

A modern-classic created in San Francisco. It combines agave syrup, Patrón Tequila Reposado and fresh lime juice. Refreshing and aromatic.

RUM

Daiquiri 90

A blend of Cuban, Barbados and Seychelles' rums, our homemade muscovado syrup and clarified lime for a perfectly balanced and luscious old-fashioned classic. Served up or on the rocks.

Mojito 90

Our clarified version of the Cuban representative with mint flavored water and banana infused rum. The classic disguised with a new outfit. Fresh, aromatic, and charismatic.



VEGAN



VEGETARIAN

(S) Shellfish · (N) Nuts · (D) Dairy · (G) Gluten · (F) Fish

(VG) Vegan (V) Vegetarian (S) Shellfish (N) Nuts (D) Dairy (G) Gluten (F) Fish.

CLASSIC COLLECTION

WHISKY

Penicillin 110

Our cooler and crispier modern take on the classic. It combines fresh lemon, Michter's bourbon, acacia honey and ginger squeezed à la minute.

Manhattan 120

Whistle Pig Canadian rye whisky, Martini Rubino sweet vermouth and a touch of Grand Marnier results in a silkier, smoother and rounder version of the classic accessible all day long.

COGNAC AND CHAMPAGNE

Sidecar 110

A French modern tribute celebrating Rémy Martin VSOP, Grand Marnier, a contemporary touch of St-Germain and clarified lemon juice. Refined and yet with strong character.

French 75 120

Portofino gin, Amalfi lemon juice and the right amount of sweetener all laced by Telmont brut champagne for a refreshing, elegant and timeless classic. Served on the rock with homemade cherry drops.



VEGAN



VEGETARIAN

(S) Shellfish · (N) Nuts · (D) Dairy · (G) Gluten · (F) Fish

(VG) Vegan (V) Vegetarian (S) Shellfish (N) Nuts (D) Dairy (G) Gluten (F) Fish.

NON-ALCOHOLIC

OUR NON ALCOHOLIC COCKTAILS

Cashmere	60
Coconut, apple and raspberries flavoured with North Indian curry. A must try delicacy.	
Cape Town Cooler	60
Comforting and aromatic it mixes ginger, mango and rooibos. Finished with bubbles.	
Carramba	60
Refreshing and thirst quenching this mix of cranberry, grapefruit and turmeric is finished with London Essence Soda water.	
Oranges and Flowers	60
Chamomile, elderflower and orange for a flowery and delicately tempting drink.	
Our Lemonade	50
A refreshing mix of Amalfi Lemon Juice, still or sparkling water and your selection of sweetener — vanilla, honey, agave or classic simple syrup.	
Bellino	60
An organic, vegan and non-alcoholic version of the Bellini.	
Rossino	60
An organic, vegan and non-alcoholic version of the Rossini.	
Homemade Ice Tea	50
A selection of Lemon or Peach Black Iced Tea. Mint & Green Tea / Blackcurrant Hibiscus & Ginger.	

BEER

Peroni	60
Draught, 35cl.	
Kirin	65
Draught, 35cl.	
Corona	60
Bottle, 33cl.	



VEGAN



VEGETARIAN

(S) Shellfish · (N) Nuts · (D) Dairy · (G) Gluten · (F) Fish

(VG) Vegan (V) Vegetarian (S) Shellfish (N) Nuts (D) Dairy (G) Gluten (F) Fish.

NON - ALCOHOLIC

BEER · CONTINUED

Heineken Bottle, 33cl.	60
Noam Bottle & cider, 33cl.	75
Bavaria Non-alcoholic beer.	45

SOFT DRINKS AND WATERS

Coca Cola Zero Fanta Sprite	40
Red Bull Sugar Free	45
Indian Tonic Ginger Ale Soda Water	40
Grapefruit Soda Elderflower Soda	40
Fresh Fruit Juices	40
Acqua Panna Still 75cl, Italy · San Pellegrino Sparkling 75cl, Italy	40
Perrier Water 33cl, France	30
Al Ain Still 75cl, UAE · Al Ain Sparkling 75cl, UAE Locally sourced.	30
Evian, France	50
Coconut water	60



VEGAN



VEGETARIAN

(S) Shellfish · (N) Nuts · (D) Dairy · (G) Gluten · (F) Fish

(VG) Vegan (V) Vegetarian (S) Shellfish (N) Nuts (D) Dairy (G) Gluten (F) Fish.

BAR BITES

From 17:00 to 00:30.

BAR BITES

	Giardiniera di verdure Pickled vegetables	30
	Parmigiano Reggiano “Vacche Rosse” (D) Parmesan cheese “Red cows”	45
	Supplì pomodoro e mozzarella (D)(G) Tomato supplì with mozzarella cheese	60
	Frittata di pasta (D)(G) Crunchy fried pasta	60
	Mozzarella di bufala campana (D) Buffalo mozzarella	60
	Burrata con insalata di pomodorini e basilico (D) Burrata cheese with tomato and basil salad	60
	Pane, burro e acciughe (D)(G)(S) Butter and Cantabrian anchovies	65
	Fritto di calamaretti con maionese all’aceto (G)(S) Crunchy fried squid with vinegar mayonnaise	70
	Focaccia di grani antichi Senatore Cappelli con prosciutto crudo di manzo (G) Homemade ancient grain Senatore Cappelli focaccia with beef prosciutto	90
	Focaccia di grani antichi Senatore Cappelli con pomodoro e Parmigiano Reggiano (G)(D) Homemade ancient grain Senatore Cappelli focaccia with tomato and Parmigiano Reggiano	80
	Bomba Niko Romito con mozzarella di bufala, prosciutto crudo di manzo e basilico (G)(D) Niko Romito Bomba with buffalo mozzarella, beef prosciutto and basil	80
	Bomba Niko Romito con vitello tonnato e misticanza (G)(S) Niko Romito Bomba with vitello tonnato and mesclun salad	60

 VEGAN

 VEGETARIAN

(S) Shellfish · (N) Nuts · (D) Dairy · (G) Gluten · (F) Fish

(VG) Vegan (V) Vegetarian (S) Shellfish (N) Nuts (D) Dairy (G) Gluten (F) Fish.

