

SMALL BITES

MARINATED OLIVES (V)	28
Kalamata olives, lemon & pepper	
SMOKED EGGPLANT DIP (V)(G)(N)	42
Rustic bread, agrodolce & toasted cereals	
CHICKEN LIVER CROSTINI (D)(A)(E)(G)	55
Braised onions, black grapes & parmesan	
CRISPY ZUCCHINI FILO CIGARS (D)(G)	42
Pecorino & sundried tomato tapenade	
ARANCINI (D)(E)(G)	52
Fried risotto balls filled with bolognese ragout & cheese	

STARTERS

CRISPY HEN'S EGG & ASPARAGUS (D)(E)(G)	68
Green & white asparagus, arugula, lemon, truffle & parmesan	
PRAWNS CARPACCIO (S)	42
Olive oil, pink pepper & chives	
BEEF TARTARE (D)(E)(G)	90
Agrodolce vegetables, spicy dressing & thin croutons	
FRIED CALAMARI (D)(E)(G)	72
Spices, zucchini & tartar sauce	
BAKED FONTINA CHEESE (V)(D)(G)	58
Garlic, herbs & rustic bread	
LOCALLY MADE BURRATA (G)(D)(V)(N)(S)	94
Fresh burrata, crispy lavash, tomatoes & saffron dressing	
CUMIN SPICED BEETROOT (D)(E)(V)(N)(S)	60
Minted labneh, salty granola & arugula	

SALADS

ENDIVE & APPLE (V)(D)(E)(N)	58
Belgian endives, apple, baby gem, walnuts & dried cranberry	
GREEN VEGETABLES WITH BUFFALO MOZZARELLA (V)(D)	70
Grilled zucchini, garden peas, sugar snap & vinaigrette	
WATERMELON & FETA (V)(D)	66
Fresh mint & basil, chives & nigella seed	
POACHED PRAWN & SPINACH (D)(S)	105
Arugula, avocado, tzatziki, pickled onion, parmesan & vinaigrette	
POTATO, YOGHURT, HERBS & SALAD (V)(D)	62
Spiced potato, mint chutney, green olives, onion & pomegranate	

PASTA & RISOTTO

GNOCCHI WITH FRESH TOMATO (V)(D)(E)(G)	82
Buffalo mozzarella & fresh basil	
EGG TAGLIATELLE MUSHROOM (V)(D)(E)(G)	98
Egg tagliatelle, wild mushrooms, truffle & parmesan cream	
SPAGHETTI VONGOLE (A)(S)(G)	120
Fresh clams, white wine, garlic & chili & parsley	
PACCHERI LOBSTER (D)(S)(G)	220
Atlantic lobster, cherry tomato & lobster bisque	
EGG PAPPARDELLE LAMB RAGOUT (D)(E)(G)	98
Slow braised lamb shoulder & pecorino cheese	
VEGETABLE "BOLOGNESE" (V)(G)	78
Mix vegetable ragout with lentils on rigatoni pasta	
VEGAN PUMPKIN RISOTTO (V)(N)	88
Mandarin, almond & sage	

THIN CRUST PIZZA

MARGHERITA (V)(D)(G)	87
Tomato sauce, fiordilatte mozzarella, parmesan & basil	
SALAME E BROCCOLI (D)(G)	95
Tomato sauce, fiordilatte mozzarella, spicy salami, broccolini & garlic oil	
QUATTRO FORMAGGI (V)(D)(G)	98
Fiordilatte mozzarella, smoked scamorza, pecorino & gorgonzola	
BRESAOLA (D)(G)	105
Tomato sauce, fiordilatte mozzarella, bresaola, arugula & parmesan	
TRUFFLE & BURRATA (V)(D)(G)	155
Fiordilatte mozzarella, black truffle, burrata & argula	

MAIN COURSE

ROASTED PRAWNS (S)(G)	188
Herb crust, lemon, spices & marinated zucchini	
FRIED ARTICHOKE (V)(G)(N)	92
Grilled broccolini, agrodolce onion, fresh orange & tarragon	
GRILLED ANGUS STRIPLIN (D)	212
Salsa verde, roasted tomatoes, arugula & parmesan	
LAMB CUTLETS (D)(E)	195
Mint & yoghurt marinade, caponata & roasted black garlic	
GRILLED SEABASS (D)(E)	178
Roasted bell peppers, fennel, olives, feta cheese & lemon butter	
CHICKEN MILANESE (E)(G)	118
Breaded chicken cutlets with rocket salad & vinaigrette	

SIDES

FRIES	32
SWEET POTATO FRIES	32
GRILLED VEGETABLES	25
SAUTÉED BROCCOLINI	32
MASHED POTATO	32
GARDEN SALAD	36

DESSERTS

CITRUS TART (V)(D)(E)(N)	52
Gluten free almond flour crust with fresh lemon curd & meringue	
TIRAMISU (V)(D)(E)(G)	58
Mascarpone light cream, espresso biscuits, cocoa & blueberries	
HONEY ROASTED PEARS (V)(D)(E)(G)(N)	52
Whipped ricotta, golden raisins, nut crumble & pistachio	
AFFOGATO SUNDAE (V)(D)(E)	48
Vanilla ice cream, espresso, chocolate sauce, toasted meringue & cocoa crumbs	
GELATO & SORBET (V)(D)(E)(N)	46
Two scoops served with seasonal fruit garnish	

(V)vegetarian (D)contains dairy (A)contains alcohol (E)contains egg (S)contains shellfish
(G)contains gluten (N)contains nuts

Most vegetarian dishes can be served vegan

If you have a food allergy or special dietary requirement please inform a member of our team



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