

Vetrina

DISPLAY
10:00 - 14:00

CROISSANT (G) (D) (E) <i>Plain</i>	25
CROISSANT SPECIALI (G) (D) (E) (N) (SS) <i>Cheese or zaatar or almond</i>	35
DANESE ALLA FRUTTA (G) (D) (E) <i>Fruit danish of the day</i>	35
SACCOTINO AL CIOCCOLATO (G) (D) (E) <i>Traditional chocolate pastry roll</i>	35
GIRELLA TRADIZIONALE (G) (D) (E) (N) <i>Danish pastry filled with hazelnut cinnamon cream</i>	38
BOMBOLONE ALLA CREMA (G) (D) (E) (N) <i>Vanilla or pistachio</i>	38
CORNETTO (G) (D) (E) (N) <i>Vanilla or hazelnut</i>	38
TORTA DEL GIORNO (G) (D) (E) (N) <i>Fruit tart of the day</i>	70

CHOCOLATE

ASSORTMENT OF 4 PIECES	80
ASSORTMENT OF 9 PIECES	145
ASSORTMENT OF 16 PIECES	270
ASSORTMENT OF 36 PIECES	395

CHOCOLATE BAR - 60G

WHITE CHOCOLATE WITH GRAIN SALTED NUTS	70
MILK CHOCOLATE	70
75% EXTRA DARK CHOCOLATE WITH ROASTED COCOA NIBS	70

SPREAD - 300G

GIANDUJA SPREAD	145
WHITE CHOCOLATE SPREAD WITH HALZENUT	145
DARK COCOA SPREAD WITH HAZELNUT	145

DRAGÉE - 200G

DRAGÉES PIEDMONT HAZELNUTS COVERED IN 75% DARK CHOCOLATE	130
DRAGÉES ALMONDS COVERED IN MILK CHOCOLATE	130

JAM - 300G

APRICOT	110
BLUEBERRY	110
STRAWBERRY	110

HONEY - 400G

CITRUS	130
ACACIA	130

GIANDUJOTTINI

CLASSIC GIANDUJOTTINO	180
GIANDUJOTTINO WITHOUT MILK	180

TEA - 20 SACHETS

SENCHA JASMINE GREEN TEA	105
GUNPOWDER GREEN TEA WITH "NANAH" MINT	105
BLACK TEA WITH ROSE AND LOTUS FLOWERS	105
DARJEELING BLACK TEA	105
WHITE TEA HYMALAYAN NEPAL	105

ARMANI/DOLCI

*”An expression of the Armani lifestyle
dedicated to the world of taste”*

The line was launched in 2002 with the desire to marry the best flavours and the finest ingredients with the signature Giorgio Armani style and elegant aesthetic. Initially conceived for the Armani flagship store in Milan’s Via Manzoni 31, the offering is now available in 15 retail outlets worldwide.

Armani/Dolci products are a pure expression of the Turinese confectionery tradition with an emphasis on the use of Italian raw materials such as the Piedmont I.G.P. hazelnuts, Bronte pistachios, milk from the Piedmont Alps or Piedmont mint and saffron.

Colazione

BREAKFAST
10:00 - 13:00

PANE A MARMELLATA (G) (D) (E) <i>Selection of bread roll with butter and jam</i>	35
UOVA ALLA BENEDETTINA (G) (D) (E) <i>English muffin, poached eggs, turkey bacon, sautéed spinach and Hollandaise sauce</i>	65
UOVA CON ASPARAGI (V) (G) (D) (E) <i>Whole wheat bread, asparagus and scrambled eggs</i>	65
UOVA ROYALE (S) (G) (D) (E) <i>Bagel, poached eggs, cream cheese, smoked salmon and avocado</i>	75
TARTUFATE (G) (D) (E) <i>Brioche bread, egg sunny side up, dried-aged veal ham and freshly shaved black truffle</i>	80

