

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 75

Sliced amberjack, pomegranate, apple, lemon dressing

Tartare di tonno 90 with caviar 160

Hand cut bluefin tuna tartare, blood orange dressing, chilli, radish

Carpaccio di spigola 80

Seabass carpaccio, kalamanchi dressing

CRUDO TOWER

RAW

🍷 "Alici" Crudo di Mare with 30g Oscietra Caviar 395/495 430

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

CHILLED

Alici selezione al vapore with 30g Oscietra Caviar 650/950 430

Steamed king crab and prawns, hand-picked Devon crab, poached lobster, oysters selection (2-4 pers.)

Ostliche e Caviare

OYSTERS AND CAVIAR

Dibba Bay 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

"Beluga" Caviar

Huso caviar, butter, walnut notes (30 g) 1150 (50 g) 2200

Antipasti

STARTERS

Calamari in guazzetto (S) 75

Sautéed 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)

Parmigiana di melanzane (D)(V) 75

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

Astice alla catalana (S) 155

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

Burrata (D)(V) 85 with truffle 145

Burrata, organic heirloom tomato, basil oil

Tartare di manzo con tartufo nero 145

Hand chopped beef tenderloin, potato chips, homemade mustard, black truffle

Schiacciata al tartufo nero (D) 115

Flat bread with black truffle, stracchino cheese, chives

Bresaola, fichi e melone (D) 85

Beef bresaola, figs, muskmelon, organic honey parmesan cheese

Paste & Risotti

PASTAS AND RISOTTOS

Spaghetti "Gentile" alici e mollica (S) 95

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

Fusilli broccolini e 'nduja di tonno (S) 90

Homemade fusilli, sautéed broccolini, bluefin tuna, toasted bread crumbs

Trenette datterino e scampi (S) 130

Homemade trenette langoustine, datterino tomato sauce

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

Homemade spaghetti with sea urchin, amberjack, Amalfi lemon zest

Spaghetti alle vongole (S) 140

Spaghetti IGP Gragnano, sautéed clams, fresh herbs

Ravioli di stocco e datterino (D)(S) 115

Homemade ravioli, cod fish, burrata, datterino tomato

Risotto gamberi di Mazara (D)(S) 145

Risotto with Mazara prawns, burrata

Garganelli con ragù di agnello e pecorino (D) 115

Homemade garganelli, lamb ragù, pecorino cheese

Tagliolini al tartufo (D)(V) 165

Homemade tagliolini, black truffle, parmesan

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

Risotto with wild mushrooms, black truffle

Linguine "Gentile" all'astice (S) 375

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

Secondi

MAIN COURSES

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)(N) 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 cauliflower, crispy beef bacon, shimeji mushrooms

Polletto arrosto e cardoncelli 125

Roasted grain-fed chicken, grilled king oyster mushrooms, romanesco pepper sauce

Costata di vitello (D) 250

Grilled veal chop, potato mille feuille, veal jus, black truffle

Tagliata di Wagyu 595

Grilled A5 Wagyu ribeye, beef jus

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 foodborne illness.

Pizze
PIZZAS

Alici (D)(S) 85

Burrata cheese, anchovies,
wild rocket, datterino tomato

Salmone (D)(S) 85

Cured salmon, burrata, sundried
yellow tomato, rocket leaves

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
SOUPS

Passato di zucca arrosto (D)(V) 48

Pumpkin soup with sour cream and shallot

Fregola (S) 85

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

Contorni
SIDE DISHES

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

Hand cut fries

Broccolini (V) 35

Sautéed turnip tops

Artichoke (V) 65

Grilled artichoke

**Spinaci al peperoncino
(V) 30**

Sautéed spinach, chilli

Asparagi (V) 35

Grilled asparagus

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