

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

Alici e fiore di zucca (D)(S) 110
Mozzarella fior di latte, anchovies,
fried zucchini flower, thin zucchini

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

Vellutata di ceci 55
Chickpea soup, sautéed mushrooms

Contorni SIDE DISHES (V)

Carciofi 65
Grilled artichokes, mint and lemon

Broccolini 50
Tenderstem broccoli

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

Spinaci al peperoncino 50
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.

SHARE THE LOVE BY USING

#alicionamici and @alicedubai

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, bergamotto, pera 95
Seabass carpaccio, bergamot 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 zucca e mela verde (D)(N) 75
Thinly sliced pumpkin, white balsamic marination, ricotta mousse, green apple

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 e tartufo nero (D)(R) 145
Beef tartare, spicy nduja, 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 hand-picked 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) 130 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, pappia 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
1kg baked turbot, potatoes, cherry tomatoes (for 2-3 pers.)

Sogliola alla mugnaia (D) 750
1 kg Wild Dover sole, capers, lemon butter sauce (for 2-3 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.