Té Del Pomeriggio

AFTERNOON TEA
12:00 - 18:00

AED 195

FOR ONE, INCLUSIVE OF
COFFEE OR TEA

SALATO

Tramezzini, Atlantic royal smoked salmon with lime dill crème fraîche, whole wheat tramezzini and salmon roe (G) (D) (S)

Egg, truffle egg sandwich on a charcoal bread (G) (E)

Vitello tonnato, savory tartlet, capers and tuna sauce (S) (G) (D) (E)

Sun-dried tomato, tartlet, stracciatella and pesto pearl (V) (G) (D) (E)

PASTICCERIA MIGNON

Armani Caffé tiramisu mascarpone and espresso (G) (D) (E) (N)

“ORO” Cheese cake and white chocolate (G) (D) (E) (N)

Bignet, sesame creamy praline (G) (D) (E) (N) (SS)

Piemonte, hazelnut biscuit and lactée Chantilly (G) (D) (E) (N)

Mini cannolo, ricotta mousse and lemon zest (G) (D) (E)

Fragola, lemon sponge and strawberry mousse (G) (D) (E) (N)

(G) Gluten (D) Dairy (S) Seafood (E) Egg (N) Nuts (V) Vegetarian (VE) Vegan
(C) Celery (M) Mustard (SP) Sulphide (SS) Sesame Seeds

Antipasti

STARTERS

From 12:00

TARTARE DI TONNO (S) 125
Blue fin tuna tartare, avocado, baby leaves and ginger dressing

CARPACCIO DI FASSONA (D) (SP) 125
Fassona beef carpaccio, parmesan cream, artichokes, balsamic pearl and truffle

CAVIALE CALVISIUS - 30g (S) (E) (D) 690
Served with blinis and condiments

ANTIPASTI ITALIANO (D) (G) 95
Selection of Italian cheese and cold cuts, preserved artichokes and sun-dried tomatoes

BRUSCHETTA (VE) (G) 55
Garlic bread, marinated tomatoes, fresh basil and extra virgin olive oil

ARANCINI AL BURRO (G) (D) (E) 65
Mini arancini stuffed with veal ham, mozzarella and truffle mayonnaise

VITELLO TONNATO (S) (E) (C) 95
Slow cooked veal, tuna sauce with capers, celery and rocket salad

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Mocktails

SIGNATURE MOCKTAILS

ARMANI SPRITZ	70
<i>Lyres Italian Spritz, Martini Rosso 0% and saffron</i>	
AMARENA	48
<i>Cherry, grapefruit and soda</i>	
TROPICANA	48
<i>Tangerine, tropical island and supasawa</i>	
COCO LOCO	48
<i>Yuzu, coconut and fresh pineapple juice</i>	
PESCA FRESCA	48
<i>Peach, basil and wild mint</i>	

LEMON & ICE TEA

PINK LADY	45
<i>Classic lemonade, lavender and butterfly pea</i>	
LEMONERO	45
<i>Cloudy lemonade, pomegranate and activated charcoal</i>	
ROSSELLA	45
<i>Hibiscus tea and lemon</i>	
THUNDER PUNCH	45
<i>Peach tea and passion fruit</i>	
LIMENTA	45
<i>Fresh lemon and mint</i>	

Bevande

BEVERAGE

WATER

ARMANI AQUA STILL/SPARKLING (330ml)	30
ARMANI AQUA STILL/SPARKLING (750ml)	38

SOFT DRINKS

COCA COLA	35
COCA COLA DIET	35
SPRITE	35
FANTA	35
GINGER ALE	34
REDBULL	45

ORGANIC DRINKS

TOMARCHIO - ARANCIA ROSSA	40
TOMARCHIO - MANDARINO	40
TOMARCHIO - CHINOTTO	40
TASSONI - CEDRATA	40

FRESH JUICES

ORANGE	40
WATERMELON	40
PINEAPPLE	40

SIGNATURE SMOOTHIES

GIALLO PARADISO <i>Mango, pineapple and passion fruit</i>	52
ROSSO DI SERA <i>Strawberry, banana, papaya and cherry</i>	52
VERDE DETOX <i>Spinach, celery, mango, broccoli, pineapple</i>	54

