



Tonino Lamborghini

MARE NOSTRUM
SKYPOOL RESTAURANT DUBAI

*Tonino Lamborghini Mare Nostrum (Mah-Re-Nohs-Troom | Latin: "Our Sea")
Is An Exquisite Skypool Restaurant Combining Elements
Of Food, Beverages, Music, Entertainment And Idyllic Views.
We Draw Inspiration From The Mediterranean Sea And Its Deep History.
Our Collaboration With Tonino Lamborghini Means That We Stay True
To The Distinctive Italian Style And Taste.*

MAIN COURSES

Josper Grilled Salmon	185	Braised Beef Cheek (D)	190
Cucumber & Fennel Salad, Herb Lemon Vinaigrette		Cheese Polenta, Carrots, Salsa Verde	
Chilean Sea Bass (D) (A)	320	Australian Rack of Lamb 400g	265
Sautéed Spinach, Caviar Beurre Blanc, 63°C Cooked Organic Egg		Anchovy Salsa	
Lobster Thermidor (SF) (G) (D)	205 395	Australian Wagyu MB3 Rib-eye Steak 300g	380
(Half Whole)		Australian Wagyu 4-5 Beef Tenderloin 250g	395
Micro Green Salad			

GRANDE DISHES

Whole Pan-fried Sea Bass (D) (A)	315	US Prime Bistecca Alla Fiorentina 1200g	1300
Cherry Tomatoes, Fennel, Kalamata Olives, Lemon, White Wine		Please choose two accompaniments & one sauce	
Mare Nostrum Bouillabaisse (SF) (D) (A) (G)	285	US Prime Tomahawk Steak 1300g	1200
Omani Lobster & Mixed Seafood, Tomatoes, Fresh Herbs, Homemade Bread, Rouille		Please choose two accompaniments & one sauce	
Grilled Seafood Platter (SF) (D)	595	Catch of the Day	MARKET PRICE
Omani Lobster, Octopus, Sea Bass, Prawns, Sardines, Mussels, Steamed Potatoes		Cut of the Day	MARKET PRICE
Roasted Truffle Chicken (D)	345	Please ask your server for further details	
Corn & Olive Oil Fed Chicken, Roasted Potatoes, Mushrooms, Truffle Chicken Jus			
Add 10g of Fresh Truffle Shavings	75		

ACCOMPANIMENTS

Herb Roasted Crushed Baby Potatoes (D) (V)	35	Tomato Salad (V)	35
Mixed Sautéed Mushrooms (D) (V)	45	Grilled Asparagus Dressed (D)	45
Blistered Heirloom Carrots (D) (V)	45	Lemon & Parmesan	
Green Beans & Burnt Almond Purée (D) (N) (V)	45	Truffle Fries (D) (V)	45
Grilled Eggplant & Whipped Feta (D) (V)	35	Truffle Oil, Fresh Parsley, Parmesan Cheese	
		Add 7g of Fresh Truffle Shavings	50

SAUCES

Salsa Verde	25
Chimichurri	25
Béarnaise	25
Jus de Veau	25
Balsamic & Rosemary Jus	25
Anchovy Salsa	25

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Please inform your server of any allergies or dietary requirements. Shellfish (SF) Vegetarian (V) Dairy (D) Nuts (N) Alcohol (A) Gluten (G)

STARTERS

Pan Seared Scallops (SF) (G) (D) Corn Purée, Truffle Oil, Beef Chorizo Crumble	95	Zucchini & Eggplant Chips (V) (D) (G) Whipped Feta, Pomegranate	65
Vitello Tonnato (D) Sliced Veal, Tuna Sauce, Apple Capers, Rocket, Parmesan	85	Beetroot Tartare (N) (V) Roasted Beetroot, Almond Aioli, Sherry Vinegar	75
Prawn Saganaki (SF) (D) (A) Tiger Prawns, Tomatoes, Fresh Parsley, Feta, Ouzo	85	Sautéed Mussels (SF) (D) (A) Beef Chorizo, Cherry Tomatoes, Fresh Coriander, White Wine	85
Burrata & Tomato (D) (V) Heirloom Tomatoes, Radishes, Basil Oil, Balsamic Caviar Pearls	125	Grilled Octopus (SF) (D) Baby Potatoes, Roasted Peppers, Fresh Parsley, Celery	85
Fritto Misto (SF) (G) Squid, Prawns, Sardines, Zucchini, Eggplant, Seaweed, Lemon Aioli	80	Antipasto Platter (D) (N) (G) Seasonal Wagyu & Veal Cured Meats, Seasonal Artisan Cheeses, Olives	180
Truffle & Comté Cheese Croquettes (D) (V) (G) Truffle Aioli	65	Taste of the Mediterranean Chef's Selection of five Signature Starters	345