BAR BITES

BAR BITES • CONTINUED

	Bomba Niko Romito con mozzarella e pomodoro (G)(D) Niko Romito Bomba with buffalo mozzarella and tomato	60
	Ricciola marinata olio, limone ed erba cipollina (S) Marinated Hamachi with oil, lemon and chives	120
	Carpaccio di manzo con rucola, Parmigiano Reggiano e aceto balsamico (D) Beef carpaccio with rocket salad, Parmigiano Reggiano and balsamic vinegar	140
	Toast con prosciutto cotto, Provolone dolce e patatine fritte (D)(G) Toast with cooked ham, Provolone cheese and French fries	140
	Blinis con caviale Oscietra e panna acida (D)(S) Homemade blinis with Oscietra caviar and sour cream	380
	Ostrica Gillardeau al pezzo (S) Gillardeau oyster	65
	Vitello Tonnato (S) Milk-fed veal with tuna sauce	70
	Selezione di formaggi italiani con pane caldo (D)(G) Italian cheese selection served with hot bread	150
	Selezione di salumi con pane caldo (G) Cold cuts selection served with hot bread	140



VEGAN



VEGETARIAN

(S) Shellfish • (N) Nuts • (D) Dairy • (G) Gluten • (F) Fish

(VG) Vegan (V) Vegetarian (S) Shellfish (N) Nuts (D) Dairy (G) Gluten (F) Fish.

À LA CARTE

From 19:00 to 22:30.

À LA CARTE

	Spaghetti e pomodoro (G) Spaghetti with Niko Romito's signature tomato sauce	180
	Tubettoni di semola, astice e gamberi rossi (S)(G) Tubettoni pasta, lobster and red prawns	260
	Mezza manica cacio e pepe (D)(G) Mezza manica pasta with cacio e pepe sauce	180
	Insalata mista con pomodorini Mix salad with tomatoes	120
	Insalata di pollo con bacon di vitello, lattuga e maionese al pomodoro Chicken salad with veal bacon, lettuce and tomato mayonnaise	140
	Cotoletta di vitello alla Milanese con insalata di pomodorini e basilico (D)(G) Milk-fed veal Milanese style with tomatoes and basil salad	380
	Tagliata di controfiletto wagyu alle erbe Grilled Australian wagyu sirloin steak with herbs	580
	Club Sandwich, pollo, bacon di vitello, uovo e patatine fritte (G) Club sandwich, chicken, veal bacon, eggs and French fries	140
	Hamburger vegetale e patatine fritte (G) Vegetarian burger and French fries	150
	Hamburger di manzo wagyu, Fontina e patatine fritte (G)(D) Wagyu beef hamburger, Fontina cheese and French fries	210

 VEGAN

 VEGETARIAN

(S) Shellfish · (N) Nuts · (D) Dairy · (G) Gluten · (F) Fish

(VG) Vegan (V) Vegetarian (S) Shellfish (N) Nuts (D) Dairy (G) Gluten (F) Fish.

CAVIALE

CAVIALE

Caviale Kaviari, Oscietra

Kaviari Caviar with condiments and blinis. The grains are large, with amber to golden hues. Regular in shape, they are firm and soft. It develops subtle marine and delicate nutty flavors.

- 50g · AED 1350
- 125g · AED 2500

Caviale Kaviari, Beluga

Kaviari Caviar with condiments and blinis. Its elephant-gray eggs, with their very thin membranes, burst easily in the mouth. It develops very delicate silky buttery flavors, with great length on the palate.

- 50g · AED 2800
- 100g · AED 5500



VEGAN



VEGETARIAN

(S) Shellfish · (N) Nuts · (D) Dairy · (G) Gluten · (F) Fish

(VG) Vegan (V) Vegetarian (S) Shellfish (N) Nuts (D) Dairy (G) Gluten (F) Fish.

DOLCI

DOLCI

Tiramisu <i>(D)(G)</i>	90
Mini Bomba alla crema Niko Romito <i>(D)(G)</i> Selection of Niko Romito's Bomba with custard cream — 3 pieces	40
Pasticceria Niko Romito Niko Romito pastries: hazelnut mousse, cheesecake, raspberry tart, profiterole, cannolo	110
Tagliata di frutta Fruit platter	90
Bomba gelato Niko Romito <i>(G)(D)</i> Niko Romito Bomba with homemade ice cream — vanilla or chocolate	80
Selezione di gelati e sorbetti <i>(N)(D)</i> Selection of ice cream and sorbets — per scoop	30

IL CIOCCOLATO

Una selezione di cioccolato dal nostro laboratorio
Selection of chocolates from our laboratory
— 2 pieces · AED 75
— 3 pieces · AED 100



VEGAN



VEGETARIAN

(S) Shellfish · (N) Nuts · (D) Dairy · (G) Gluten · (F) Fish

(VG) Vegan (V) Vegetarian (S) Shellfish (N) Nuts (D) Dairy (G) Gluten (F) Fish.