

Alici

A tavola non si invecchia...

YOU DO NOT GROW OLD AT A DINING TABLE
(WITH GOOD FRIENDS AND FAMILY)

At Alici, good food and good moments are always in season.

Crudo Bar

RAW SELECTION* (S)

Gambero Rosso 95

Mazara prawns, blood orange segments, radish

Ricciola 65

Sliced amberjack, pomegranate, apple, lemon dressing

Tartare Tonno 80

Hand cut blue fin tuna tartare, blood orange dressing, chilli, radish

“Alici” Crudo di Mare 395/495

Mazara prawns, langoustine, hand-dived scallop, seabass tartare, salmon tartare, sliced blue fin tuna, oysters selection (2-4 pers.)

“Imperial” Crudo di Mare 825/925

30g Oscietra Caviar, Caledonian blue prawns, Mazara prawns, langoustine, hand-dived scallop tartare, salmon tartare, sliced blue fin tuna, oyster selection (2-4 pers.)

Ostiche e Caviale

OYSTER AND CAVIAR

Dibba Oysters n2 - Fujairah
(1 pcs) 23 (3 pcs) 65 (6 pcs) 125

Ars Italica “Imperial”
Oscietra sturgeon caviar, hazelnut, oyster notes (30g) 445 (50g) 750

Antipasti

STARTER

Calamari in guazzetto (S) 75

Sauteed baby squid, datterino tomato, black olive, basil

Polpo alla griglia (D)(S) 95

Grilled octopus, Beluga lentils, saffron, romanesco pepper sauce

Parmigiana di melanzane (D) 70

Eggplants slices, buffalo mozzarella, parmesan, San Marzano tomatoes, basil

Burrata (D)(V) 85 with truffle 135

Burrata, organic heirloom tomato, basil oil

Tartare di manzo con tartufo nero 145

Hand chopped beef tenderloin, pickles, quail egg, homemade mustard, black winter truffle

Fritto misto (S) 95

Fried calamari, red prawns, sliced purple potato, zucchini, chilli jam, citrus mayo

Insalata della casa (V)(N)(D) 55

Baby gem, heirloom tomato, Tropea onion, parmesan, raspberry, lemon dressing

Bresaola giardiniera e grana (N)(D) 85

Beef bresaola, pickles vegetable, parmesan cheese

Arancini al ragù di mare (D)(S) 48

Fried rice arancini, seafood ragu, spicy sauce

Astice alla catalana (S) 135

Half poached lobster, datterino tomato, Tropea onion, purple potato, green beans

Paste & Risotti

PASTA AND RISOTTOS

Spaghetti "Gentile" alici e mollica (S) 95

Spaghetti IGP Gragnano, anchovies, capers, black olives, toasted bread crumbs

Fusilli tonno e olive taggiasche (S) 90

Homemade fusilli, yellow fin tuna, taggiasche olives

Tagliatelle al tartufo (D)(V) 165

Homemade tagliatelle, black winter truffle, parmesan

Spaghetti alla "Chitarra" con ricci e ricciola (S) 125

Homemade spaghetti with sea urchin, amber-jack

Risotto ai funghi e tartufo nero (D)(V) 175

Risotto with wild mushrooms, black winter truffle

Garganelli con ragu di agnello e pecorino (D) 115

Homemade garganelli, lamb ragu, pecorino

Ravioli di stocco e datterino (D)(S) 95

Homemade ravioli, cod fish, burrata, datterino tomato

Risotto gamberi di Mazara (D)(S) 125

Risotto with Mazara prawns, burrata

Linguine "Gentile" all'astice (S) 350

Linguine IGP Gragnano, whole Canadian lobster, fresh tomato sauce (for 2 pers.)

Secondi

MAIN COURSE

Gamberi alla griglia (S) 90 piece

Grilled king prawns, Alici dressing

Salmone grigliato (S)(D) 145

Grilled salmon fillet, asparagus, broad beans, baby potatoes, zucchini, Amalfi confit lemon

Filetto di branzino (S)(D) 180

Seared seabass fillet, grilled artichoke, salicornia, topinambur cream

Branzino al sale (S) 395

1 kg salt crusted seabass (for 2-3 pers.)

Orata al cartoccio (S) 250

1 Kg baked seabream, cherry tomato, olives (for 2-3 pers.)

Capesante scottate (S)(D) 170

Seared hand-dived scallops, roasted cauliflowers, crispy beef bacon, mushrooms

Polletto alla griglia 115

Grilled grain fed baby chicken, ash roasted potato

Tagliata di Wagyu 315

Grilled Wagyu striploin, rocket salad, cherry tomato, parmesan cheese

Contorni

SIDE DISHES

Insalata di pomodori e cipolla di Tropea (V) 30

Tomatoes, Tropea onion salad

Patate fritte (V) 35

Hand cut fries

Patate arrostiti (V) 30

Ash roasted potatoes

Broccolini (V) 35

Sautéed turnip tops

Spinaci al peperoncino (V) 30

Sautéed spinach, chilli

Asparagi (V) 35

Grilled asparagus

Pizza

PIZZA

🍷 Alici (D)(S) 80

Burrata cheese, anchovies,
wild rocket, datterino tomato

Marinara alle Alici (S) 75

Tomato, anchovies, oregano

Salmone (D)(S) 80

Cured salmon, burrata, sundried
yellow tomato, puntarelle

Bufala (D) 75

Fresh buffalo mozzarella, tomato,
basil, extra virgin olive oil

Al Tartufo (D) 165

Mozzarella fior di latte, black
winter truffle, chives

SHARE THE LOVE BY USING

#alicionamici and @alicedubai