RAW BAR

Citrus Tuna Tartare Yellowfin Tuna, Avocado Purée, Pink Grapefruit, Orange, Chives, Herb Oil	85	Caviar (D) (G) Served with Blinis, Sour Cream, Red Onion, Grated Egg	
Salmon Carpaccio (D) Beetroot, Orange, Dill Crème Fraîche, Amalfi Lemon Oil	95	Imperial Beluga Iranian (30g)	950
Steak Tartare (S) (G) (D) Australian Wagyu 4-5, Truffle Aioli, Truffle Caviar, Pickled Shimeji Mushrooms, Grilled Sourdough Add 7g of Fresh Truffle Shavings	130	Baeri Reserve Iranian (30g)	650
Fruits de Mer (SF) Served with accompaniments and condiments Lobster, Oysters, Gamberi Prawns, King Prawns, Clams, Razor Clams, Mussels, Salmon, Tuna	975	Sevruga Italian (30g)	590
	50	Oscietra Classic Italian (30g)	550
		Oysters (SF) Served with accompaniments and condiments	
		Seasonal Mediterranean Oyster (Half-Dozen One Dozen)	Market Place
		Dibba Bay Oyster (Half-Dozen One Dozen)	150 290
		Boudeuse Oyster (Half-Dozen One Dozen)	170 330

FRESH PASTA & RISOTTO

Mushroom Risotto (D) (V) Assorted Mushrooms, Truffle Oil Add 10g of Fresh Truffle Shavings	150	Spicy Lobster Fettuccine (SF) (G) Lobster, Cherry Tomatoes, Fresh Basil, Chilli Flakes	295
Black Paella (SF) Prawns, Squid, Clams, Octopus, Squid Ink Rice	425	Tortiglioni Pomodoro (V) (D) (G) Tomatoes, Ricotta, Fresh Basil	95
Seafood Gemelli (SF) (D) (G) Clams, Mussels, Prawns, Squid, Tomatoes, Fresh Parsley	195		

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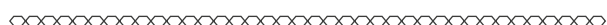
DESSERTS



Rum Baba (D) (A)	75
Grilled Marinated Pineapple, Crème Chantilly, Rum Syrup	
Pavlova (D)	55
Raspberries, Greek Yoghurt, Rose Water, Berry Coulis	
Crème Brûlée (D)	65
Strawberries, White Chocolate	
Tiramisu (D) (A) (G)	60
Mascarpone, Lady Fingers, Espresso, Cacao, Amaretto	
Torta di Riso (D) (G)	55
Risotto, Orange Marmalade	
Mare Nostrum Lemon Sorbet (A)	95 125
Prosecco Vodka	
Gelato - Seasonal Flavours (D)	30/Scoop
Please ask your server for further details	
TL Mare Nostrum Tasting Board	295
A Selection of Chef's Signature Desserts	
Formaggi (D) (N)	125 240
150g of Cheese 250g of Cheese Selection of five Cheeses, Fruit Compote, Artisan Crackers	

LIQUEURS

30 ml



Homemade Limoncello	45
Campari	60
Limoncello Del Sole	60
Fernet-Branca	60
Frangelico	60
Galliano	60
Baileys	60
Jägermeister	60
Sambuca Isolabella	60
Disaronno Amaretto	60
Nonino Grappa	60
Aperol	60
Carpano Anitca Formulla	75

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CHAMPAGNE**BOTTLE**

Laurent-Perrier La Cuvee Brut Champagne, France	800
Veuve Clicquot Brut Champagne, France	850
Veuve Clicquot Rosé Champagne, France	950
Ruinart Blanc De Blanc Champagne, France	1900
Dom Pérignon Blanc Champagne, France	4000
Dom Pérignon Rosé Champagne, France	8000
Louis Roederer Cristal Rosé Champagne, France	9000
Laurent-Perrier La Cuvee Brut Magnum 1.5L Champagne, France	1600
Laurent-Perrier La Cuvee Brut Jeroboam 3L Champagne, France	6000
Dom Perignon Blanc Magnum 1.5L Champagne, France	10000
Dom Pérignon Rosé Magnum 1.5L Champagne, France	18000
Moët & Chandon Rosé Imperial Jeroboam 3L Champagne, France	12000

