

*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 di tonno 80

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

### Carpaccio di spigola 70

Seabass carpaccio, kalamanchi dressing

## CRUDO TOWER

### 🍷 "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.)

# Ostriche e Caviare

## OYSTER AND CAVIAR

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

**Belon n2 - Brittany**  
(1 pcs) 30 (3 pcs) 85 (6 pcs) 165

**Gillardeau n2 - Marennes Oleron**  
(1 pcs) 45 (3 pcs) 130 (6 pcs) 250

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

**La Maison Nordique "Beluga"**  
Huso Caviar, butter, walnut notes  
(30 g) 950 (50 g) 1650

# 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

### Fritto Alici (S) 70

Fried fresh anchovies (subject to availability)

### Granseola e mela verde (S) 140

Alaskan king crab, green apple, Amalfi lemon dressing

### Parmigiana di melanzane (D)(V) 70

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

### 🍷 Fritto misto (S) 95

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

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

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

### Carpaccio di rape rosse (D)(V)(N) 55

Heritage beetroot, mascarpone cheese, walnuts

### 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

### 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 truffle

### Schiacciata al tartufo nero (S)(D) 105

Flat bread with black truffle, stracchino cheese, chive

### Bresaola giardiniera e grana (D) 85

Beef bresaola, pickles vegetable, parmesan cheese

# 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

### **Tagliolini caviale e parmigiano (D)(S) 95**

Homemade tagliolini, caviar, butter, parmesan, Amalfi lemon zest

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

Homemade spaghetti with sea urchin, amberjack, Amalfi lemon zest

### **Trenette datterino e scampi (S) 130**

Homemade trenette langoustine, datterino tomato sauce

### **Spaghetti alle vongole (S) 140**

Spaghetti IGP Gragnano, saute clams, fresh herbs

### **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

### **Garganelli con ragu' di agnello e pecorino (D) 115**

Homemade garganelli, lamb ragu, pecorino

### **Tagliatelle al tartufo (D)(V) 165**

Homemade tagliatelle, black truffle, parmesan

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

Risotto with wild mushrooms, black truffle

### **🍷 Linguine "Gentile" all'astice (S) 350**

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

## Secondi

### MAIN COURSE

### **Cacciucco (S) 165 per person**

Table side cooked seafood soup with selection of shellfish and seafood, in a Mediterranean fish broth

\* An experience ... Min 4 pers.

### **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

### **🍷 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

## Da Condividere

### FOR SHARING

### **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.)

### **Rombo chiodato (S) 450**

1 kg baked turbot, baby potatoes, cherry tomatoes (for 3-4 pers.)

### **Sogliola alla mugnaia (S)(D) 520**

1 kg Dover sole, capers, butter sauce (for 3-4 pers.)

\*kindly allow 30-40 min cooking time for the above

\*Daily special delivery: every day at Alici we receive fresh caught seafood. Ask your waiter for today's selection.

Fresh seafood may be blast frozen depending on preparation or type.

For our raw seafood selection we recommend checking

for any allergens or intolerances.

Consuming raw or undercooked seafood and shellfish may increase your risk of food-borne illness.

# Pizze

## PIZZA

### **Alici (D)(S) 85**

Burrata cheese, anchovies, wild rocket, datterino tomato

### **Salmone (D)(S) 85**

Cured salmon, burrata, sundried yellow tomato, puntarelle

### **Al Tartufo (D) 165**

Mozzarella fior di latte, black truffle, chives

### **Marinara alle Alici (S) 80**

Tomato, anchovies, oregano

### **Bufala (D) 75**

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

# Zuppe

## SOUP

### **Passato di zucca arrosto (D)(V) 48**

Pumpkin soup with sour cream and shallot

### **Fregola (S) 65**

Fregola pasta, seared Mazara prawns, mussels, clams, cuttlefish, tomatoes, fresh herbs

# Contorni

## SIDE DISHES

### **Insalata di pomodori e cipolla di Tropea (V) 30**

Tomatoes, Tropea onion salad

### **Broccolini (V) 35**

Sautéed turnip tops

### **Patate fritte (V) 35 with truffle 55**

Hand cut fries

### **Spinaci al peperoncino (V) 30**

Sautéed spinach, chilli

### **Patate arrostate (V) 30**

Ash roasted potatoes

### **Asparagi (V) 35**

Grilled asparagus

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