

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

Tartare di tonno 90 with caviar 160

Hand cut bluefin tuna, cucumber, chili, radish, blood orange dressing

Ricciola 75

Sliced amberjack, pomegranate, apple, lemon dressing

Carpaccio di spigola 80

Seabass carpaccio, green apple pearls, kalamanchi dressing

RAW

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

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

CRUDO TOWER

CHILLED

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

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

Ostrie e Caviale

OYSTERS AND CAVIAR

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

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 tomatoes, black olives, basil

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

Heritage beetroot, mascarpone cheese, caramelised walnuts

🍷 Polpo alla griglia (D)(S) 95

Grilled octopus, Beluga lentils, saffron, romanesco pepper sauce

Astice alla catalana (S) 155

Half poached lobster, Datterino tomatoes, Tropea onion, purple potato, green beans

Fritto Alici (S) 70

Fried fresh anchovies (subject to availability)

Burrata (D)(V) 85 with truffle 145

Burrata, organic heirloom tomato, basil oil

Parmigiana di melanzane (D)(V) 75

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

Tartare di manzo con tartufo nero 145

Hand chopped beef tenderloin, potato chips, homemade mustard, egg yolk gel, black truffle

🍷 Fritto misto (S) 95

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

Schiacciata al tartufo nero (D) 115

Flat bread with black truffle, stracchino cheese, chives

Insalata della casa (V)(D) 55

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

Bresaola, fichi e melone 85

Beef bresaola, figs, muskmelon, organic honey

Paste & Risotti

PASTAS AND RISOTTOS

🍷 Spaghetti "Gentile" alici e mollica (S)(D) 95

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

Cavatelli broccoli e 'nduja di tonno (S) 90

Homemade cavatelli, sautéed broccoli, bluefin tuna, toasted bread crumbs

Risotto gamberi di Mazara (D)(S) 140

Risotto with Mazara prawns, burrata, zucchini and salicornia

🍷 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 tomatoes

Trenetta scampi (S) 145

Homemade trenette pasta, langoustine, datterino tomato sauce

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, guazzetto di vongole, patate e salicornia (S) 200

Seared seabass, clam and potato broth, Salicornia and basil oil

🍷 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, grilled baby leeks, 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 tomatoes, olives (for 2-3 pers.)

Sogliola alla mugnaia (S)(D) 520

1 kg Dover sole, capers, lemon 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 tomatoes

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

Crema di piselli, burrata e olio alla menta (D) 45

Green peas soup, burrata and mint oil

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

Broccoli (V) 35

Sautéed turnip tops

Carote saltate al timo (D) 65

Rosted baby carrots, thyme

Spinaci al peperoncino (V) 30

Sautéed spinach, chilli

Asparagi (V) 35

Grilled asparagus

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🍷 Signature Dish - (D) Dairy - (V) Vegetarian - (N) Contain Nuts - (S) Seafood - Gluten free upon request. Prices subject to 7% municipality fees and 5% VAT.

