

Alici

Beautiful Brunch

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

Packages

NON-ALCOHOLIC AED 395

Brunch, selected mocktails, 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

Seabass tartare, green apple, lemon oil

Ars Italica "Transmontanus"

Italian, sustainably-raised Pacific white sturgeon

Tartare di tonno

Tuna tartare, blood orange, lemon oil

Dibba Bay Oysters n2 - Fujairah

APPETISERS FOR THE TABLE

Antipasti

STARTERS

Pizza Pala (D)(V)

Flatbread, datterino tomatoes, rocket leaves, mozzarella

Arancini di polpo (D)(S)

Fried octopus arancini, citrus mayonnaise

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 mayonnaise

Burrata (D)(V)

Burrata, organic heirloom tomatoes, 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 urchins, amberjack, Amalfi lemon zest

Ravioli di stocco e datterino (D)(S)

Handmade ravioli, cod, 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

Linguine "Mancini" all'astice (S)

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

Filetto di branzino (S)

Searched seabass fillet, pappa al pomodoro, clams

Salmone grigliato (D)(S)

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

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 seabass (for 4 pers.)

Orata al cartoccio (S)

Baked seabream, cherry tomatoes, 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

@aliciidubai

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