

# ماري ماري MARE MARE



## Crudi bar

Selection of the freshest European seafood served raw

### Piramide di crudo

Selection of seasonal raw seafood  
295

### Selezione di ostriche

Daily oyster | lemon granita | 1 pc  
25

### Gambero di Mazara

Mazara red prawn from Sicily | 35 g each | 1 pc  
30

### Gambero Obsiblu

Obsiblu prawn from France | 35 g each | 1 pc  
25

### Gambero Carabineros

Carabineros prawn from Spain | 100 g each | 1 pc  
70 / 10

### Battuto di tonno

Tuna Tartare | Avocado | Sour cream | Black squid ink cracker  
75 / 15

### Tartare di salmone

Salmon tartare | Venere rice | Figs | Goat cheese | Polenta crisp  
65

## Carpaccio Corner

Mare Mare signature seafood carpaccio

### Carpaccio di branzino

Sea Bass ceviche | Citrus truffle dressing | Black olive soil  
Calabrian chili | Pistachio  
65

### Carpaccio di pesce spada

Smoked Swordfish carpaccio | Fennel | Peach | Grape must  
85 / 25

### Carpaccio di gambero rosso di Mazara

Mazara Red Prawns carpaccio | Burrata | Bronte pistachio  
160 / 100

### Carpaccio di polipo

Octopus carpaccio | Bottarga | Lemon dressing | Mesculin salad  
75

## Lobster nights

Wednesday, 12:00 to 23:00

Taglioni pasta with a fresh lobster cooked to your liking  
for a true taste of coastal Italy.

AED 220 per lobster

## Gli Antipasti

How the Italian starts

### Zuppa di pomodoro arrosto e burrata

Roasted tomato soup served warm | Burrata cheese | Basil  
45

### Guazzetto di pesce

Seafood soup made at the order | Fresh tomato | Garlic crouton  
75 / 15

### Baccala mantecato

Creamed salt fish | Chickpeas puree | Crispy polenta | Hazelnut oil  
75 / 15

### Insalata di spinaci

Spinach | Pine nuts | Soft Stracciatella cheese | Fresh berries (N)  
55

### La burrata

Fresh burrata cheese | Heirloom tomatoes | Basil pesto  
95 / 35

### Parmigiana di melanzane

Oven Baked eggplant gratin | Tomato sauce | Parmesan cheese  
Fresh basil (V)  
55

### Insalata Mare Mare

Seafood salad | Raspberry dressing | Mixed lettuce  
95 / 35

### Insalata di pollo

Romaine lettuce | Grilled chicken breast | Parmesan dressing  
Confit tomato | Baby corn  
85 / 25

### Vitello tonnato classico

Thin slices of steamed veal loin | Tuna and capers sauce  
85 / 25

### Carpaccio di Fassona

Fassona beef carpaccio | Parmesan shaves | Carpaccio sauce  
95 / 35

## Le Paste E I Risotti

How the Italian continues

### Risotto alle melanzane affumicate

Carnaroli risotto | Smoked eggplant | Goat cheese  
85 / 25

### Tonnarelli al nero di seppia e frutti di mare

Black squid ink tonnarelli | Mixed seafood sauce (A)  
110 / 50

### Chitarrina al ragu di agnello

Homemade spaghetti | Lamb ragu | Chestnuts | Beef pancetta |  
Pecorino cheese (A) (N)  
95 / 35

### Fregola sarda Mazzancolle e Porcini

Sardinian Fregola | Porcini | Manzaccolle prawns | cherry tomato (A)  
95 / 35

### Lasagna alla bolognese

Homemade lasagna | Bolognese ragu | Parmesan | Mozzarella  
85 / 25

### Tagliolini all`Astice (A) (S)

Homemade tagliolini pasta | Canadian lobster | Bisque  
175 / 115 / 75

## Spaghetтата alle Vongole

Monday, 12:00 to 23:00

Savour a hearty bowl of spaghetti with 200g of  
fresh Venetian clams and a glass of Italian wine.

AED 95 including a glass of Italian wine

## L'Angolo della Famiglia

Share the Italian Experience ( At least 2 persons )

### Cozze e vongole alla marinara

Mussels And clams sauté | Fresh tomato | White wine  
Lemon juice (S)(A)  
250 / 50

### Fritto misto

Deep fried calamari | Prawns | Fish strips | Tempura vegetables  
Saffron And spicy aioli sauce (S)  
95

### Tagliere di formaggi e salumi

Italian selection Of cold cuts | Cheese | Homemade pickles  
195

### Gnocchi di ricotta alla sorrentina

Baked ricotta gnocchi | Tomato sauce | Parmesan |  
Mozzarella | Basil  
110

### Risotto ai frutti di mare

Carnaroli risotto | Seafood | Fresh tomato (S)  
180

### Grigliata mista di pesce

Selection of seasonal grilled seafood  
Served with saffron polenta & sautéed vegetables (S)  
345 / 145

### Bistecca fiorentina

Chargrilled 1kg beef fiorentina steak | Roasted potatoes  
Green salad  
550 / 350

