

Seafood

(S) SEAFOOD PLATTER ROYALE 968

Seafood platter with lobster, oysters, red prawn, langoustine, octopus, baby squid and mussels

(R)(S) OYSTER (HALF DOZEN) 246

Gillardeau oysters served with mignonette sauce and lime

(R)(D) TUNA TARTARE 86

Yellowfin tuna with capers, basil, samphire and strawberry-capers relish

(R)(S) CARPACCIO DI GAMBERI ROSSI, FINOCCHI E ARANCE 162

Raw red prawn carpaccio, fennel and orange segment salad

(R)(S)(D) TARTARE DI GAMBERI ROSA 96

Pink prawn tartare, stracciatella cheese, frisee salad, bread crouton

(D)(N) OCTOPUS CARPACCIO 82

Pesto dressing, green beans, caper berry, potato and olives

CARPACCIO DI PESCE SPADA AFFUMICATO CON SALSA VERDE E LATTUGHINE 88

Smoked swordfish carpaccio with capers and herbs emulsion, baby gem lettuce

(S) ZUPPA DI COZZE CON OLIVE E CAPPERI 118

Blue mussel Mediterranean soup with black olives, capers and cherry tomatoes

(S) FRITTURA DI PARANZA CON MAIONESE ALL'AGLIO 155

Deep fried assorted Apulian seafood with roasted garlic mayonnaise

Appetizers

(D) BURRATA & FRESH TOMATO SALAD 155

300g Classic Burrata cheese, heirloom tomatoes, extra virgin olive oil and fresh basil

(V) INSALATA ESTIVA DI POMODORI E BASILICA 78

Summer heirloom tomato salad with red onions and fresh basil

(D)(N) INSALATA DI SPINACI, NOCI, CAPRINE, TZATZIKI E MELA VERDE 78

Baby spinach leaves, walnuts, goat cheese, yogurt and cucumber dressing, green apple

(V) BRUSCHETTONA CLASSICA CON POMODORINI, CARCIOFI, OLIVE E BASILICO 70

Toasted semola bread served with cherry tomatoes, artichokes globes, Kalamata olives and basil

(D) ELICHE ALL'INSALATA CON SENTORI MEDITERRANEI 80

Eliche pasta with mozzarella, cherry tomatoes, olives, capers, oregano and tuna

(S) PORTOCERVO 146

Boston lobster, potatoes, cherry tomatoes, celery, red onions and vinaigrette

(P) Contains Pork (V) Vegetarian (A) Alcohol (N) Nuts (D) Dairy (S) Shellfish (R) Raw

All prices are in UAE Dirhams and inclusive of 10% service charge, 7% dubai municipality fees and 5% VAT.

(S) POSILLIPO 104

Ensemble' of Mediterranean crustaceous and seafood with crunchy vegetables and lemon dressing

(S) AMALFI 106

Octopus, calamari, olives, potatoes, cherry tomatoes and lemon dressing

(P)(D)TAVOLA DI SALUMI E CONDIMENT 82 / 128

Selection of pork cold cuts with aged cheeses and condiments

**(D)(R)CARPACCIO DI MANZO CON FUNGHI,
DRESSING CIPRIANI E PARMIGIANA 112**

Raw beef Carpaccio with Cipriani dressing, croutons, mushrooms and Grana Padano cheese

(D)VITELLO TONNATO ALLA MANIERA DELLA BUSSOLA 92

Slow cooked veal served with tuna mayo sauce, crunchy vegetables and marinated egg yolk

Pasta

(S)(A) SPAGHETTI ALLA PESCATORA 136

Spaghetti pasta with seafood, cherry tomatoes and fresh basil

(S)(A) LINGUINE ALL'ASTICE DELLA BUSSOLA 465

Wheat durum linguini with fresh Canadian lobster, cherry tomatoes and parsley

(A) STROZZAPRETI CON RAGOUT DI SPIGOLA, ASPARAGI E PIENNOLO 126

Strozzapreti pasta with seabass, asparagus and cherry tomatoes

(D) FUSILLONI, POMODORINI, MOZZARELLA E BASILICO 86

Fusilloni pasta, datterino tomatoes, mozzarella cheese, fresh basil

BUCATINI ALLA AMATRICIANA 108

(P)(D) Bucatini pasta with pork guanciale, mild spicy tomato sauce and Pecorino Romano cheese

(V)(D) RISOTTO AI FUNGHI 96

Riserva San Massimo rice with mushrooms, creamed with Parmigiano Reggiano cheese and fresh truffle

