

Alici

Pizza PIZZA

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

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

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

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

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

Minestre SOUPS

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 35
Sautéed spinach, chilli, garlic

Asparagi 55
Grilled asparagus

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

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.



مؤسسة الجيلة
Al Jalila Foundation



10% PROCEEDS FROM OUR PINK MENU WILL GO TO AL JALILA FOUNDATION

Al Jalila Foundation is a forerunner in raising awareness on the importance of early detection of breast cancer, furthering patient support with medical treatment and investing in local breast cancer research.

#PINKtober #AJFpartnerships #transformHERlife

SHARE THE LOVE BY USING

#aliciconamici and @alicedubai

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



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

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

Seabass carpaccio, grape dressing, pear

Tartare di tonno 105 with caviar 180

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

Alici marinate 70

Raw marinated anchovies, roasted peppers, parsley, pan baked pizza

Carpaccio di tonno rosso 90

Sliced bluefin tuna, roasted peppers, pickled Tropea onions

CRUDO TOWER

"Alici" Crudo di Mare (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

Ostiche e Caviale

OYSTERS AND CAVIAR (S)(R)

Dibba Bay oyster

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

"Beluga" Caviar

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

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, soft shell crab, anchovies, 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 zucchini (D)(V)(N) 75

Thin sliced zucchini, buffalo ricotta mousse, caramelized pistachio, fresh mint

Schiacciata al tartufo nero (D) 115

Flatbread with black truffle, stracchino cheese, chives

Insalata di carciofi (D)(V)(N) 85

Artichoke salad, baby spinach, baby gem, hazelnuts, 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

Prosciutto e melone 85

Thin sliced cured beef, cantaloupe melon

Paste & Risotti

PASTA AND RISOTTO

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

Hand made ravioli, cod fish, burrata, datterino tomatoes

Gnocchetti di patate, granchio e salicornia (S) 140

Hand made potato gnocchi, fresh handpicked Devon crab, salicornia, lemon zest

Risotto ai gamberi di Mazara (D)(S) 155

Risotto with Mazara prawns, burrata, zucchini 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) 155

Homemade trenette pasta, langoustine, datterino tomato sauce

Garganelli con ragù di agnello e pecorino (D) 125

Hand made 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 langoustines, gremolata, capers

Salmone grigliato (D)(S) 145

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

Filetto di branzino (S) 200

Seared seabass fillet, pappa al pomodoro, clams, mussels

Capesante scottate (D)(S) 190

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

Polletto alla diavola, funghi cardoncelli, fondo di pollo (D) 145

Chicken diavola, oyster mushroom, chicken jus

Tagliata di Wagyu (D) 595

Grilled A5 Wagyu. ribeye, beef jus

Da Condividere

TO SHARE (S)

Branzino al sale 465

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

Orata al cartoccio 315

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

Rombo chiodato 495

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

*Kindly allow 30-40 min cooking time for the above dishes

*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.

