

# Allergens









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

# 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

## POTATO AND LEEK SOUP

ZUPPA DI PORRI PATATE | 39 •

Veloute of potatoes and seasonal leeks

### PANE & AGLIO | 21 •

Starter

## GARLIC BREAD

Aromatic & crispy pizza dough with extra virgin olive oil

and roasted garlic

# Crispy pizza dough with mozzarella cheese and Grana Padano

PANE AL FORMAGGIO | 26 V

PATATINA TONDA | 32 •

CHEESE BREAD

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 V RICE BALLS WITH MUSHROOM

risotto and creamy Taleggio cheese

Three golden, crispy rice balls, filled with flavorful mushroom

# Homemade raw beef tenderloin carpaccio filled with ricotta

MANZO E RICOTTA | 64

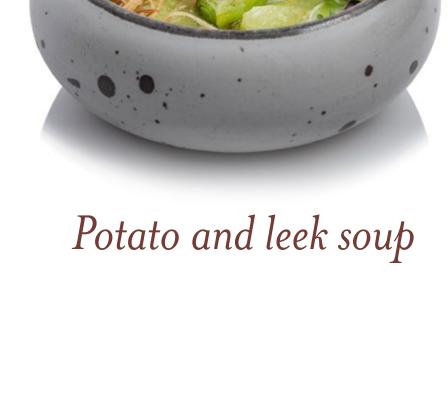
cheese and Grana Padano

STUFFED BEEF CARPACCIO

FRITTO DI CALAMARI | 69 FRIED SQUID

# with mint yogurt sauce

Deep fried squid marinated with lemon, chilli and sage served





I CICCHETTI Mini bites

### IL FUNGO GRATINATO | 39 V BAKED MUSHROOM

Whole baked portobello mushroom topped with aromatic

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

bread crumbs and roasted garlic

with a vegan ragù BOCCONCINI FRITTI | 49 V

SALMONE FRITTO | 69

FRIED CHEESE

FRIED SALMON Crispy salmon strips and potatoes with garlic mayo sauce

Golden fried mini bufala mozzarella with arrabbiata sauce

Fried salmon

Salad

CEASAR SALAD

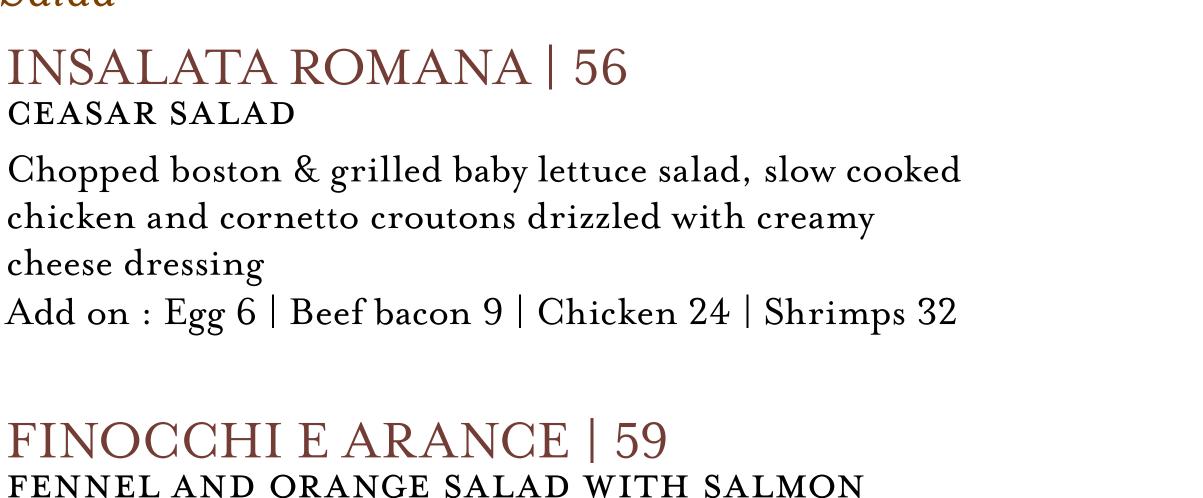
cheese dressing

CAPRINO | 64 V

blueberry balsamic dressing

GOAT CHEESE SALAD

CHICKEN SALAD



Fried cheese

# caramelized orange tossed in dill citrus dressing

Pan-seared salmon with refreshing blend of crisp fennel and

Organic roasted beetroot, baby spinach, caramelized orange,

crispy coated pistachio and Caprino goat cheese drizzled with

kale, avocado, cheese and crispy bacon BURRATA E POMODORINI | 79 🗸 **BURRATA SALAD** 

