

ALBA TERRACE

BREADS & OLIVES

SELECTION OF BREADS (D, SE) 30
Focaccia, Flatbread with Honey Roast Garlic & Baba Ganoush

CASTELVETRANO OLIVES (G) 30

STARTERS

CHILLED GAZPACHO (D) 45
Black Olive Tapenade

CLASSIC MARSEILLE BOUILLABAISE 95
Rouille & Basil

MINT, FETA, CUCUMBER SALAD (D, G, N, SE) 65
Peas, Broad Beans & Quinoa

SHAVED ARTICHOKE SALAD (E, N, G) 70
Dill, Cucumber & Almonds

GREEK SALAD 65 (D, G) 65
Tomato, Feta, Cucumber & Olives

BALSAMIC MARINATED FIGS SALAD (D, G, N, SE) 65
Saint Maure De Touraine, Mache & Caramelized Orange

TUNA TARTAR (G) 75
Haricot Vert, Rocket Salad, Balsamic Vinaigrette

HOUSE MADE RICOTTA (D, G) 75
Salt Baked & Pickled Beets

SHARING PLATES

MARINATED TUNA PIZZA (D, E, N, SE) 80
Rocket Pesto, Caper Sauce & Truffle Oil

FRIED CALAMARI (E, G) 75
Black Ink Tempura, Garlic Aioli

BEEF CARPACCIO (D, G, N) 100
Black Pepper, Parmesan & Rocket Pesto

SIGNATURE CHARCUTERIE BOARD (D, E) 90
Smoked Duck Breast, Beef Coppa, Truffle Salami, Wagyu Chorizo Sour Apple Chutney, Grape Chutney, Celeriac Remoulade Grilled Sour Dough Bread

SIGNATURE DISHES

BURRATA (D, G) 90
Confit Tomato, Basil & Tomato Oil

OCTOPUS CARPACCIO (G, N) 100
Roast Tomato Fondue, Pine Nuts, Marjoram

SPAGHETTI VONGOLE 95
Garlic, Parsley & Tomato

BRAISED BEEF RAVIOLI (D, E) 110
Truffle, Baby Spinach & Fried Garlic

LOBSTER TAGLIOLINI (E) 250
Sauce Vierge & Basil

ALBA PIZZA (D) 90
Ricotta, Mozzarella, Button Onions, Baby Spinach & Truffle

SEAFOOD

TRAY BAKED BREAM (G) 130
Confit Tomato, Grilled Squid & Olives

PAN SEARED SEA BASS (N, SE) 135
Orzo, Red Pepper Relish & Basil Artichokes

BLACKENED OCTOPUS (SE) 120
Tomato Jam & Burnt Aubergine Puree

SAFFRON MULLET (D) 145
Saffron Mased Potato, Courgette, Basil & Olives

PRAWNS A LA PLANCHA (D, N) 140
Dill & Lemon Salt, Raw Courgette Spaghetti

MEAT & GRILL

LAMB LOIN (D, SE) 180
Sheeps Cheese, Dried Black Olive & Slow Baked Onion

CHICKEN MILANESE (D, E) 120
Parmesan Crust, Frisee Mache Salad & Balsamic Shallot Vinaigrette

SPATCHCOCK BABY CHICKEN (D, G) 120
Green Olive & Oregano Pesto, Creamed Spinach

SLOW COOKED BEEF CHEEK (D, SE) 140
Burnt Aubergine, Garlic & Strained Yogurt

US PRIME RIBEYE (G) 290
Corn fed, 350g

GREEN PEPPER CORN / CEP SAUCE (D) 20

PASTA, RISOTTO & PIZZA

VEAL MINCE AND TUBE MACARONI PASTA (D) 85
Cheese Sauce, Gruyere & Parmesan

WILD MUSHROOM RAGOUT TAGLIATELLE (D, E) 85
Mushroom Cappuccino, Sorrels & Basil Oil

TAGLIATELLE (D, E) 70
Cherry Tomato, Rocket & Basil

SICILIAN RED PRAWN RISOTTO (D, G, N) 150
Courgette & Pistachio

RISOTTO VERDE (D, G, SE) 70
Rocket, Kale, Spinach & Pecorino

PIZZA & BURGER

CLASSIC MARGHERITA PIZZA (D) 70

CHORIZO PIZZA (D) 85
Mozzarella & Parmesan

MEDITERRANEAN PIZZA (D, N) 85
Mozzarella, Artichokes, Piquillo, Cherry Tomatoes, Onions & Pesto

WILD MUSHROOM PIZZA (D) 90
Ricotta, Mushroom Ketchup, Portobello & Truffle

LENTIL BURGER (D, E, N, SE) 75
Tomato & Olive Bun, Aubergine Relish, Piquillo Pepper, Avocado, Pesto, Grated Courgette Mozzarella, Rocket & Tapenade

DESSERT

SICILIAN CHEESECAKE (D, E) 45
Sour Cream Ice Cream

RASPBERRY & CHOCOLATE (D, E) 40
Chocolate Mousse, Chocolate Parfait, Raspberry Meringue & Chocolate Ice Cream

PEACH SUNDAE (D, E, N) 40
Pistachio Sponge, Vanilla Custard, Strawberry Jelly & Peach Sorbet

RASPBERRY SABLE (D, E) 45
Raspberry Sorbet

MIXED RED BERRY PUDDING (N, SE) 50
Cardamom & Cashew Cream

APPLE TART FINE (D, E) 45
Cinnamon Ice Cream

SIDES

SWEET POTATO FRIES 30
Rosemary Salt (G)

FATTOUSH 25
Tomato, Cucumber & Pomegranate (G)

MASHED POTATO 30
Crispy Shallots (D)

PATATAS BRAVAS 30
Garlic Aioli (D, G, E)

CAULIFLOWER & RAISIN TABBOULEH 30
Tomato, Cucumber & Cumin Dressing (G, N)

STEAMED BROCCOLI 30
Olive Oil & Lemon (G)

MENU CREATED BY CHEF TOM AIKENS

All prices are in UAE Dirhams and are inclusive of all applicable service charges and local fees. Please speak to a member of the team if you have allergies or specific dietary requirements.
(D) CONTAINS DAIRY (E) EGGS (G) GLUTEN FREE (N) CONTAINS NUTS (S) SOYA (SF) CONTAINS SHELLFISH (SE) CONTAINS SEED