

ALBA TERRACE

BREADS & OLIVES

SELECTION OF BREADS (D, SE) 30
Focaccia, flatbread with honey roast garlic & baba Ganesh

CASTELVETRANO OLIVES (G) 30

STARTERS

CRAB & BASIL SOUP (D, SE) 65
Amalfi lemon

CHILLED GAZPACHO (D) 40
Black olive tapenade

HERITAGE TOMATO TART (D) 50
Puff pastry

SHAVED ARTICHOKE SALAD (E) 60
Dill, cucumber & almonds

MINT, FETA, CUCUMBER SALAD (D, G, N, SE) 60
Peas, broad beans & quinoa

BALSAMIC MARINATED FIGS (D, G, N, SE) 60
Saint-maure de touraine, mache & caramelized orange

HOUSE MADE RICOTTA (D, G) 75
Salt baked & pickled beets

SHARING PLATES

MARINATED TUNA PIZZA (D, E, N, SE) 75
Rocket pesto, caper sauce & truffle oil

FRIED CALAMARI (E, G) 75
Black ink tempura & garlic aioli

BEEF CARPACCIO (D, G, N) 90
Black pepper, parmesan & rocket pesto

SIGNATURE CHARCUTERIE BOARD (E) 90
Smoked duck breast, beef cope, truffle salami, wage 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

HERB CRUSTED VEAL CHOP MILANESE (D, N, SE) 210
Aborigine & green tomato stew, spiced tahini & caramelized yoghurt

ALBA PIZZA (D) 90
Ricotta, mozzarella, button onions, baby spinach & truffle

FISH

TRAY BAKED BREAM (G) 120
Confit tomato, grilled squid & olives

SAFFRON POACHED MONKFISH (D, SE, G) 170
Lilliput capers, slow cooked Florence fennel

PAN SEARED SEA BASS (N, SE) 125
Orzo, red pepper relish & basil artichokes

PRAWNS A LA PLANCHA (D, N) 130
Dill & lemon salt, raw curgette spaghetti

SPLIT GRILLED LOBSTER (D, G, SF) 370
Sauce verge

MEAT

SLOW COOKED BEEF CHEEK (D, SE) 135
Burnt aborigine, garlic & strained yogurt

VEAL MEATBALLS (D) 95
Spiced tomato sauce & basil polenta

LAMB LOIN (D, SE) 165
Sheep's cheese, dried black olive, slow baked onion

SPATCHCOOK BABY CHICKEN (D, G) 110
Green olive & oregano pesto, creamed spinach

USDA PRIME TENDERLOIN (G) 290
Corn fed, 250g

SAUCES

GREEN PEPPERCORN (D, G) 20
CEP SAUCE (D, G) 20

PASTA, RISOTTO & PIZZA

VEAL MINCE AND TUBE MACARONI PASTA (D) 85
Cheese sauce, gruyere & parmesan

CHICKEN RAGOUT CAVATELLI PASTA (D, SE) 95
Wild mushroom & spaghetti squash

TAGLIATELLE (D, E) 70
Cherry tomatoes, rocket & basil

SICILIAN RED PRAWN RISOTTO (D, G, N) 150
Curette & pistachio

RISOTTO VERDE (D, G, SE) 70
Rocket, kale, spinach & pecorino

CLASSIC MARGHERITA PIZZA (D) 65

CECINA DE LEON PIZZA (D) 85
Mozzarella, basil & curgette

WILD MUSHROOM PIZZA (D) 90
Ricotta, mushroom ketchup, portobello & truffle

VEGETABLE

LENTIL BURGER (D, E, N, SE) 70
Tomato & olive bun, aborigine relish,
Piquillo pepper, avocado, pesto, grated corvette,
mozzarella, rocket & tapenade

AUBERGINE PARMIGIANA (D, E) 65
Basil

DESSERT

SICILIAN CHEESECAKE (D, E) 40
Sour cream ice cream

DARK CHOCOLATE TART (D, E, N) 40
Pistachio ice cream

RASPBERRY SABLE (D, E) 40
Raspberry sorbet

MIXED RED BERRY PUDDING (N, SE) 40
Cardamom & cashew cream

APPLE TART FINE (D, E) 40
Cinnamon ice cream

SIDES

SWEET POTATO FRIES (G) 30
rosemary salt

CUCUMBER SALAD (G) 25
pear, sumac & onion

RATTE MASHED POTATO (D) 30
crispy shallots

HERITAGE TOMATO SALAD (N,G) 45
basil capers & peanuts

GREEK SALAD (D,G) 35
tomato, feta, cucumber & olives

PATATAS BRAVAS (D,G,E) 30
garlic aioli

ROASTED BROCCOLI (G,SE,N) 30
almonds & red pepper tahini

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