## Tagliata e Vino

Tuesday, 12:00 to 23:00

500g Rib eye steak tagliata style with a glass of Italian red.  
AED 240 including a glass of italian red wine

## I Secondi

Classic Italian "Grand Finale"

### Scampi alla griglia

Chargrilled langoustine prawns platter | Spring salad  
Thyme infused butter  
210 / 110

### Tagliata di pesce spada arrosto

Swordfish loin | Cherry tomato | Capers | Olives  
165 / 65

### Branzino intero alla griglia

Grilled 1kg Seabass | Vegetables | Mix green salad (S)  
195 / 95

### Galletto al mattone

Slow Roasted baby chicken | Gremolata sauce  
Grilled vegetables  
125 / 25

### Tagliata di manzo

Chargrilled 300g Rib-eye Steak | Rocket | Tomato  
Parmesan aged balsamic | Confit cherry tomato  
190 / 90

### Cotoletta di vitello alla Milanese

Pan Fried Veal Cutlet "Milanese Style" | Tomato | Rocket  
Red onion | Mustard dressing  
210 / 110

## Le Pizze Gourmet

Our homemade pizza dough is fermented for a minimum of 48hrs to  
ensure the highest quality in both taste and texture

### Burrata

Yellow datterino tomato sauce | Burrata cheese  
Basil pesto (N) (V)  
85 / 25

### Abruzzese

White base | Smoked scamorza cheese | Porcini mushroom  
Black Truffle | Pecorino cheese  
100 / 40

### Campania

Tomato sauce | Fresh mozzarella | Beef sausage | Wild broccoli  
Sundried tomatoes  
75 / 15

### Focaccia rustica

White base | Rocket | Stracciatella cheese | Cherry tomato (S)  
75 / 15

### Frutti di mare

Tomato sauce | Mozzarella | Clams | Mussels | Prawns  
Calamari | Octopus (S)  
110 / 50

### Classica

Tomato sauce | Buffalo mozzarella | Anchovies  
85 / 25

## Burgers and Pairings

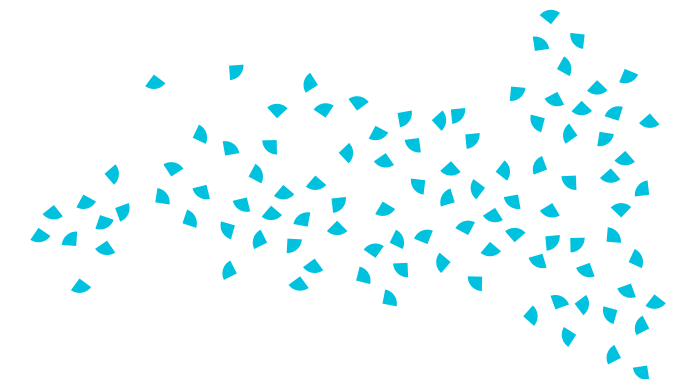
Sunday, 12:00 to 18:00

Pick either a lobster, beef or vegan burger  
and we'll surprise you with an unusual and cool beverage pairing

Lobster burger 125  
Lugana "Le Fornaci, Tommasi - Piedmont, Italy

Beef burger 95  
Birra Salento, Pizzica

Vegan burger 85  
Soave Classico Zenato, Santa Cristina Veneto, Italy



## Dessert

Selection of traditional Italian desserts with a modern twist

**Semifreddo alle castagne e miele**  
Chestnuts and honey Parfait | Marron Glacé |  
Chocolate Sauce (N)  
55

**Tortino di ricotta e cioccolato**  
Warm ricotta and chocolate tart  
50

**Tiramisu classico**  
Classic Italian Tiramisu | Lady finger biscuits  
Espresso coffee | Mascarpone cheese  
45

**Torta Sbrisolona (good to share)**  
Sbrisolona tart served with zabaione  
and selection of house made fruit compotes  
65

**Selezione di gelati della casa**  
Selection of house ice cream  
40

**Sorbetto**  
Sicilian lemon | Clementine | Raspberry  
20

**Kabir 'Donnafugata' Sicily – Italy**  
100% Zibibbo; rich & luscious; chocolate, truffle and salted caramel  
Served – 60ml | 70

**Moscato Passito 'Palazzina', Araldica – Piemonte**  
100% Moscato; rich & luscious; lemon curd, marmalade and citrus peel  
Served – 60ml | 40

**Break the rule!**  
Tia Maria, Havana 7 'Stirred and poured over the rock'  
35

**Moscato D'Asti 'Michele Chiarlo' Piemonte – Italy**  
100% Moscato; light & fresh; melon, mandarin & honey suckle  
Served – 60ml | 35

**Baileys Irish Cream**  
Hint of coffee, creamy and mouth watering  
40

**A & A**  
Amaretto & Amaro  
A balance blend of slightly bitter and sweet bitter  
35



(V) Suitable for Vegetarians (N) Contains nuts (A) Contains Alcohol  
(G\*) Gluten-free option available

Prices indicated next to the main price refer to half-board supplements

All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes.