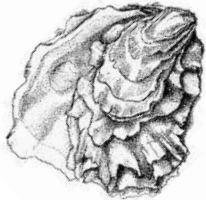


## starters

Hokkaido scallops . . . . .	85
with citrus dressing	
Salmon with truffle sauce . . . . .	55
and horseradish	
Octopus salad . . . . .	120
with sweet tomatoes	
<b>new</b> Broccoli pate with parmesan . . . . .	50
Spicy eggplant with sesame . . . . .	55
Burrata with zucchini . . . . .	70
and black truffle sauce	
<b>new</b> Duck leg confit salad . . . . .	75
with pomelo and sesame	
Foie gras torchon . . . . .	85
with bergamot jelly	
<b>new</b> Chicken liver pate with waffle . . . . .	55
Green salad . . . . .	55
with sesame dressing	
Avocado bruschetta with . . . . .	65
smoked burrata	
Quinoa salad with pomelo and feta . . . . .	55
<b>new</b> Avocado salad . . . . .	60
with lemon-cilantro sauce	

DIBBA BAY  
OYSTERS

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

## PASTA

Orzo with beef cheeks . . . . .	75
Gnocchi with tomato and burrata . . . . .	65
Orzo with porcini . . . . .	65
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 -
Mushroom soup	- 45 -

Let us know if you have any food allergies, please  
@duo.uae All Prices Are In AED  
And Inclusive Of 7% Municipality Fees And 5% VAT

## GASTROBAR

## Dubai

SIGNATURE  
DISHERS

BEEF TARTARE WITH PARMESAN  
- 60 -

TUNA CEVICHE WITH  
CUCUMBER AND CILANTRO  
- 75 -

YELLOWTAIL WITH BLACK  
TRUFFLE AND HORSERADISH  
- 85 -

OXTAIL PIE WITH TALEGGIO  
- 85 -

YOUNG CABBAGE  
WITH BLACK TRUFFLE  
- 75 -

## Have you been

TO OUR  
BRANCH  
IN  
DUBAI HILLS

DUO GASTROBAR  
DUBAI HILLS

+ 971 526 86 62 49  
Dubai hills,  
Business Park 4



Instagram



Digital menu

MAIN  
COURSE

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 . . . . .	130
and foie gras sauce	
King crab with lemon beurre blanc . . . . .	150
Lamb meat with eggplant . . . . .	95
and feta cheese	
Duck breast with bacon and balsamic . . . . .	120
Veal liver with creamy pepper sauce . . . . .	100
<b>new</b> Lemon butter chicken . . . . .	120
Lamb loin with brocolini and garlic . . . . .	110
Rib eye with wasabi root glaze . . . . .	230
Beef cheeks with onion gratin . . . . .	120
Brocolini with spicy dressing . . . . .	55
and sesame	
Carrot with honey . . . . .	50
and sweet potato puree	
Zucchini rolls with feta cheese and basil . . . . .	65

BREAD  
AND BUTTER | 10

WE SERVE NOT  
COMPLICATED FOOD,  
MOST OFTEN YOU WILL NOT FIND MORE  
THAN THREE MAIN INGREDIENTS IN A  
DISH, BUT WE LOOK FOR THE MOST  
COLORFUL AND MEMORABLE COMBI-  
NATIONS, GIVING THE FOOD EMO-  
TIONS.



*And we pay close attention  
to the product and consistent  
quality of our cuisine*

## DESSERT

Passion fruit with gorgonzola . . . . .	40
Coconut cream with raspberry . . . . .	55
<b>new</b> Yuzu panna cotta with pomelo . . . . .	40
Coffee tart with caramel . . . . .	45
<b>new</b> Kasha malasha . . . . .	40
<b>new</b> Honey Cake with yuzu mascarpone . . . . .	55
cream and raspberries	