

*Alici*  
**Catering**



@alicedubai

# Bringing the Amalfi Coast to life

Welcome to Alici, where even the vibes are fresh from South Italy. With the humble anchovy, or alici, as our guide, we promise to always bring you an authentic experience that will make you feel like you are relaxing on the shores of Amalfi.

Our cuisine offer an array of extraordinary seafood delicacies. Located on the beautiful Bluewaters Island and set against the picturesque backdrop of JBR Skyline, guests can enjoy a relaxing and vibrant atmosphere.



# Menus Portfolio

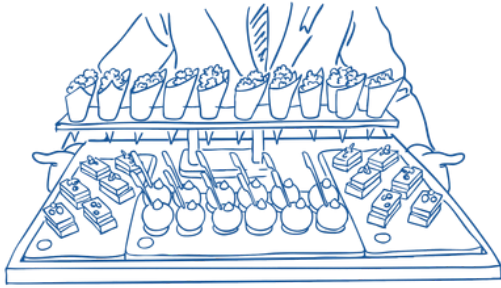


**CANAPÉS PASS AROUND**

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**SEATED EXPERIENCE**

# Standard Canapes



**10 CANAPÉS • 300 AED**  
**12 CANAPÉS • 350 AED**

## Desserts

### Profiteroles (D)

Diplomat cream, hazelnut cream

### Torta Caprese (D)

Flourless chocolate cake, ivorie cream, maldon salt

### Tiramisu' (D)

Lady finger biscuits, mascarpone cream, espresso

### Cannoli (D)(N)

Pistachio, orange, chocolate

### Torta di limone e meringa (D)

Lemon & meringue tart

### Pavlova (D)

Mixed berries pavlova

### Torta di frutta (D)

Mixed fruit tart

### Torta Opera (D)

Mango & Passion fruit or coffee

### Bombon al cioccolato (D)

Chocolate mousse, amarena cherry

### Torta alle nocciole (D)(N)

Hazelnut praline tart

### Torta al pistacchio e lamponi (D)(N)

Pistachio & rasberry tart

## Cold

### Ostriche Dibba Bay (S)(R)

Dibba Bay oysters n.2, apple mignonette

### Tartare di ricciola (S)(R)

Amberjack tartare, baby gem, apple, lemon dressing

### Tartare di orata (S)(R)

Seabream tartare, endive, candied black olives

### Tartare di manzo (R)

Beef fillet tartare, hazelnut mayo, burnt leeks, potato chips

### Bruschetta (D)(V)

Bruschetta, carnival mix tomato, burrata, basil

### Tartellette di barbabietola (D)(V)

Beetroot tartlet, ricotta cheese

### Tartellette di verdure (D)(V)

Garden vegetables tartlet, stracchino cheese

### Tartellette con salmone affumicato (D)(S)

Smoked salmon tartlets, capers, sour cream

### Tartellette con gorgonzola, noci e pera (D)(N)

Tartlets with pear, gorgonzola cheese and wanuts

## Hot

### Crocchette di baccala' (D)(S)

Cod croquettes, citrus mayo

### Fritto calamari (S)

Fried calamari, chilli jam

### Arancini di polpo (D)(S)

Rice arancini with octopus, citrus mayo

### Bombolini alle alici (S)(D)

Crispy dough, parmesan cream, achovies fillet

### Crocchette di melanzane (D)(V)

Eggplant croquettes, mozzarella cheese

### Selections of pizza

Flatbread style / Padellino Margherita, Marinara

### Tortelli di zucca e ricotta (D)(V)

Handmade roasted pumpkin and sage tortelli pasta

### Spiedini di pollo

Grilled chicken skewers, jus, chives

### Baccala' fritto (S)

Fried cod, tartare sauce

# Premium Canapes

## Cold

### Ostriche Dibba Bay (S)(R)

Dibba Bay oysters n.2, apple mignonette

### Tartare di ricciola (S)(R)

Amberjack tartare, baby gem, apple, lemon dressing

### Tartare di orata (S)(R)

Seabream tartare, endive, candied black olives

### Tartare di manzo (R)

Beef fillet tartare, hazelnut mayo, burnt leeks, potato chips

### Bruschetta (D)(V)

Bruschetta, carnival mix tomato, burrata, basil

### Tartellette di barbabietola (D)(V)

Beetroot tartlet, ricotta cheese

### Tartellette di verdure (D)(V)

Garden vegetables tartlet, stracchino cheese

### Tartellette con salmone affumicato (D)(S)

Smoked salmon tartlets, capers, sour cream