A Keto friendly salad with grilled chicken, poached egg, baby

### Colorful heirloom tomatoes with homemade basil pesto and burrata cheese





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 V

HOMEMADE PAPPARDELLE VEAL RAGU

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

### Gragnano 'Afeltra' pasta and risotto

### PACCHERI ALLE VERDURE | 59

PACCHERI WITH VEGETABLE RAGU

Paccheri with seasonal vegetable ragu bolognese style

# RIGATONI ALL' ARRABBIATA | 65 N

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 V

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 V

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 ragu

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 V

#### TOMATO AND CHEESE

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

# MARGHERITA DOPPIA | 80 V

TOMATO AND DOUBLE CHEESE

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

### POMODORI MARINATI E BURRATA | 76 V

CHERRY TOMATOES AND BURRATA

Fresh tomato sauce with roasted cherry tomatoes and creamy burrata cheese

### BUFALINA | 82 V

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 V

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

### Mushrooms | 12

Add-on:

Fresh Truffle | 39 Fior di Latte | 16 Salame | 19 Wagyu Chorizo | 26 Homemade sausage | 19

Bresaola 19

Tuna | 26 Burrata | 19

Bufala | 19 Wagyu Coppa | 29



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





Truffle Oil | 12

# IL BRODO

### Hearty broth dishes

### CANEDERLI IN BRODO | 54

BREAD DUMPLING IN CHICKEN BROTH

A traditional nothern 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 0 GRILLED BABY CHICKEN

Roasted Italian baby chicken "Scudetto Rosso" served with

crispy potatoes

### CARNE E PATATE | 99 0 BEEF TENDERLOIN & POTATOES

Thinly sliced beef with a light mushroom sauce served with

crispy Agria potatoes

### DORATO 106 💆 GRILLED CHICKEN SUPREME

VEAL MILANESE

Grilled corn-fed chicken breast with mashed potatoes

COTOLETTA ALLA MILANESE | 148

# tomatoes served with crispy potatoes

Pan-fried oats breaded veal with rocket leaves and cherry

TAGLIATA DI MANZO | 179(200G) 199(250G) 😿 CHARGRILLED TENDERLOIN STEAK

truffle mashed potatoes

Australian Highland Tenderloin 150 days grass fed served with

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





Side dishes:

Grilled Vegetables | 29

Mashed Potatoes | 29

Roasted Potatoes | 29

Sweet Potato | 29

Truffle Mashed Potatoes | 36

Crispy Potato | 29

Sauteed Beans | 29

Sauteed Mushroom | 32

# Great for Sharing!

side dish

CERNIA REALE | 349 💆

CHARGRILLED WHOLE ROYAL HAMOUR 1.5 kg Chargrilled Royal Hamour serve with your selection of

SOGLIOLA ALLA MUGNAIA | 389 # 7

PANSEARED ATLANTIC DOVER SOLE

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

LA GRANDE | 399 💆

THE BIG ONE lkg Wagyu Beef Tri tip MB 6+ chargrilled to perfection served

with crispy potatoes and pickles



# 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, Terentino apricot jam, vanilla and lemon juice



Lyre's Amaretti, Trentino marmalade and lemon juice





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

#### **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

#### BASIL SMASH | 36

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

#### TEATONIC | 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

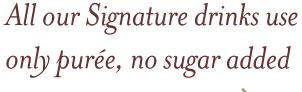
Raspberry purée, passion fruit purée, fresh lemon juice and fresh pomegranate juice

#### **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	l Liter	SOFTDRINKS	330ml
Acqua Panna	19	29	Molecola Classica &	24
San Pellegrino	21	32	Molecola Sugar Free ?	24
			Tomarchio Organic Cola	24







# IL CAFFE

### 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