Insalate

SALAD

BURRATA (V) (D)	95
<i>Burrata with heirloom tomatoes and basil pesto pearls</i>	
PANZANELLA (VE) (G) (SP)	70
<i>Tomatoes, cucumbers, basil, red onions and croutons</i>	
INSALATA DI SPINACI (V) (D) (N) (SP)	85
<i>Spinach salad with goat cheese, pear, walnut and balsamic vinegar</i>	
INSALATA CESARE ARMANI (G) (D) (E) (S)	85
<i>Baby gem lettuce with Caesar dressing, lemon marinated chicken, parmesan and foccacia chip</i>	

Zuppe

SOUP

MINISTRONE (VE) (C)	65
<i>Seasonal vegetables, broccolini and fresh basil</i>	
CACIUCCO (S) (C)	95
<i>Lobster reduction, clams, scallops, shrimps and Pachino cherry tomato</i>	

Pizza

PIZZA ARMANI (G) (D) 135
Stracciatella cheese, beef bresaola, rocket and freshly shaved black truffle

PIZZA MARGHERITA (V) (G) (D) 85
Fresh tomato sauce, mozzarella fior di latte, oregano and basil

PIZZA ORTOLANA (V) (G) (D) 90
Fresh tomato sauce, mozzarella fior di latte and grilled vegetables

PIZZA CALABRESE (G) (D) 105
Fresh tomato sauce, mozzarella fior di latte, spicy beef salami

PIZZA PESTO E GAMBERI (G) (D) (S) (N) 125
Basil pesto, mozzarella fior di latte, shrimps and cherry tomatoes

Panini

SANDWICHES

PANINO CAPRESE (V) (G) (D) (E) 70
Ciabatta bread with buffalo mozzarella cheese, beef heart tomato, basil mayo and rocket salad

TRAMEZZINO AL SALMONE (S) (G) 95
Whole wheat tramezzino with smoked salmon and dill crème fraîche

FOCACCIA BRESAOLA E FONTINA (G) (D) (E) 95
Focaccia bread, beef bresaola, fontina cheese and frisée salad

PANINO CON POLLO (G) 110
Tomato ciabatta, corn-fed chicken marinated with aromatic herbs and grilled vegetables

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Caffé & T 

COFFEE SELECTION

ESPRESSO	28	LATTE	42
DOUBLE ESPRESSO	35	SPANISH LATTE	45
MACCHIATO	28	GOLD CAPPUCCINO	95
DOUBLE MACCHIATO	35	CAPPUCCINO	42
AMERICANO	38	HOT CHOCOLATE	40

TEA SELECTION ARMANI/DOLCI

BLACK TEA ROSE & LOTUS FLOWERS <i>Floral and aromatic</i>	42	BLACK TEA DARJEELING <i>Fruity and aromatic</i>	42
ENGLISH BREAKFAST TEA <i>Rich and robust</i>	42	CHAMOMILLE <i>Floral and herbal</i>	42
EARL GREY TEA <i>Infused with bergamot essence</i>	42	SENCHA JASMINE GREEN TEA <i>Refreshing, fruity and aromatic</i>	42
GREEN TEA GUNPOWDER <i>Hearty with refreshing flavor</i>	42	WHITE TEA <i>Delicate and fruity</i>	42