### Tartellette con gorgonzola, noci e pera (D)(N)

Tartlets with pear, gorgonzola cheese and walnuts

### Tartellette di zucca e tartufo (D)

Tartlets with pumpkin and black truffle

Tartlets with pear, gorgonzola cheese and walnuts

## Hot

### Crocchette di baccalà' (D)(S)

Cod croquettes, citrus mayo

### Fritto calamari (S)

Fried calamari, chilli jam

### Arancini di polpo (D)(S)

Rice arancini with octopus, citrus mayo

### Arancini con funghi e tartufo (D)

Rice arancini with mushrooms and black truffle

### Bombolini alle alici (S)(D)

Crispy dough, parmesan cream, anchovies fillet

### Bombolini con caviale (S)(D)

Crispy dough, parmesan cream, Trasmontanus caviar

### Pane burro e alici (S)(D)

Crispy briosche, anchovy fillet, citrus caramel, butter

### Crocchette di melanzane (D)(V)

Eggplant croquettes, mozzarella cheese

### Selections of pizza

Flatbread style / Padellino Margherita, Marinara, Salmon, Black Truffle

### Bottoni con burrata e caviale (D)(S)

Handmade bottoni pasta, burrata, Trasmontanus caviar

## Hot

### Ravioli con burrata e tartufo (D)

Handmade ravioli, burrata, black truffle

### Tortelli di zucca e ricotta (D)(V)

Handmade roasted pumpkin and sage tortelli pasta

### Spiedini di pollo

Grilled chicken skewers, jus, chives

### Spiedini di Wagyu

Grilled Wagyu skewers, jus, chives

### Costolette di agnello

Milanese style lamb chops

### Baccalà' fritto (S)

Fried cod, tartare sauce

## Desserts

### Profiteroles (D)

Diplomat cream, hazelnut cream

### Torta Caprese (D)

Flourless chocolate cake, ivory cream, maldon salt

### Tiramisu' (D)

Lady finger biscuits, mascarpone cream, espresso

### Cannoli (D)(N)

Pistachio, orange, chocolate

### Torta di limone e meringa (D)

Lemon & meringue tart

### Tartufini gelato (D)

Chocolate, Vanilla, Liquorice ice cream truffles

### Eclair (D)(N)

Hazelnut cream, diplomat cream

### Pavlova (D)

Mixed berries pavlova

### Torta di frutta (D)

Mixed fruit tart

### Torta Opera (D)

Mango & Passion fruit or Coffee

### Bombon al cioccolato (D)

Chocolate mousse, amarena cherry

### Torta alle nocciole (D)(N)

Hazelnut praline tart

### Torta al pistacchio e lamponi (D)(N)

Pistachio & raspberry tart

10 CANAPÉS • 400 AED

12 CANAPÉS • 500 AED

# Individual Set menu 1



Welcome to our pride and joy, our cuisine. For the next three courses, you will embark on a journey through the Amalfi coast, feasting on delicate dishes, just-caught seafood and the true taste of Italian passion.

## Antipasto

STARTER

### **Carpaccio di tonno rosso (S)(R)**

Sliced bluefin tuna, roasted peppers, pickled Tropea onions

## Primo

MIDDLE COURSE

### **Ravioli di stocco e datterino (D)(S)**

Handmade ravioli, cod, burrata, datterino tomato sauce

## Secondo

MAIN COURSE

### **Filetto di branzino (S)**

Seared seabass fillet, pappa al pomodoro, clams, mussels

## Dolce

DESSERT

### **Tiramisù (D)**

Lady finger biscuits, mascarpone, espresso coffee

**UP TO 25 PAX**

**350 AED**

(D) Dairy - (V) Vegetarian - (N) Contain Nuts - (S) Seafood - (R) Raw

YOU DO NOT GROW OLD AT A DINING TABLE  
(WITH GOOD FRIENDS AND FAMILY)



# Individual Set menu 2



Welcome to our pride and joy, our cuisine. For the next three courses, you will embark on a journey through the Amalfi coast, feasting on delicate dishes, just-caught seafood and the true taste of Italian passion.