(A)(D)PAPPARDELLE AL SUGO DI OSSOBUCCO DI VITELLO E GREMOLATA 89

Homemade pappardelle with Ossobuco ragout and fresh gremolata

(N)(P)(D)AGNOLOTTI DEL PLIN RIPIENI DI VITELLO CON FONDO DI POLLO E PARMIGIANA 106

Handmade Agnolotti stuffed with roasted veal and Parmigiano Reggiano cheese, tossed with butter and sage

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Main course

(S) GRIGLIATA MISTA CON PESCI E CROSTACEI DEL MEDITERRANEO 407

Assorted Mediterranean seafood mix grill with citronette

(D)(S)BRANZINO ALLA PLANCIA, CON VEGETALI E SALSA AI CROSTACEI 208

Seabass a la plancha with red prawns, vegetables brunoise and bisque reduction

(S) GAMBERONI ALLA GRIGLIA 182

Grilled jumbo prawn, fresh tomato salsa and mesculine leaves salad

BISTECCA DI TONNO ALLA SICILIANA 216

Grilled Yellow fin tuna steak with Sicilian salmoriglio and grilled vegetables

SPIGOLA DA 1,2KG AL FORNO 450

Oven baked Seabass 1.2kg served with potatoes, tomatoes, capers and olives
(Choose your 2 side dishes) (Good to share)

(D) SUPREME DI POLLO 155

Chicken supreme, glazed vegetable, potato puree

**(D) TAGLIATA DI MANZO, RUCOLA, POMODORINI,
GRANA PADANO, BALSAMICO 312**

Wagyu beef rib eye MB7+, rocket leaves, cherry tomatoes, Grana Padano, aged balsamic

Side Dishes 45

SPINACI CREMOSI AL PARMIGIANO

(V)(D) Fresh spinach with butter and Parmesan cream

BROCCOLINI AGLIO, OLIO E PEPERONCINO

(V) Broccoli tossed with red chili and garlic

ZUCCHINE ALLA ESCABECHE

(V)(D) Roman fried zucchini with vinegar, mint and garlic

ASPARAGI VERDI AL BURRO

(V) Grilled green asparagus

Desserts

(A)(D)(N) TIRAMISU 50

Traditional layered mousse of Mascarpone cheese and sabayon with savoiardi biscuits dipped in espresso

(D) CROSTATINA AI LIMONI DI AMALFI 45

Short crust pastry filled with Amalfi lemon curd, baked meringue and citrus sorbet

FRUTTA FRESCA DI STAGIONE 58

Seasonal fruit platter

SORBETTI ARTIGIANALI 46

Peach, lemon, raspberry, pineapple

(D)(N) GELATI ARTIGIANALI 26

Chocolate, mango, strawberry, coconut

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Mare Signatures 95

PASSION FRUIT MARTINI

Grey Goose with Passion Fruit and Sugar

WATERMELON MARTINI

Grey Goose with fresh Watermelon and sugar

REGINA DEL MARE

Gin Mare mixed with Elderflower, Lavender and a dash of Blue Curacao

MELONO DI BOSCO

Gin Mare, Melon Liqueur and Green Chartreuse connected with Basil

DIABOLO

Fresh mix of Patron Silver, Cointreau, Grapefruit, Agave and Green Chili

SALERNO SOUR

Grey Goose, Limoncello, Strawberries and Honey

BACIO DEL SOLE

Cachaca, Apricot Brandy, Raspberries and Bubbles

Classics 75

Aperol Spritzer, Bull Frog, Bellini, Bloody Mary, Blue Kamikaze, Caipirinha, Cosmopolitan, Daiquiri, Espresso Martini, French Martini, Jagerbomb Long Island Ice Tea, Margarita, Mojito, Moscow Mule, Mimosa, Mai Tai Pina Colada, Sex on the Beach, Negroni, Whisky Sour

Champagne & Bubbles

Prosecco, Bottega Veneto	80	375		
Prosecco, Bottega Gold Veneto	120	585		
Laurent Perrier Brut La Cuveé	149	750	1400	
Ferrari Brut Trentino		725		
Moët Chandon Brut		895		
Veuve Clicqot Rosé		1100		
Moët Chandon Ice Imperial		1100		
Moët Chandon Brut Rosé		1350		
Ruinart Blanc de Blancs		1600		
Billecart-Salmon Brut Réserve		1900	3500	6500
Laurent Perrier Rosé		1900	4100	
Dom Perignon Brut		2500		
Carbon Brut NV Luminous		4400	8500	
Louis Roederer Cristal Brut		4500	9800	
Armand De Brignac Brut		4600		
Louis Roederer Cristal Rosé		8000		

