MARE MARE

JUMEIRAH SAADIYAT ISLAND

MENU

À LA CARTE

ANTIPASTI

CRUDO DI TONNO *(R)(CS)(SF)(N)* ✦ — 125
Yellowfin tuna loin, citrus fruits, focaccia bread, Mediterranean olives, tomatoes, olive oil & red onion

CARPACCIO DI FASSONA *(R)(GF)* — 130
Piedmontese Fassona beef carpaccio, arugula, Parmigiano Reggiano, lemon & olive oil

CAVOLO NERO E CAPRINO *(LS)(V)(N)* — 95
House-grown baby kale, feta, wild arugula, balsamic-pickled strawberries, fresh figs, caramelized hazelnuts

MOZZARELLA DI BUFALA CAMPANA *(V)* — 190
500gr buffalo mozzarella, heirloom tomato carpaccio, Taggiasca olives, anchovies & caper leaves

BURRATA DI FIOR DI LATTE *(V)(GF)* — 130
150gr burrata IGP, Datterino tomatoes, Taggiasca olives, fresh basil

BRUSCHETTA AL POMODORO *(V)(N)* — 80
Grilled sourdough bread, garlic oil, cherry tomatoes, stracciatella di burrata, basil & oregano

MELANZANE ALLA PARMIGIANA *(V)(N)(E)* — 95
Baked eggplant, San Marzano tomato, mozzarella fior di latte, Parmigiano Reggiano, smoked Scamorza, basil

FRITTURA MISTA *(SF)(E)(N)* — 120
Deep- fried baby calamari, tiger prawns, catch of day, zucchini, carrots & Amalfi lemon mayo

PANZEROTTO PUGLIESE *(N)(V)* — 95
Deep- fried pizza dough filled with San Marzano tomato DOP, mozzarella, basil & arrabbiata salsa

PASTA & RISOTTI

RISOTTO AI FRUTTI DI MARE *(A)(SF)(GF)* — 175
Carnaroli Gran Riserva rice, Mediterranean seafood sauce

RIGATONI CACIO E PEPE CON TARTUFO *(N)(V)* — 140
Rigatoni, Pecorino Sardo DOP, black pepper, Parmigiano Reggiano & fresh black truffle

TAGLIOLINI AI GAMBERI ROSSI *(SF)(E)(N)* — 165
Handcrafted tagliolini, Sicilian red prawns, garlic, chili, olive oil

✦ SIGNATURE

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(R) Raw · (V) Vegetarian · (VG) Vegan · (GF) Gluten Free · (E) Eggs · (SF) Seafood · (S) Soy
(MU) Mustard · (SE) Sesame

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À LA CARTE

PASTA & RISOTTI · CONTINUED

RISOTTO AI FUNGHI PORCINI *(V)(GF)* — 145
Carnaroli Gran Riserva rice, porcini mushrooms & Parmigiano Reggiano

PACCHERI MANTECATI AL POMODORO *(V)(N)* — 125
Neapolitan paccheri, five varieties of tomatoes, basil, shaved aged ricotta cheese

MAFALDINE FRESCHE AL RAGÙ *(E)(N)* — 140
Homemade mafalda pasta, Wagyu beef ragù, 24-month-aged Parmigiano Reggiano Vacche Rosse

SPAGHETTI ALLE VONGOLE VERACI *(A)(SF)* ✦ — 175
Gragnano spaghetti, garlic, chili, clams, parsley & extra virgin olive oil

PIZZA

MARE MARE *(N)(SF)* ✦ — 165
Mozzarella fior di latte, San Marzano tomato DOP, baby calamari, prawns, mussels & clams

MARGHERITA *(N)(V)* — 100
Mozzarella fior di latte, San Marzano tomato DOP, basil, extra virgin olive oil

REGINA *(N)(V)* — 110
Mozzarella fior di latte, preserved Piennolo del Vesuvio DOP tomatoes, basil pesto, sun-dried tomatoes, stracciatella cheese

