

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)(R)

Gambero rosso 105

Mazara prawns, blood orange segments, radish

Ricciola e mela verde 85 with caviar 160

Sliced amberjack, green apple, cucumber

Alici marinate 70

Raw marinated anchovies, parsley, pan baked pizza

Tartare di tonno 105 with caviar 180

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

Carpaccio di branzino, mosto d'uva cotto e pera 95

Seabass carpaccio, grape dressing, pear

Carpaccio di tonno rosso 90

Sliced bluefin tuna, roasted peppers, pickled Tropea onions

CRUDO TOWER

🍷 "Alici" Crudo di Mare (S)(R) (2-4 pers) 395/595 with 30g Oscietra Caviar 430

Mazara prawns, langoustine, hand-dived scallop, sea bass tartare, salmon tartare, sliced bluefin tuna, oysters selection

Ostriche e Caviale

OYSTER AND CAVIAR (S)(R)

Dibba Bay oysters

Fujairah

(1 pcs) 35 (3 pcs) 100 (6 pcs) 195

Gillardeau n2

Marennes Oleron

(1 pcs) 50 (3 pcs) 145 (6 pcs) 285

Ars Italica "Imperial"

Oscietra sturgeon caviar, hazelnut, oyster notes

(30g) 445 (50g) 750

Ars Italica "Sevruga Imperial"

Sevruga sturgeon caviar, high minerality, buttery notes (30g) 400 (50g) 680

"Beluga" Caviar

Huso caviar, butter, walnut notes

(30 g) 1150 (50 g) 2200

Caviar selection

Sevruga, Oscietra, Beluga (30 g) 1995 (50 g) 3630

Antipasti

STARTERS

Calamari in guazzetto (S) 75

Sautéed baby squid, datterino tomatoes, black olives, basil

🍷 Polpo alla griglia (D)(S) 110

Grilled octopus, Beluga lentils, saffron, romanesco pepper sauce

Fritto Alici (S) 70

Fried fresh anchovies (subject to availability)

Parmigiana di melanzane (D)(V) 75

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

🍷 Fritto misto (S) 110

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

Insalata della casa (D)(V) 60

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

Carpaccio di rape rosse (D)(V)(N) 65

Heritage beetroot, mascarpone cheese, caramelised walnuts

Schiacciata al tartufo nero (D) 115

Flatbread with black truffle, stracchino cheese, chives

Insalata di carciofi (D)(V) 85

Artichoke salad, baby spinach, baby gem, parmesan cheese, balsamic vinegar

Astice alla catalana (S) 175

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

Burrata (D)(V) 85 with truffle 145

Burrata, organic heirloom tomato, basil oil

Tartare di manzo, nocciole

e tartufo nero (D)(N)(R) 145

Beef tartare, hazelnut mayo, burnt leeks, potato chips, black truffle

Bresaola, fichi e melone 85

Beef bresaola, figs, muskmelon, organic honey

Paste & Risotti

PASTAS AND RISOTTOS

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

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

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

Homemade ravioli, cod fish, burrata, datterino tomatoes

Mezzi rigatoni e rana pescatrice (S) 150

Rigatoni pasta, monkfish, Datterino tomatoes sauce, capers, olives

Risotto gamberi ai Mazara (D)(S) 155

Risotto with Mazara prawns, burrata, zucchine and salicornia

Spaghetti alle vongole (S) 155 with bottarga 180

Spaghetti IGP Gragnano, sautéed clams, fresh herbs

🍷 Spaghetti alla "Chitarra" con ricci e ricciola (S)(R) 135

Homemade spaghetti with sea urchin, amberjack, Amalfi lemon zest

Trenetta scampi (S) 165

Homemade trenette pasta, langoustine, datterino tomato sauce

Garganelli con ragù di agnello e pecorino (D) 125

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 "Mancini" all'astice (S) 385

Linguine "Mancini", whole Canadian lobster, fresh tomato sauce (for 2 pers.)

Secondi

MAIN COURSES

Gamberi alla griglia (N)(S) 90 per piece

Grilled king prawns, Alici dressing

Scampi alla griglia (S) 65 per piece

Grilled langoustine, gremolata, capers

Salmone grigliato (D)(S) 145

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

Dentice rosso e caponata di melanzane (S) 185

Seared Red Snapper fillet, eggplant caponata, roasted datterino sauce

Filetto di Branzino (S) 200

Seared seabass fillet, chickpeas, Swiss chard, lime

🍷 Capesante scottate (D)(S) 190

Seared hand-dived scallops, grilled artichokes, artichokes sauce, pumpkin

Polletto alla diavola, funghi cardoncelli,

fondo di pollo (D) 145

Chicken diavola, oyster mushroom, chicken jus

Tagliata di Wagyu 595

Grilled A5 Wagyu ribeye, beef jus

Da Condividere

FOR SHARING

Branzino al sale (S) 465

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

Orata al cartoccio (S) 315

1 kg baked seabream, cherry tomatoes, olives (for 2-3 pers.)

Rombo chiodato (S) 495

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

Sogliola alla mugnaia (S)(D) 750

1 kg Wild 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.

Pizza
PIZZAS

Alici (D)(S) 95
Burrata cheese, anchovies,
wild rocket, datterino tomatoes

Bufala (D)(V) 85
Fresh buffalo mozzarella, tomatoes,
basil, extra-virgin olive oil

Salmone (D)(S) 95
Cured salmon, burrata, sundried
yellow tomatoes, rocket leaves

Al tartufo (D) 185
Mozzarella fior di latte,
black truffle, chives

Marinara alle Alici (S) 90
Tomato, anchovies, oregano

**"Padellino" al gambero rosso
(D)(S)(R) 185**
Pan baked pizza, Mazara prawns
tartare, burrata, lemon zest, basil

Minestra
SOUP

Tubetti (S) 95
Tubetti pasta, seafood bisque, seared Mazara
prawns, mussels, clams, cuttlefish

Minestrone di verdure (V) 55
Seasonal vegetable soup

Contorni
SIDE DISHES (V)

Carciofi 65
Grilled artichokes, mint and lemon

Broccolini 50
Grilled turnip tops

Patate arrosto (D) 50
Baby potatoes, herbs,
butter, chives

Spinaci al peperoncino 30
Sautéed spinach, chilli, garlic

Asparagi 55
Grilled asparagus

**Patate fritte 55
with truffle 75**
Hand cut fries

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