White

Hidden Sea, Sauvignon Blanc Mina Seyahi Exclusive	62	310		
Babydoll, Sauvignon Blanc, Marlborough	75	350		
Gavi del Commne di Gavi, Villa Sparina, Piedmont	90	450		
Sancerre, Pascal Jolivet, Loire Valley	95	455		
Cloudy Bay, Sauvignon Blanc, Marlborough	110	550		
Pinot Grigio, Mongris, Marco Felluga		540		
San Leonardo, Trentino Alto-Adige, Sauvignon Blanc		560		
Sauvignon Blanc, Waterkloof, Stellenbosch		620		
Winkle, Terlano, Trentino Alto-Adige, Sauvignon Blanc		660		
Sauvignon Blanc, Marlborough, Greywacke		660	1200	
Fiano di Avellino, Mastroberarino, Campania		675		
Chablis Saint Martin, Domaine Laroche, Burgandy		720	1300	
Jermann, Friuli-Venezia Julia, Pinot Grigio		750		
Chablis, Premier Cru, Jean-Marc Brocard, Burgandy		850		
La Scolca Gavi di Gavi 'Black Label', Piedmont		1200		
Cervaro Della Sala, Marchesi Antinori, Umbria		1350		

Rose

Hidden Sea, Rose Mina Seyahi Exclusive	62	310	
Montej Rosé, Villa Sparina, Piedmont	70	330	
Château de L'Aumerade, Côtes de Provence	80	390	720
M de Minuty, Chateau Minuty, Côtes de Provence	85	415	750
Aix Rosé, Côtes de Provence		520	
Chateau Roubine La Vie en Rosé, Provence		520	950 1700
Miraval Rosé, Côtes de Provence		540	
Chateau D Esclan Whispering Angel, France		550	
Alie Ammiraglia, Frescobaldi, Italy		565	
Etna Rosato, Tenuta Delle Terre Nerre, Sicily		560	
By Ott Rosé, Domaines, Côtes de Provence		590	
Sancerre Rosé , Pascal Jolivet, Loire Valley		690	

Red

Hidden Sea, Shiraz Mina Seyahi Exclusive	62	310
Matua Valley, Marlborough, New Zealand	80	380
Catena Alamos, Argentina	85	410
Barbera del Monferrato, Villa Sparina, Piedmont	85	420
Villa Antinori Rosso, Antinori, Tuscany	95	455
La Cryma Chirsty, Del Vesuvio, Campania		595
Chianti Classico, Ruffino Riserva Ducale, Tuscany		620
Pinot Noir, Terlano, Alto- Adige		625
Amarone della Valpolicella, Luigi Righetti, Veneto		655
IDDA Etna Rosso, Graci & Gaja, Sicily		850
Pinot Noir, Cloudy Bay, Marlborough		950

Premium Whisky 40ML 79 / 750ML 1250

Macallan 12
Chivas Extra
Nikka from Barrel
Haig Club

Nikka Pure Malt
JW Gold label
Single Barrel Woodford reserve
Jack Daniels

Gin Perfect Service 79

Gin Mare Rosemary
London No.1
Monkey 47
Ophir
The Botanist
Portobello Road

Chase Seville's
Bloom East Impirial
Nikka Coffey Gin
Bull Dog
Malfy

Tequila 40ML 79 / 750ML 1250

Patron XO Café
Patron Anejo
Patron Repasado

Don Julio Blanco
Don Julio Anejo

Vodka 40ML 79 / 750ML 1250

Beluga
Grey Goose
Absolut Blue
Belvedere

Ciroc
Imperia
U'Luvka
Kettleone

Rum 40ML 79 / 750ML 1250

Zaccapa 23
Matusalem Gran Reserva 15yo
Pyrat XO
Diplomatico

Takamaka White
Takamaka Coco Rum

Beer

BOTTLE 48 / DRAFT 55

Peroni Peroni
Stella Artois Stella Artois
Heineken Heineken
Corona
Howgarden

CRAFT 65

Brooklyn Lager
Dead Guy Ale
Lagunitas

Hitachino
Brewdog Dead
Birra 91

Cider

Magners 72
Strongbow 48

Mare Refreshers 69

WATERMELON PUNCH

Fresh mint and watermelon with lychee

BEACH PEACH

Fresh basil with peach, lychee, green apple

BUSSOLA SMOOTHIE

Fresh banana, strawberry, dates, honey, orange juice

FOUR SEASONS

Mango, strawberry, pineapple juice, peach puree

LEMON QUENCH

Lemon juice, mint leaves, mineral water, sugar syrup

Shisha | 99

Exclusive flavors