

Antipasti - Appetizers

POLPO 108
Octopus carpaccio, baby artichokes, potatoes confit, caper berries, semi-dried tomatoes, lemon dressing (S)

FRITTURA MISTA 155
Deep fried assorted Mediterranean seafood, potato and zucchini chips with spicy lime mayo (E, S)

GRANCHIO 52
Crab and Yukon gold potato croquette, tartare sauce (E, S)

BRUSCHETTONA AI FUNGHI 68
Toasted sourdough bread, taleggio cheese sauce, seared mixed mushroom chunks (D)

TOAST DI SEGALE, AVOCADO E SALMONE 74
Toasted rye bread, spicy avocado, labneh, smoked salmon, dill (D, S)

ARANCINI DI MARE 39
Carnaroli rice, mixed seafood (A, D, E, S)

CARPACCIO DI BRESAOLA 98
Dry aged beef bresaola, baby artichokes, carasau bread, Parmigiano Reggiano chunks, malpighi balsamic vinegar (aged 15 years) (D)

Insalate – Salads

CESARE 88
Baby gem lettuce, grilled chicken breast, grana padano shaves, bread croutons, caesar dressing (D, E, S)

CAPRI 82
80gr Burrata cheese, heirloom tomatoes, extra virgin olive oil and fresh basil (D)

MARE 104
Mixed seafood salad (S)

CRUDAIOLA 78
Fusilloni pasta, cherry tomatoes, mozzarella bocconcini, Gaeta olives, basil (D)

Pizza

MARINARA 55
Tomato sauce, oregano, olive oil, garlic

BUFALINA 68
Tomato sauce, buffalo mozzarella, datterino, basil leaves (D)

VEGANA 60
Tomato chunks, grilled vegetables marinated with mint, garlic, oregano, extra virgin olive oil

PEPPERONI 77
Tomato sauce, mozzarella cheese, beef pepperoni (D)

TARTUFATA 114
Buffalo mozzarella, truffle cream sauce, porcini mushroom, fresh truffle (D, N, V)

Each star (*) represents an additional AED 50 surcharge to your bill (half board guests and all-inclusive guests only)
Should you have any allergies or dietary requirements please ask your waiter for assistance. Please note we do not specify gluten or gluten free. We consider all products may be exposed to cross contamination, however gluten free products are available upon request.
(A) Alcohol | (D) Dairy | (E) Egg | (N) Nuts & Seeds | (V) Vegetarian | (VE) Vegan | (S) Seafood
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Panini - Sandwiches

SFILATINO BRESAOLA E FORMAGGIO 89
Pizza sandwich with bresaola, mozzarella, rocket leaves, tomatoes (D)

CAPRESE 78
Focaccia with buffalo mozzarella, heirloom tomatoes, rocket, basil pesto (D, N, V)

TONNO E POMODORO 84
Ciabatta, tuna chunks, capers, kewpie, mayo, kosher dill, jalapeño, tomato beef, oregano (D, E)

FASSONA CHEESEBURGER 122
Fassona beef patty, melted fontina cheese sauce, sautéed mushroom, caramelized onion (D)

POLLO 83
Tortilla bread wrapped with grilled chicken thigh, kosher dill pickles, tomato, lettuce, tzatziki sauce (D, E)

BACIATA, COTTO E FUNGHI 75
Folded pizza filled with cooked ham, melted provola, sautéed mushroom (D)

Dolci – Desserts N Fruits

TIRAMISU 50
Traditional layered savoiardi biscuits, mascarpone mousse and coffee (A, D, E, N)

CIOCCOLATO E PERA 50
Molten dark chocolate cake, cocoa crumble, vanilla jelly, pear sorbet (A, D, E, N)

FRUTTA FRESCA DI STAGIONE 58
Seasonal fruit platter (VE)

Coppe Gelato 50

MAFALDA
Praline, stracciatella, dark chocolate gelato, almond choco, chocolate crumble (D, E, N)

FRAGOLE E VANIGLIA
Strawberry sorbet, vanilla gelato, strawberry purée, and champagne marinated berries (A, D, E)

PISTACCHIO E BROWNIE
Pistachio gelato, pistachio croquant, chocolate brownies (D, E, N)

LIMONE E BRIOCHE
Lemon sorbet, lemon curd, brioche chunks (A, D, E)

MANGIA E BEVI
Mixed fruits sorbets, fruit salad, raspberry crisp (VE)

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Where the Italian Riviera
meets the city

