

TWIGGY

by La Cantine

POUR COMMENCER

APPETIZERS

Marinated Sicilian olives, feta cheese (GF) (V) – 46

Tzatziki (V) – 40

Roasted eggplant dip (V) – 48

SEAFOOD PLATTER – 1340

Oysters, shrimps, king crab leg

Whole lobster

Selection of tartares

CAVIAR

Served with blinis, crème fraîche & selection of condiments

Caviar Oscietra 30g – 585

Caviar Oscietra 100g – 1900

Caviar Beluga 50g – 2350

SALADS

Baby kale salad, tete de moine cheese, truffled cashews (GF) (V) (N) – 84

Beetroot and orange salad, walnuts, goat cheese (GF) (V) (N) – 88

Mixed greens, avocado, asparagus, aged balsamic (V) – 71

Tuna niçoise salad (GF) – 97

with tuna Otoro – 180

Roasted eggplant, Greek yoghurt, honey dressing (GF) (V) (N) – 76

Heirloom tomato salad, feta cheese (GF) (V) – 74

(V) suitable for Vegetarians - (N) Nuts - (S) Shellfish - (A) Alcohol - (GF) Gluten-free
All our prices are in AED, inclusive of all taxes & service charge

COLD STARTERS

- King crab avocado (GF) (S) – 275
- Shrimps olive oil & lemon (GF) (S) – 98
- Otoro tartare, Oscietra caviar, homemade ponzu sauce – 245
- Sea bass carpaccio, black truffle, pink peppercorn (GF) – 124
- Sliced yellowfin tuna, caramelized hazelnut, roasted pepper vinaigrette (N) (GF) – 117
- Wagyu beef carpaccio, rocket leaves, shaved parmesan (GF) – 109
- Oysters (GF) (S) per piece
Gillardeau n°2 – 47 or Gillardeau n°5 – 35
- Burrata, cherry tomato, pomegranate, croutons (V)
300GR – 138 or 500GR – 228
- Whole King crab leg, spicy mayonnaise, aioli and lime wedge (GF) (S) – (1 leg) 700
- Octopus carpaccio, smoked leek, pimentón de la vera (GF) – 115
- Whole wild Snapper tartare (700g) (GF) - 335

HOT STARTERS

- Mussels, piperade sauce, coriander (S) – 95
- Sautéed clams with garlic and coriander (GF) (S) (A) – 142
- Honey glazed wagyu short ribs, pomelos, spring onion, coriander – 252
- Sautéed gambas, eggplant, burrata, basil (GF) (S) – 114
- Fried calamari, scallions, spicy mayonnaise (S) – 109
- Burrata pizza with fresh black truffle (V) – 182
- Smoked salmon & caviar flat bread - 195

SUSHI BAR

SUSHI (2 PIECES)

Salmon – 50
Tuna – 60
Scallops – 70
Salmon belly – 70
Yellowtail – 75
Tuna Otoro – 95
Lobster, lemon confit – 108
Blow torched Wagyu with caviar – 160
<i>Chef's selection 6 pieces – 150</i>
<i>Chef's selection 8 pieces – 210</i>
<i>Chef's premium selection 8 pieces – 290</i>

SASHIMI (3 PIECES)

Yellowfin tuna – 90
Salmon – 70
Scallops – 80
Yellowtail – 90
Tuna Otoro – 125
<i>Chef's selection of 3 varieties – 180</i>
<i>Chef's premium selection of 3 varieties – 285</i>

FUSION ROLL

Crab tempura roll (S) – 109
Spicy tuna roll – 87
Salmon, cucumber roll – 87
Tempura shrimp roll – 87
Yuzu radish, shiso & grilled asparagus (V) – 47
King crab, black truffle roll (S) – 117
Otoro tuna roll – 120
Salmon, avocado and caviar – 170

POUR SUIVRE

PASTAS

Rigatoni, kale, warm burrata, chimichurri, cashew nuts (N) (V) – 119 *

Lobster ravioli, Sicilian lemon (S) – 135

Fresh tagliatelle, stracciatella cheese, caviar Oscietra – 225

Linguine alle Vongole (A) (S) – 154 *

Linguine, tiger prawns, garlic, olive oil (S) – 178

** Gluten-free alternative available*

MAIN COURSES

Beef tartare, hollandaise sauce, crispy potato nest (S) (GF) – 193

Veal Milanese, rocket and cherry tomato salad – 288

Saffron risotto, seared scallops, datterino tomato, aged balsamic (S) – 155

Skate wing meunière, clams – 78 per 100g

SUPPLEMENTS

Caviar Oscietra 5g – 110

Black truffle 3g – 80

FROM THE GRILL

FISH AND SEAFOOD

Whole sea bass – 64 per 100g

Whole lobster – 83 per 100g

Jumbo prawn 160g – 147

Salmon fillet 150g – 128

Seabass fillet 150g – 149

Octopus 150g – 148

Premium shellfish pappardelle TO SHARE (S)

– price available on request *

Customize your pasta with a choice of shellfish

MEATS

Corn-fed baby chicken – 158

Herbs marinated Australian lamb chops – 219

Wagyu striploin (MB9) 350g – 565

Black angus rib-eye (MB3+) 350g – 349

John Stone tenderloin 250g – 361

Australian lamb rack – 620

Wagyu tomahawk 1.5kg – 1250

SAUCES

Choose sauces from the below selection

Béarnaise, Hollandaise, peppercorn, beef jus, lemon butter sauce,

Tomato and coriander salsa, salsa verde, chili jam

SIDE DISHES

White rice, coriander, lemon (V) (GF) – 34

Sautéed mixed green vegetables (V) (GF) – 52

Pomme purée (GF) (V) – 40

Roasted portobello mushroom, thyme butter
(GF) (V) – 42

Grilled asparagus, hollandaise sauce
(GF) (V) – 58

Homemade pomme frites (GF) (V) – 55
with fresh black winter truffle – 132

POUR TERMINER

Pineapple carpaccio with passion fruit and coconut sorbet (GF) – 82

Chocolate fondant, vanilla ice cream (N) – 65

Greek Kataifi, pistachio, orange mouse (N) – 73

Seasonal fruit platter (GF) – 89

Profiteroles (N) – 78

Tarte citron meringuée – 96

Crème brûlée, infused Sicilian orange (GF) – 57

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