



SPRING
is in the air

LA CUCINA
di EATALY

Allergens



Vegan



Seafood



Vegetarian



Nuts

All prices are in UAE dirhams and inclusive of 5% VAT. Some of our products may contain nuts or traces of nuts, in case of allergies please consult our team. The daily amount for an average adult is 2000 Calories. Requirements may vary based on individual needs.

Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

Antipasti

Appetizers

Soup

ZUPPA DI LEGUMI | 39 🌱
THREE BEAN SOUP

Rustic traditional legumes soup with a blend of lentils, cannellini beans, and borlotti beans

ZUPPA DI POMODORO | 39 🌱
TOMATO SOUP

Velvet tomato & chargrilled organic capsicum soup

ZUPPA DI PORRI PATATE | 39 🌱
POTATO AND LEEK SOUP

Veloute of potatoes and seasonal leeks

Starter

PANE & AGLIO | 21 🌱
GARLIC BREAD

Aromatic & crispy pizza dough with extra virgin olive oil and roasted garlic

PANE AL FORMAGGIO | 26 🌱
CHEESE BREAD

Crispy pizza dough with mozzarella cheese and Grana Padano

PATATINA TONDA | 32 🌱
POTATO CHIPS

Homemade Agria potato chips served with organic ketchup

Add on: Cacio e pepe 3 | Herb salt 3 | Truffle seasoning 7

PATATINA DOLCE | 36 🌱
SWEET POTATO CHIPS

Homemade sweet potatoes chips

BRUSCHETTA POMODORINI | 46 🌱
CLASSIC ITALIAN BRUSCHETTA

Grilled Eataly Rustic bread topped with cherry tomatoes, garlic, basil, and extra virgin olive oil

ARANCINO AI FUNGHI | 49 🌱
RICE BALLS WITH MUSHROOM

Three golden, crispy rice balls, filled with flavorful mushroom risotto and creamy Taleggio cheese

MANZO E RICOTTA | 64
STUFFED BEEF CARPACCIO

Homemade raw beef tenderloin carpaccio filled with ricotta cheese and Grana Padano

FRITTO DI CALAMARI | 69 🌱
FRIED SQUID

Deep fried squid marinated with lemon, chilli and sage served with mint yogurt sauce



Potato and leek soup



Stuffed beef carpaccio

I CICCHETTI *Mini bites*

IL FUNGO GRATINATO | 39 🌱
BAKED MUSHROOM

Whole baked portobello mushroom topped with aromatic bread crumbs and roasted garlic

ALETTE DI POLLO | 44
CHARGRILLED CHICKEN WINGS

Chargrilled glazed chicken wings

SFORMATO DI MELANZANE
E RAGÙ | 49 🌱

EGGPLANT LASAGNA

Layers of eggplant and tasty potatoes generously blanketed with a vegan ragù

BOCCONCINI FRITTI | 49 🌱
FRIED CHEESE

Golden fried mini bufala mozzarella with arrabbiata sauce

SALMONE FRITTO | 69 🌱
FRIED SALMON

Crispy salmon strips and potatoes with garlic mayo sauce



Fried salmon



Fried cheese

Salad

INSALATA ROMANA | 56
CEASAR SALAD

Chopped boston & grilled baby lettuce salad, slow cooked chicken and cornetto croutons drizzled with creamy cheese dressing

Add on : Egg 6 | Beef bacon 9 | Chicken 24 | Shrimps 32

FINOCCHI E ARANCE | 59
FENNEL AND ORANGE SALAD WITH SALMON

Pan-seared salmon with refreshing blend of crisp fennel and caramelized orange tossed in dill citrus dressing

CAPRINO | 64 🌱 🌱
GOAT CHEESE SALAD

Organic roasted beetroot, baby spinach, caramelized orange, crispy coated pistachio and Caprino goat cheese drizzled with blueberry balsamic dressing

POLLO | 76
CHICKEN SALAD

A Keto friendly salad with grilled chicken, poached egg, baby kale, avocado, cheese and crispy bacon

BURRATA E POMODORINI | 79 🌱 🌱
BURRATA SALAD

Colorful heirloom tomatoes with homemade basil pesto and burrata cheese



Cesar salad



Fennel & orange salad with salmon

La Pasta e Risotto

Pasta and Risotto

DAILY MADE IN-HOUSE FRESH PASTA

Every day at Eataly, our pastai transform simple high-quality ingredients into delicate pasta shapes inspired by the rich traditions of Italian regions.