Mare Signatures 80

SANTA MARIA
Butterfly pea infused gin, elderflower & grapefruit soda
DOLCE FAR NIENTE
Campari, malibu, coconut & cranberry
PORTOFINO
Portobello, elderflower syrup, apple juice & prosecco
TRAMONTO AL MARE
Whisky, rosemary, cinnamon syrup, passion fruit & pineapple juice
MANGO DEL MARE
Vodka, mango, passion fruit, black pepper & tobasco
ANDIAMO
Caramalized pineapple infused rum, amaretto, banana syrup & watermelon juice
CALL ME SEÑORITA
Tequila, blueberries & coconut
SALVE
Aperol, gin, citrus & pineapple
LA DOLCE VITA
Amaretto, aperol, vodka, cherry & vanilla
AMALFI NEGRONI
Lemon peel infused tequila, campari & martini rosso

Mare Refreshers 50

WATERMELON PUNCH
Fresh mint and watermelon with lychee
BEACH PEACH
Fresh basil with peach, lychee, green apple
BUSSOLA SMOOTHIE
Fresh banana, strawberry, dates, honey, orange juice
FOUR SEASONS
Mango, strawberry, pineapple juice, peach purée
LEMON QUENCH
Lemon juice, mint leaves, mineral water, sugar syrup

Champagne & Bubbles

	150ML	750ML	1500ML
Prosecco, Bottega Extra Dry, Veneto, Italy	85	410	
Valdo Rose Brut, Veneto, Italy		390	
Prosecco, Bottega Gold, Italy		620	
Laurent Perrier La Cuveé Brut	165	815	1800
Perrier-Jouët Grand Brut		825	
Moët Chandon Brut		940	
Moët Chandon Ice Imperial		1150	
Moët Chandon Brut Rosé		1150	
Dom Perignon Brut		2800	
Carbon Brut Luminous		4400	
Cristal Louis Roederer Brut		4850	7800
Dom Perignon Rosé		6250	

White

	150ML	750ML	1500ML
Chardonnay, Tormaresca, Puglia		330	
Sauvignon Blanc, Babydoll, Marlborough	75	360	
Riesling, Dr. Loosen, Mosel		385	
Gavi La Scolca Valentino, Piedmont	85	420	
Pinot Grigio, St. Michael Eppan			
Trentino-Alto-Adige	85	420	
Sauvignon Blanc, Oyster bay, Marlborough		415	
Rocca Delle Mace Maremma Vermentino, Toscana		430	
Chablis, Domaine Drouhin-Vaudon,		470	
Sauvignon Blanc, Conte Della Vipera Antinori, Umbria		535	
Chablis Saint Martin, Domaine Laroche, Burgundy		680	
Sancerre, Pascal Jolivet, Loire Valley		690	

Rose

Château de L'Aumerade, Côtes de Provence	80	390	925
M de Minuty, Chateau Minuty, Côtes de Provence	90	435	950
Zinzula Masseria Altemura, Puglia		450	
Château D'Esclan Whispering Angel, Côtes de Provence		495	1050
Alie Ammiraglia, Tenuta Frescobaldi, Tuscany		520	1200
Château Miraval, Côtes de Provence		555	
Domaine Ott, By Ott, Domaines, Côtes de Provence			560
Donnafugata Dolce E Gabbana Rose, Sicilia			950

Red

Chianti, Ruffino, Tuscany	70	340	
Malbec Q Series, Zuccardi, Mendoza	80	395	
Villa Antinori Rosso, Antinori, Tuscany	85	425	
Amarone della Valpolicella, Luigi Righetti, Veneto		550	
Zinfandel,Vinter's Reserve, Kendall Jackson, California		560	
Pinot Noir, Cloudy Bay, Marlborough		795	

Dessert Wine

Araldica Palazzina Moscato Passito, Piemonte	55	480	
Chianti Classico, Barone Ricasoli Vin Santo, Tuscany	105	750	

Premium Whisky

	30ML
Chivas Extra	74
Bulleit Bourbon	74
Jack Daniel's	79
Macallan 12	95
Jack Daniel's Single Barrel	95

Gin

Malfy	75
Gin Mare	75
London No.1	75
The Botanist	75
Monkey 47	95
Seventy One	195

Tequila

	30ML
Patron Silver	75
Patron Anejo	90
Don Julio Blanco	85
Don Julio Anejo	115
Don Julio 1942	420

Vodka

Kettleone	70
Beluga	80
Grey Goose	80
Belvedere	80
Ciroc	80

Beer

BOTTLE	55
Birra Moretti	
Peroni	
Heineken Silver	
Corona	
Stella Artois	
DRAUGHT	75
Birra Moretti	
Peroni	
Stella Artois	
Heineken	
CRAFT	75
Brooklyn Lager	
Brewdog Dead	
CIDER	
Strongbow	65
Magners	90

Cold Beverages

	SML	LRG
San Pellegrino	20	40
Acqua Panna	20	40
Soft Beverages	28	
Fresh Juices	28	
Fresh Coconut Water	70	

Shisha

Single Flavor	145
Exclusive Flavors	175

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