CAPRICCIOSA *(N)* — 110
Mozzarella fior di latte, San Marzano tomato DOP, veal ham, artichoke hearts, wild mushrooms & olives

DIAVOLA *(N)* — 105
Mozzarella fior di latte, San Marzano tomato DOP, spicy beef salami, extra virgin olive oil

BUFALINA *(N)(V)* — 130
Buffalo mozzarella, San Marzano tomato DOP, fresh basil & oregano

TARTUFO *(N)(V)* — 145
Mozzarella fior di latte, black truffle, arugula & Parmigiano Reggiano

Following ancient Italian recipes, we prepare an exceptional pizza made with 70% water and long fermentation, making our pizza incredibly light and delicious.

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PESCE & CARNE

BRANZINO ALLA PUTTANESCA *(CS)(GF)(DF)* — 190
Roasted wild sea bass, potatoes, Datterino tomatoes, Taggiasca olives & basil

IMPEPATA DI COZZE E VONGOLE *(CS)(SF)(A)(N)* — 225
Mussels and Lupini clams cooked in a rich seafood broth, served with bruschetta bread

TAGLIATA DI MANZO ALLA GRIGLIA *(CS)(GF)* — 320
300gr grilled Wagyu beef striploin MB3, arugula, Parmigiano Reggiano, 5-year-aged balsamic vinegar

GALLETTO ALLA DIAVOLA *(GF)(MU)* — 165
Free- range grilled baby chicken marinated in Mediterranean spicy sauce, crispy potatoes & roasted mixed capsicum

CONTORNI

CARCIOFO ALLA GIUDIA *(V)(N)* — 55
Deep-fried artichoke, sea salt

PATATE AL FORNO *(V)(GF)* — 55
Wood-roasted fingerling potatoes & garlic

ASPARAGI GRIGLIATI *(V)* — 55
Grilled green asparagus, Parmigiano Reggiano & herbs

ADD ON

3 gr Black truffle *(VG)* — 70

60 gr Burrata cheese *(V)* — 40

Bottarga powder *(SF)* — 40

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DOLCI

TIRAMISU' *(N)(V)(E)* 70
Ladyfinger biscuits, espresso coffee, mascarpone cream & dark cocoa powder

MASCARPONE GELATO *(N)(V)(E)* ✦ 75
Creamy mascarpone gelato freshly whipped, served with homemade strawberry compote & caramelized puffed rice

TORTA CAPRESE *(N)(V)(E)(S)* 70
Warm almond chocolate cake with vanilla gelato, caramel & vanilla sauces, chocolate cream, and caramelized hazelnuts

CANNOLI SICILIANI *(N)(V)(E)* 70
Sicilian cannoli filled with sheep's milk ricotta, pistachio & chocolate chips

GELATO & SORBETTO 25 per scoop
Pistacchio Di Bronte, Hazelnut, Vanilla, Chocolate (N)(V) | Amalfi Lemon, Mandarin (VG)(GF)(DF)

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BRUNCHISSIMO · BEVERAGES

SPRITZ SELECTION

Aperol Spritz

Lychee Spritz

Limoncello Spritz

Rossetto Spritz

WINE

Sparkling Wine
Le Dolci Colline Prosecco Brut, Italy

White Wine
Fales Bay Chenin Blanc, South Africa

Rose Wine
De Bortoli Rose, Australia

Red Wine
Piccini Cosi Chianti Organic, Italy

SPIRITS

Gin
Bombay Sapphire

Vodka
Russian Standard

Rum
Havana Club 3

Whisky
Dewars White Label

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BRUNCHISSIMO · BEVERAGES

SPIRITS · CONTINUED

Tequila
El Jimador Blanco

DRAFT BEER

Birra Moretti

NON - ALCOHOLIC SELECTION

Coke, Diet Coke, Fanta, Sprite, Soda, Tonic, Ginger Ale | Orange Juice, Watermelon Juice, Lemon & Mint | Coffee, Tea

PREMIUM PACKAGE INCLUDES:

Moët & Chandon Brut, France

50% off for kids 6-11

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