

AQUARIO

Philosophy

Aquario, Nautical in meaning stands as a dazzling showcase of the freshest fish, sourced responsibly from the local and international waters to deliver a connected atmosphere of food and friendship

Inspiration

Our menu is characterized by exclusive regional ingredients and techniques that starts from the Basque country in the south west of France, drawing the map of the Provençal Mediterranean coastline heading to Italy and ending in Sicily

Ingredients

In each of our expertly curated dishes, we actively seek out suppliers we trust, to source environmental friendly ingredients that are sustainably sourced, fresh and organic.

Grand Crus from the Sea

French Oysters

Oysters have been part of the French diet for centuries. Since Roman times, they have been farmed in the Lagune de Thau, in the Mediterranean, and in the Bay of Arcachon.

Fine De Claire Marenne Oleron No.3

Rich in water, fruity and balanced in flavour

Gillardreau No.3

Crunchy texture, nutty flavor with scent of the sea

Tsarskaya No. 3

Unique flavour, with a note of iodine and slightly reminiscent of hazelnuts.

Served with lemon, shallot vinaigrette, virgin mary shot

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Appetisers

Verdure salad

carrot, cucumber shavings, green asparagus, orange, wild za'atar, rocket, avocado and basil purée, mandarin dressing

Kale, spinach and fig salad

fresh goat cheese, caramelized figs, candied pecan nuts, walnut essence lemon and thyme vinaigrette

La Burrata

heirloom tomato, charcoal grilled red pepper coulis, pistachio, organic rocket, black olive soil

Crisp crab salad

horseradish cream, brick crisps, rock melon, celery shavings, pomegranate salsa and chicory endives

Pan roasted calamari

roasted tomato, beef speck, gremolata, pickled "La ratte" potato, charcoal oil

Yellow fin tuna tartar

piquillo and celery vinaigrette, avocado, roma tomato, arugula crisps

El polpo







thinly sliced octopus, trapanese pesto, datterino confit, orange, fried shallots

Plancha seared scallops

celeriac fondant, brown butter crumble, yellow peach and celery crunch, trout roe, apple beurre blanc

Carpaccio di manzo

wild black pepper, fennel marinated, lemon oil, taggiasca olives, arugula and shredded parmesan

 Signature preparations;  Vegetarian preparations;  Spicy preparation
 Contains nuts;  Vegan preparation;  Contains gluten

Should you be allergic to an ingredient, please bring it to the attention of your server.

Prices are in AED, inclusive of 5% VAT and 10% Service Charge

Soups

Minestrone

vegetables, riso, parmesan, tomato

Greenpea and pancetta crème

lemon and thyme croutons, pancetta crumbles

Soup of the day

Pastas and Risotti

Butternut squash spaghetti

charcoal roasted butternut puree and confit, baby spinach, gremolata, pumpkin seeds

Risotto ai mescolare funghi

acquerello carnaroli rice, porcini, portobello, black truffle shaving, parmesan and wild rocket

Risotto frutti di mare

acquerello carnaroli rice, zucchini puree, tiger prawn, scallop, clams, mussels, pickled zucchini

Lobster and salmon ravioli

lobster essence, basil crisps, sage butter

Linguini alle vongole


Tuscan morelli linguini, clams, datterino tomato, basil, chili, capers, lemon toasted crumbs

Risotto osso bucco (contains alcohol)

Red wine braised veal osso bucco, saffron acquerello risotto, gremolata, lemon crumble

Tagliatelle bolognese

braised pulled wagyu beef, soffritto, parsley, fresh tomato sauce

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Main Courses

Eggplant parmigiana

Oven baked eggplant, organic tomato sauce, Genovese basil, parmesan

Bouillabaisse royale (contains alcohol)

red mullet, tiger prawn, scallops, clams, mussels, saffron lobster broth, rouille grilled focaccia

Loch duart salmon a la Provençal

oven roasted, ratatouille Niçoise, hand chopped olives tapenade, butternut coulis

Prawns a la Basquaise (contains alcohol)

Pernod flambéed, spiced chorizo and vegetables broth, riso, espelette pickled fennel shavings, rustic toast

Lemon sole "Meuniere"

semi-salted butter noisette, capers, parsley, smoked almonds, plancha seared broccolini

Seabass fillet baked in salt

citrus, thyme, grilled green asparagus, sage mashed potato

Slow cooked corn-fed chicken

glazed baby carrots, carrot fondant, grilled sweet corn, sprout petals, veal demi-glace

Aromatic roasted lamb chops

topinambur puree, glazed shallot petals, white truffle polenta fries, acidic blackberry and spice reduction

Grilled wagyu beef flank "Tagliata"

cacao balsamic, organic rocket, cherry tomato confit, parmesan shavings

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Fish Bar

Selection of seafood

grilled, pan seared or steamed

Shellfish	Fish
Tiger prawns	Red snapper
Hand dived scallops	Norwegian salmon
Canadian lobster \$	Yellow fin tuna
	Sea bass
	Red mullet
	Barracuda

Served with your choice of

Accompaniments

glazed asparagus, steamed rice, thick cut fries, mashed potatoes, wilted spinach, garden vegetables , grilled broccolini

Dips

traditional aioli, sauce vierge, harissa sauce, lemon beurre blanc

\$ AED 100 additional supplement for guest's dining on half board.

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