

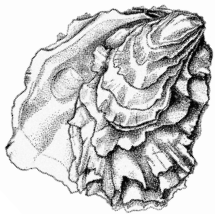
GASTROBAR

starters

- Scallops with pomelo and rockmelon . . . 75
- Beef carpaccio with ginger dressing . . . 50
- Beef tartare with parmesan 55
- Salmon with truffle sauce 55 and horseradish

- Spicy eggplant with sesame 55
- Burrata with zucchini 70 and black truffle sauce
- Foie gras torchon with bergamot jelly . . 85
- Sweet tomato salad 55
- Green salad with sesame dressing 55
- new** Smoked burrata with avocado toast . . . 65
- Cauliflower and avocado salad 55
- Gougères with Gruyère cheese 65 and black truffle
- new** Green asparagus with poached egg . . . 75 and morels

DIBBA BAY OYSTERS



- 1 PIECE - 20 -
- 6 PIECES - 99 -
- 12 PIECES - 198 -

PASTA

- Orzo with beef cheeks 65
- Gnocchi with tomato and burrata 65
- Orzo with porcini 75
- Cacio e pepe 65
- Spaghetti with king crab 150
- Duck ravioli with parmesan mousse 75

Soup

- Chicken broth with noodles and sesame 40
- Lamb soup with wontons 45
- Lobster bisque 55

Dubai

SIGNATURE DISH

The following Dishes have all graced the menus of our St. Petersburg insitutions, some for over a decade and other more recently. What unites them all is their undeniable popularity among our guests which qualifies them as our signature specialities



BROCCOLI PATE WITH PINE NUTS - 45 -

TUNA CEVICHE WITH CUCUMBER AND CILANTRO - 65 -

YELLOWTAIL WITH BLACK TRUFFLE AND HORSERADISH - 85 -

OXTAIL PIE WITH TALEGGIO - 85 -

YOUNG CABBAGE WITH BLACK TRUFFLE - 75 -

MAIN COURSE

- Octopus with romesco 120
- Atlantic cod with asparagus 85 and potato cream
- Sea bass with spicy ponzu dressing . . . 120
- Salmon with tomato, eggplant 95 and Taggiasche olives
- Hokkaido scallops with cauliflower 110 and foie gras sauce

- Lamb meat with eggplant 95 and feta cheese
- Duck breast with ginger dressing 150
- Veal liver with creamy pepper sauce . . 100
- Lamb loin with broccolini and garlic . . 110
- Beef ribs with celery cream 140
- new** Rib eye with wasabi root glaze 190
- Beef cheeks with ceps and spinach . . . 120

BREAD AND BUTTER | 10

- Celery root with pecorino cheese 55 and sage
- Carrot with honey 50 and sweet potato puree

We never compromise when it comes to the excellence of our products



In our Kitchen, we follow one rule, source the finest ingredients and explore the best methods

of preparation to bring a true gastronomic experience to our guests

DESSERT

- Passion fruit with gorgonzola 39
- Coconut cream with raspberry 55
- Panna cotta with prunes and dates 35
- Milk chocolate brownie tart 45 contains alcohol