## Antipasto

STARTER

### **Carpaccio di tonno rosso (S)(R)**

Sliced bluefin tuna, roasted peppers, pickled Tropea onions

## Primo

MIDDLE COURSE

### **Risotto ai scampi (S)(D)**

Risotto with langoustines, zucchini, salicornia

## Secondo

MAIN COURSE

### **Filetto di branzino (S)**

Seared seabass fillet, pappa al pomodoro, clams, mussels

## Dolce

DESSERT

### **Pesca (D)**

Peach compote, fresh cheese mousse, peach and apricot sorbet

**UP TO 25 PAX**

**400 AED**

(D) Dairy - (V) Vegetarian - (N) Contain Nuts - (S) Seafood - (R) Raw

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# Sharing Set menu 1

Drawing inspiration from the charm of Southern Italy and Amalfi Coast, Alici invites you to enjoy a delightful three course experience, designed for sharing and perfect gathering with family and friends.



**375 AED**



## Antipasto

### STARTER

#### **Ricciola e mela verde (S)(R)**

Sliced amberjack, green apple, cucumber pearls

#### **Burrata (D)(V)**

Burrata, organic heirloom tomato, basil oil

#### **Insalata della casa (D)(V)**

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

#### **Pizza pala margherita (D)**

Flatbread, mozzarella fior di latte, tomato sauce, basil

## Secondi

### MAIN COURSES

#### **Mezze maniche "Mancini" al pesto (D)(V)**

Mezze maniche "Mancini", basil pesto, toasted bread crumbs

#### **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 mushroom, chicken jus

## Dolci

### DESSERTS

#### **Tiramisù (D)**

Lady finger biscuits, mascarpone, espresso coffee

#### **Cannoli (D)(N)**

Pistachio, chocolate, orange cannoli

(D) Dairy - (V) Vegetarian - (N) Contain Nuts - (S) Seafood - (R) Raw

AT ALICI GOOD FOOD AND GOOD MOMENTS ARE ALWAYS IN SEASON

# Sharing Set menu 2

Drawing inspiration from the charm of Southern Italy and Amalfi Coast, Alici invites you to enjoy a delightful three course experience, designed for sharing and perfect gathering with family and friends.



450 AED



## Antipasto

### STARTER

#### Tartare di tonno (S)(R)

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

#### Burrata (D)(V)

Burrata, organic heirloom tomato, basil oil

#### Pizza al salmone (D)(S)

Cured salmon, burrata, sundried yellow tomato, rocket leaves

#### Calamari in guazzetto (S)

Sautéed baby squid, datterino tomatoes, black olives, capers, basil

## Secondi

### MAIN COURSES

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

Risotto with Mazara prawns, burrata, zucchini, salicornia

#### Salmone grigliato (D)(S)

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

#### Tagliata di Wagyu (D)

Grilled Wagyu striploin, potato millefeuille, beef jus

## Dolci

### DESSERTS

#### Tiramisù (D)

Lady finger biscuits, mascarpone, espresso coffee

#### Cannoli (D)(N)

Pistachio, chocolate, orange cannoli

(D) Dairy - (V) Vegetarian - (N) Contain Nuts - (S) Seafood - (R) Raw

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# Sharing Set menu 3

Drawing inspiration from the charm of Southern Italy and Amalfi Coast, Alici invites you to enjoy a delightful three course experience, designed for sharing and perfect gathering with family and friends.



**550 AED**



## Antipasto

### STARTER

#### **"Alici" Crudo di Mare (S)(R)**

Mazara prawns, langoustines, hand-dived scallop, seabass tartare, salmon tartare, sliced bluefin tuna, oysters selection

#### **Burrata (D)(V)**

Burrata, organic heirloom tomato, basil oil

#### **Polpo alla griglia (D)(S)**

Grilled octopus, beluga lentils, saffron, romanesco pepper sauce

#### **Pizza al tartufo (D)**

Mozzarella fior di latte, black truffle, chives

## Secondi

### MAIN COURSES

#### **Mezze maniche "Mancini" all'astice (S)**

Mezze maniche "Mancini", whole canadian lobster, fresh tomato sauce

#### **Rombo chiodato (S)**

Whole baked turbot, baby potatoes, cherry tomatoes

#### **Tagliata di Wagyu (D)**

Grilled Wagyu striploin, potato millefeuille, beef jus

## Dolci

### DESSERTS

#### **Tiramisù (D)**

Lady finger biscuits, mascarpone, espresso coffee

#### **Cannoli (D)(N)**

Pistachio, chocolate, orange cannoli

#### **Selezione di frutta**

Selection of tropical fruits with fruit sorbets

(D) Dairy - (V) Vegetarian - (N) Contain Nuts - (S) Seafood - (R) Raw

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*Alici*

# Let's Connect

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