LASAGNA CLASSICA | 79

CLASSIC LASAGNA

Traditional lasagna, baked with wagyu bolognese ragù and bechamel sauce

RAVIOLI CAPRESI CON BURRATA | 79 🍃 🍷

CHEESE RAVIOLI WITH BURRATA

Homemade ravioli filled with mozzarella, caprotto, parmesan and pecorino cheese with pummarola sauce and burrata

PAPPARDELLE AL RAGU | 86 🍃

HOMEMADE PAPPARDELLE VEAL RAGU

Homemade fresh pappardelle pasta tossed with slow cooked veal and porcini ragù

Gragnano 'Afeltra' pasta and risotto

PACCHERI ALLE VERDURE | 59

PACCHERI WITH VEGETABLE RAGU

Paccheri with seasonal vegetable ragù bolognese style

RIGATONI ALL' ARRABBIATA | 65 🍃

RIGATONI WITH TOMATO SPICY SAUCE

Cooked in a tomato-based sauce, this “angry” pasta is spiced with dried chilli and parsley

SPAGHETTO DI EATALY | 69 🍃

SPAGHETTI WITH TOMATO SAUCE

The famous Italian recipe, spaghetti with “Così Com'è” tomato sauce and a sprig of basil

SPAGHETTO ALLA BOLOGNESE | 79

SPAGHETTI BOLOGNESE

Spaghetti with wagyu bolognese ragù | Fresh pasta +6

RISOTTO AI FUNGHI | 79 🍃

MUSHROOM RISOTTO

Risotto with porcini butter mushrooms and Parmigiano Reggiano

SPAGHETTO AI FUNGHI | 82 🍃

SPAGHETTI WITH MUSHROOMS

Spaghetti with creamy mushroom sauce | Fresh pasta +6

LINGUINE AL GRANCHIO | 139 🍃

LINGUINE WITH CRAB

Linguine with Alaskan crab meat, delicately tossed in a flavorful blue crab bisque

GO GLUTEN-FREE PASTA +12

Please be aware that all our dishes are prepared in a kitchen that handles gluten-containing ingredients



Homemade pappardelle veal ragù



Linguine with crab

La Pizza

Neapolitan-style pizza

THE STORY OF PIZZA MARGHERITA

According to popular tradition, in 1889, 28 years after the unification of Italy, Queen Margherita of Savoy, wife of King Umberto I, visited Naples. To honour her visit, chef Raffaele Esposito of Pizzeria Brandi, and his wife, created a pizza resembling the colours of the Italian flag, green (basil), white (mozzarella) and red (tomato). They named it after the Queen - Pizza Margherita.



MARGHERITA | 70 🍷

TOMATO AND CHEESE

The queen of Italian pizza made with Antonella tomato sauce, fior di latte mozzarella and fresh basil

MARGHERITA DOPPIA | 80 🍷

TOMATO AND DOUBLE CHEESE

Our classic Margherita with the double generous layer of fior di latte mozzarella

POMODORI MARINATI E BURRATA | 76 🍷 🍷

CHERRY TOMATOES AND BURRATA

Fresh tomato sauce with roasted cherry tomatoes and creamy burrata cheese

BUFALINA | 82 🍷

TOMATO AND BUFFALO MOZZARELLA CHEESE

Antonella tomato sauce, bufalina mozzarella and fresh basil

SALAME PICCANTE | 76

SPICY SALAMI

Antonella tomato sauce with mozzarella topped with chorizo

PIZZA AL TARTUFO | 139 🍷

MUSHROOM AND TRUFFLES

Classic cheese pizza with wild mushrooms topped with fresh truffle

New Style LE SPECIALI DI EATALY

Our new multi-cereal dough, thinly rolled for a crispier taste

MARINARA | 54 🍷

CLASSIC MARINARA

A classic Italian pizza with freshly crushed pulp tomatoes and thinly sliced garlic with a hint of oregano

PIZZA TONNO PICCANTE | 86 🍷

SPICY TUNA PIZZA

White base pizza with mozzarella di bufala and Callipo tuna with sweet and sour onion

WAGYU COPPA | 89

WAGYU BEEF HAM

Antonella tomato sauce, fior di latte, wagyu beef coppa and wild rocket

Add-on:

Mushrooms | 12

Bresaola | 19

Truffle Oil | 12

Fior di Latte | 16

Salame | 19

Fresh Truffle | 39

Homemade sausage | 19

Wagyu Chorizo | 26

Burrata | 19

Tuna | 26

Bufala | 19

Wagyu Coppa | 29



Our pizza is cooked in a wood-fired rotating Marana oven



Cherry tomatoes and burrata pizza



Spicy tuna pizza

IL BRODO

Hearty broth dishes

CANEDERLI IN BRODO | 54 BREAD DUMPLING IN CHICKEN BROTH

A traditional northern Italian dish with bread and cheese dumpling in a rich chicken broth

FREGOLA FRUTTI DI MARE | 109 🐟 SEAFOOD FREGOLA

Homemade Sardinian “fregola pasta” with a mix seafood in rich tasty sauce

AGNELLO IN BRODO | 119 LAMB SHANK

Slowcooked lamb shank in broth with seasonal vegetables



Bread dumpling in chicken broth



Lamb shank

I Secondi

Main dishes



JOSPER CHARGRILLED

Tradition and innovation come together in the design of this hybrid grill and oven. Cooks at over 400°C on coal that creates the perfect heat to seal all the goodness and juiciness inside.

Fish

BURGERINO SALMONE | 89

CRISPY SALMON BURGER

Black ink burger bun with a battered salmon served with sweet potato chips

SALMONE ALLA GRIGLIA | 99

GRILLED SALMON

Grilled fresh salmon with sautéed beans and carrots

GAMBERONI ALLA GRIGLIA | 99

GRILLED SHRIMPS

Chargrilled locally sourced shrimps in citrus marination

FILETTO DI CERNIA | 109

HAMOUR FILLET

Locally sourced panseared Royal Hamour fillet with grilled asparagus and mediterranean chunky sauce



Crispy salmon burger



Hamour fillet

Meat

POLLO CROCCANTE ALLE ERBE | 94

BUTTER & HERBS CHICKEN

Butter and herbs stuffed yellow corn chicken breast breaded served with mashed potato and mushroom sauce

POLLETTO ALLA GRIGLIA | 99

GRILLED BABY CHICKEN

Roasted Italian baby chicken "Scudetto Rosso" served with crispy potatoes

CARNE E PATATE | 99

BEEF TENDERLOIN & POTATOES

Thinly sliced beef with a light mushroom sauce served with crispy Agria potatoes

DORATO | 106

GRILLED CHICKEN SUPREME

Grilled corn-fed chicken breast with mashed potatoes

COTOLETTA ALLA MILANESE | 148

VEAL MILANESE

Pan-fried oats breaded veal with rocket leaves and cherry tomatoes served with crispy potatoes

TAGLIATA DI MANZO | 179(200G) 199(250G)

CHARGRILLED TENDERLOIN STEAK

Australian Highland Tenderloin 150 days grass fed served with truffle mashed potatoes

TAGLIATA DI WAGYU | 249(200G) 299(250G)

CHARGRILLED TENDERLOIN WAGYU STEAK

Australian Rangers Valley Tenderloin MB5+ 360 days grass fed with herbs and butter baby potatoes



Fried butter & herbs chicken



Beef tenderloin & potatoes

Side dishes:

- Mashed Potatoes | 29
- Sweet Potato | 29
- Roasted Potatoes | 29
- Grilled Vegetables | 29

- Crispy Potato | 29
- Sauteed Beans | 29
- Sauteed Mushroom | 32
- Truffle Mashed Potatoes | 36

Great for Sharing!

CERNIA REALE | 349

CHARGRILLED WHOLE ROYAL HAMOUR

1.5 kg Chargrilled Royal Hamour serve with your selection of side dish

SOGLIOLA ALLA MUGNAIA | 389

PANSEARED ATLANTIC DOVER SOLE

Atlantic Dover Sole panseared in lemon and butter sauce with capers and parsley

LA GRANDE | 399

THE BIG ONE

1kg Wagyu Beef Tri tip MB 6+ chargrilled to perfection served with crispy potatoes and pickles



Panseared atlantic dover sole



Chargrilled royal hamour

COCKTAILS

Non - Alcoholic



AMALFI APERITIVO | 56

Lyre's Italian Spritz, Lyre's Classico
and soda water

PEACH ME APERITIVO | 56

Lyre's Italian Spritz, Lyre's classico,
Trentino peach jam and lemon juice

TRENTINO APRICOT SOUR | 59

Lyre's American Malt, Trentino apricot jam,
vanilla and lemon juice



AMARETTI SOUR | 54

Lyre's Amaretti, Trentino marmalade
and lemon juice



EATALY BLOODY MARY | 59

Lyre's American Malt, Eataly bloody mary mix,
Tabasco sauce, lemon juice, celery and
cherry tomato pesto

