

Alici

Beautiful
Saturdays & Sundays

At Alici, good food and good moments are always in season

Packages

NON-ALCOHOLIC AED 395

Brunch, soft drinks

SIGNATURE AED 495

Brunch, selected signature cocktails, wines, soft drinks

ITALIAN BUBBLES AED 595

Brunch, selected signature cocktails, wines, soft drinks, premium Italian bubbles

KIDS AED 195

4-12 years

Crudo Bar

RAW SELECTION (S)(R)

Ricciola e mela verde

Sliced amberjack, green apple, cucumber

Tartare di spigola

Sea bass, green apple, yellow tomato dressing

Ars Italica "Transmontanus"

Italian, sustainably-raised Pacific white sturgeon

Tartare di tonno

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

Dibba Bay Oysters n2 - Fujairah

APPETISERS FOR THE TABLE

Antipasti

STARTERS

Pizza Pala (D)(V)

Flat bread, Datterino tomatoes, rocket leaves, mozzarella cheese

Crocchette di baccalà e salsa tartara (D)(S)

Cod croquette, tartare sauce

Parmigiana di melanzane (D)(V)

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

Fritto misto (S)

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

Burrata (D)(V)

Burrata, organic heirloom tomato, basil oil

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

CHOOSE 1 FROM THE FOLLOWING

Secondi

MAIN COURSES

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

Homemade spaghetti with sea urchin, amberjack, Amalfi lemon zest

Ravioli di stocco e datterino (D)(S)

Homemade ravioli, cod fish, burrata, datterino tomatoes

Tagliolini al tartufo (D)(V)

Homemade tagliolini, black truffle, parmesan

Garganelli con ragù di agnello e pecorino (D)

Homemade garganelli, lamb ragù, pecorino cheese

Linguine "Mancini" all'astice (S)

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

Filetto di Branzino (S)

Seared sea bass fillet, chickpeas, swiss chard, lime

Salmone grigliato (D)(S)

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

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

Chicken diavola, oyster mushrooms, chicken jus

Tagliata di manzo

Grilled beef striploin, beef jus

Branzino al sale (S)

Salt-crusted sea bass (for 4 pers.)

Orata al cartoccio (S)

Baked sea bream, cherry tomato, olives (for 2 pers.)

*Daily special delivery: every day at Alici we receive freshly-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 illnesses.

Dolci

DESSERTS

Alici Signature Desserts

Selection of typical South of Italy desserts

SHARE THE LOVE BY TAGGING US

@alicedubai

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alici.com

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