SPARKLING**GLASS****BOTTLE**

Amore di Amanti, Prosecco DOC Glera, Veneto, Italy	65	300
Gancia Spumante Brut Rosé Pinot Noir, Piedmont, Italy	65	300
Bottega Gold, Prosecco DOC Glera, Veneto, Italy		600
Bottega Rose, Prosecco DOC Lombardy, Italy		600

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WHITE**GLASS****BOTTLE**

Italia, Pinot Grigio Veneto, Italy	60	280
La Segreta Il Bianco, Planeta, Sicilia D.O.C Chardonnay-Grecanico-Viognier, Sicilia, Italy	75	350
Il Valentino, La Scolca Gavi Dei Gavi, Gavi DOCG Cortese, Piedmont, Italy	80	380
Pascal Jolivet Attitude, Sauvignon Blanc Loire, France	100	475
Anthilia Donnafugata, Sicilia DOC Catarratto, Sicilia, Italy		500
Chablis Les Chanoines, Domaine Laroche Chardonnay, Chablis, France		630
Tenutae Lageder Porer Pinot Grigio, Alois Lageder Pinot Grigio, Alto Adige, Italy		650
Villa Sparina Gavi del Comune di Gavi, Gavi DOCG Cortese, Piedmont, Italy		700
Planeta Chardonnay Chardonnay, Sicilia, Italy		900
La Scolca Gavi dei Gavi Black Label, Gavi DOCG Cortese, Piedmont, Italy		1200
Vistamare Ca'Marcanda, Gaja, Bolgheri IGT Vermentino-Viognier-Fiano, Toscana, Italy		1600
Rossj Bass, Gaja, Langhe DOC Chardonnay, Piedmont, Italy		2200

ROSE	GLASS	BOTTLE
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Italia, Pinot Grigio Rose Pinot Grigio-Pinot Nero, Abruzzo, Italy	60	280
Domaines Fabre Oh! By Omérade Rosé Cotes de Provence, France	65	300
M De Minuty Cotes de Provence, France	85	400
Planeta Sicilia Rose, Sicilia DOC Nero d'Avola-Syrah, Sicilia, Italy		500
AIX Rosé Cotes de Provence, France		650
Chateau d'Esclans, Whispering Angel Cotes de Provence, France		750
Domaines Ott, By.Ott Rosé Cotes de Provence, France		800
Rosa Dolce & Gabbana and Donnafugata, Sicilia DOC Nerello Mascalese-Nocera, Sicilia, Italy		1200
M De Minuty Magnum 1.5L Cotes de Provence, France		750
AIX Rosé Magnum 1.5L Cotes de Provence, France		1200
Domaines Ott, By.Ott Rose Magnum 1.5L Cotes de Provence, France		1500
Chateau d'Esclans, Whispering Angel Magnum 1.5L Cotes de Provence, France		1400
Chateau d'Esclans, Whispering Angel Jeroboam 3L Cotes de Provence, France		2900
Chateau d'Esclans, Whispering Angel Methuselah 6L Cotes de Provence, France		6500

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RED	GLASS	BOTTLE
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Rocca delle Macie Vernaiolo, Chianti DOCG Sangiovese, Toscana, Italy	60	280
Altos Ibericos Crianza, Torres, Rioja DOCa Tempranillo, Rioja, Spain	85	400
Planeta Plumbago, Sicilia DOC Nero d'Avola, Sicilia, Italy	100	450
The Chocolate Block, Franschhoek Syrah-Grenache-Cabernet Sauvignon, South Africa	150	720
Banfi Chianti Superiore Sangiovese, Toscana, Italy		450
Sherazade, Donnafugata, Sicilia IGT Nero d'Avola, Sicilia, Italy		600
Le Volte Dell Ornellaia, Toscana IGT Sangiovese-Merlot-Cabernet Sauvignon, Toscana, Italy		850
Cloudy Bay Pinot Noir Marlborough, New Zealand		1050
Promis Ca'Marcanda, Gaja, Toscana IGP Merlot-Syrah, Sangiovese, Toscana, Italy		1150
Tancredi Dolce & Gabbana and Donnafugata, Sicilia IGT Nero d'Avola-Cabernet Sauvignon-Tannat, Sicilia, Italy		1300
Sito Moresco, Gaja, Langhe DOP Nebbiolo-Barbera-Merlot, Piedmont, Italy		1500
Dagromis Barolo, Gaja, Barolo DOP Nebbiolo, Piedmont, Italy		2300

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