LE BEVANDE

Beverages

SIGNATURE DRINKS

APPLE & GINGER FIZZ | 36

Fresh green apple, ginger bitter droplets, fresh lime juice and tonic water

GARIBALDI | 36

Fresh orange, mango purée and fresh pomegranate juice

FIORI d'ARANCIO | 36

Mint leaves, elderflower cordial, orange marmalade and tonic water

EATALY ROSE BELLINI | 36

Strawberry purée, lemon juice, rose lemonade and sprays of rose water

BASIL SMASH | 36

Basil leaves, watermelon purée, fresh lime juice and cedrata Tassoni

TEA TONIC | 36

Hibiscus tea, peach purée, bitter syrup and tonic water

FULL MOON | 38

Tonka bitters, coconut purée, fresh lime juice and fresh pineapple juice

ROSSO di SERA | 39

Raspberry purée, passion fruit purée, fresh lemon juice and fresh pomegranate juice

SUPER JUICES *Freshly squeezed shots*

LIQUID SUNSHINE | 9

Grapefruit, carrot and fresh ginger

BEET-APPLE-MINT | 9

Beetroot, apple and mint leaves

CANDY LAND | 9

Pineapple, watermelon and pomegranate

FRESH JUICE

Lemonade | 26

Mango | 26

Brillante | 26

Pineapple | 29

Watermelon | 26

Mint Lemonade | 29

Apple | 26

Strawberry | 34

Carrot | 26

Avocado | 34

Grapefruit | 26

Mixed Berries | 36

Orange | 26

Pomegranate | 42

WATER

500ml

1 Liter

Acqua Panna

19

29

San Pellegrino

21

32

SOFTDRINKS

330ml

Molecola Classica 🍷

24

Molecola Sugar Free 🍷

24

Tomarchio Organic Cola

24



IL CAFFÈ

Coffee

I CLASSICI

ESPRESSO ILLY (*Ristretto / Lungo*) | 16

ESPRESSO ILLY DOPPIO | 21

Double your Illy pleasure, in a medium-sized cup

ESPRESSO ILLY ALL'AMERICANA | 21

Illy espresso served with a jug of hot water.

MACCHIATO CALDO | 20

Illy espresso topped with a cloud of hot frothed milk

LATTE MACCHIATO | 24

Hot frothed milk served in a glass, with Illy espresso

CAPPUCCINO | 24

Fresh milk and Illy espresso

GLI SPECIALI FREDDI

CAPPUCCINO FREDDO | 26

Fresh milk with Illy espresso, mixed with ice cubes

FRAPPÈ AL CAFFÈ | 24

Two Illy espressos blended with ice for a creamy, smooth frappè

ESPRESSO TIRAMISÙ | 26

A smooth blend of ice cream, ladyfingers, and a double Illy espresso dusted with cocoa powder

L'AFFOGATO | 26

Your choice of gelato with espresso Illy and cocoa powder

HALF & HALF SUMMER | 26

Cold chocolate topped with a slightly sweetened Illy espresso frappè

GLI SPECIALI CALDI

CAFFÈ CON PANNA | 21

Double Illy espresso topped with whipped cream

MAROCCHINO CALDO | 21

Shot glass with a bottom layer of chocolate sauce, Illy espresso dusted with cocoa, topped with hot frothed milk

CAPPUCCINO CON PANNA | 21

Illy espresso with hot frothed milk and a mountain of whipped cream dusted with cocoa

HALF & HALF WINTER | 26

Slightly sweetened Illy espresso frappe, with a layer of hot chocolate

TEA | 19

Choose from our selection of infused tea

Illy blend featuring nine different types of arabica beans: balance & perfection



EAT, SHOP, AND LEARN ITALIAN STYLE

with The Italian Trade Agency and Eataly

Eataly is proud to announce our new partnership with the Italian Trade Agency (ITA), to help you expand your knowledge of authentic and traditional Italian food. ITA is a governmental agency that supports the business development of Italian companies abroad.

The worldwide joint project between ITA and Eataly, under the umbrella of the Italian Ministry for Foreign Affairs and International Cooperation, aims to bring our focus on the authenticity, traditions, and biodiversity of Italian food and wine to the next level. Customers will have access to classes, tastings, and events aimed at the discovery of Italian masterpieces thanks to this partnership.



Grazie!

EATALY

  @EatalyArabia
www.eatalyarabia.com