

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.

Appetisers and Salads

Tomato and mozzarella croquettes

house grown rocket, heirloom cherry tomato, pomegranate, za'atar, pine seeds

Watermelon and feta carpaccio

balsamic pearls, salt roasted walnuts, citrus olive oil

Vanilla poached beetroots

grapefruit, grilled palm hearts, fresh goat cheese, mint, white balsamic dressing, crushed almonds

Wild rucola and Granny Smith apple

baby spinach, salt roasted walnuts, pickled cranberry, toasted pumpkin seeds, lemon and thyme dressing

Tuna tartar

grilled avocado, grapefruit, piment d'Espelette, lime and chili vinaigrette

Aquario Caesar

baby gem lettuce, Caesar dressing, toasted focaccia, parmesan, veal bacon strips

Corn-fed chicken breast

Crisp fried fresh anchovies 

Grilled tiger prawns

Organic salmon crudo

Valencia orange, caper berry, dill, shallot and lemon vinaigrette

Oysters

Fine de Claire No. 3

3 pieces

6 pieces

Gillardeau No. 3

3 pieces




6 pieces

Tsarskaya No. 3

3 pieces

6 pieces

All oysters are accompanied with lemon, virgin mary and sauce mignonette

 Signature preparations;  Vegetarian preparations;  Vegan preparation;  Contains gluten

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

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

Soups

Roasted tomato bisque

crème fraîche, basil essence

Organic chicken broth

seasonal vegetables mirepoix

Fritto Mistos

Fritto di alici

crisp fried fresh anchovies

Fritto di mare

crisp fried seafood assortment


Soft shell crab

Calamari

Fritto mistos are accompanied with citrus aioli and baby gem

Tacos

pico de gallo, pineapple, red onions, cilantro, sour cream, lime

spiced jalapeno cheese nugget 

spiced cod

free range crunchy chicken

Gyros and burgers

Chickpeas and eggplant gyros

chickpea crisps, tzatziki, fried eggplant, bewaz, pickled green pepper

Vegan burger

house cabbage and carrot slaw, fried crisps onions, sesame bun

Chicken gyros





Greek herbs marinated chicken, tzatziki, bewaz, pickled green pepper

Barbecue beef burger (contains alcohol)

veal bacon, Jack Daniels sauce, emmental, crisp fried onions, potato bun

Grilled corn-fed chicken burger

jalapeno jam, coleslaw, red Leicester, potato bun

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Pastas and main courses

Sundried tomato and mozzarella tagliatelle

arugula, shallots, basil oil

Clams and white wine spaghetti (contains alcohol)

Taggiasca olives, chili, garlic, fresh herbs

Braised beef penne

sautéed wild mushrooms, sofrito, parmesan cheese

Grilled Canadian lobster (contains alcohol)

artisanal linguine, datterino tomatoes, chili, parsley, crustacean butter

Fish and chips

Atlantic cod, kettle cook waffers, mushy peas, arugula tomato salad, malt vinegar

Seafood grills

succulent, hearty and cooked to perfection

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

Accompaniments

roasted mash | glazed asparagus | steamed rice | wilted spinach | seasonal vegetables | thick cut fries | grilled broccolini | side salad

Above seafood grills are served along with lemon beurre blanc

Meat grills

Corn fed chicken breast





Australian lamb chops

Angus rib eye

Accompaniments

roasted mash | glazed asparagus | steamed rice | wilted spinach | seasonal vegetables | thick cut fries | grilled broccolini | side salad

Above meat grills are served along with veal demi glaze

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

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Platters to share

Surf \$

tiger prawns, scallops, sea bass, soft shell crab

Turf \$

corn fed chicken, lamb chops, Angus rib eye

Surf and turf \$

tiger prawns, soft shell crab, seabass, lamb chops, chicken, Angus rib eye

Desserts

Traditional tiramisu (contains alcohol)

mascarpone crème, espresso soaked savoiardi

Off the creamery




vanilla | chocolate | strawberry | yoghurt pomegranate

Sorbets

lemon basil | mango passion | red cherry

Cheese Platter

assortment of four cheeses, grapes, quince paste, English crackers

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