Dolci

DESSERT

PANNA COTTA (D) (E)	60
<i>Vanilla panna cotta with strawberry coulis and meringue</i>	
MILLEFOGLIE (G) (D) (E)	70
<i>Caramelized puff pastry with Diplomat cream</i>	
CANNOLO (G) (D) (E) (N)	70
<i>Sicilian dessert filled with ricotta mousse and candied citrus</i>	
TORTA DEL GIORNO (G) (D) (E) (N)	70
<i>Cake or fruit tart of the day</i>	
TIRAMISÚ ARMANI CAFFE' (G) (D) (E)	95
<i>Tiramisú mascarpone mousse and espresso biscuit</i>	
BIGNÉ (G) (D) (E) (N) (SS)	80
<i>Choux filled with sesame creamy praline and caramel sauce</i>	
SFERA DI CIOCCOLATO (G) (D) (E) (N)	85
<i>Chocolate sphere filled with 70% chocolate foam, crispy feuillantine and caramel ice cream</i>	
PIEMONTE (G) (D) (E) (N)	90
<i>Hazelnut biscuit, chocolate mousse and milk chocolate cremoso</i>	
FRAGOLA (G) (D) (E) (N)	85
<i>Lemon sponge, strawberry mousse and silver pearls</i>	
“ORO” CHEESECAKE (G) (D) (E)	90
<i>Baked cheesecake with white chocolate and 24-carat gold leaves</i>	
SELEZIONE DI GELATI (D) (E)	30
<i>Chocolate, vanilla, strawberry and lemon basil</i>	

Primi Piatti

PASTA & RISOTTO

TAGLIATELLE VERDI CON RAGÚ DI VITELLO (G) (D) (E) (C) 125
Homemade green tagliatelle, veal ragout and fried artichokes

RISOTTO LIMONE E GAMBERI DI MAZZARA (D) (S) (C) 145
Lemon risotto with marinated baby zucchini and red Sicilian prawns

TROFIE AL PESTO GENOVESE (V) (G) (D) (C) (N) 95
Trofie pasta, basil pesto, potatoes and green beans

PENNE ARRABIATA (VE) (G) (C) 95
Penne pasta, garlic, chilli, tomatoes and extra virgin oil

SPAGHETTI SORRENTINA (V) (G) (D) (C) 100
Spaghetti with fresh tomato sauce, basil and burrata

PARMIGIANA DI MELANZANE (V) (G) (D) 100
Eggplant parmigiana with fresh tomato sauce and mozzarella

LASAGNA BOLOGNESE (G) (D) (E) (C) 125
Lasagna bolognese style with parmesan cream sauce

LINGUINE ALLE VONGOLE (G) (S) (C) 115
Linguine pasta with Italian clams, mullet roe and parsley

RISOTTO AI FUNGHI E TARTUFO (D) (C) 125
Mushroom risotto and freshly shaved black truffle

SPAGHETTI ALLA CHITARRA CON ASTICE (G) (E) (C) (S) 235
Homemade chitarra spaghetti, lobster, basil and pachino tomatoes

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Secondi Piatti

MAIN COURSE

SALMONE (S) (D) (C) <i>Baked salmon with lemon sauce, broccolini and celeriac pavé</i>	160
BRANZINO (G) (S) <i>Pan-seared seabass with herb crust and baby vegetables</i>	185
GALLETTO (D) (C) <i>Corn-fed chicken breast with ratte potatoes and asparagus</i>	145
OSSOBUCO ALA MILANESE (D) (C) <i>Braised veal shank with saffron risotto and gremolada</i>	190
GAMBERONI (S) <i>Grilled tiger prawns, with Sicilian fennel and orange salad</i>	190
COTOLETTA DI VITELLO (G) (D) (E) <i>Veal milanese, with rocket salad, parmesan and cherry tomatoes</i>	275
TAGLIATA DI MANZO (D) <i>Wagyu striploin with sautéed spinach and mushrooms</i>	360

Contorni

SIDE DISH

INSALATINA (VE) <i>Mix leaves salad and datterino tomatoes</i>	40
CREMA DI PATATE (V) (D) <i>Mashed potatoes</i>	40
PATATE ARROSTO (V) (D) <i>Roasted potatoes</i>	40
SPINACI SALTATI (VE) <i>Sautéed spinach</i>	40
VERDURE GRIGLIATE (VE) <i>Mediterranean grilled vegetables</i>	40
ASPARAGI (VE) <i>Grilled asparagus</i>	50