

rockfish
EASTER BRUNCH

Riva Al Mare





STARTER SHARING STYLE

TORTA RUSTICA AI

CARCIOFI

Flaky Pastry, Artichokes, Ricotta
(V, SE, D, E)

FRITTO MISTO

Baby Squid, Softshell Crab,
Mediterranean Shrimp
(SF, S, D, G)

BUFALO SURPRISE

Bufalo Cheese, Datterino Tomato,
Sweet and Sour Capsicum, Basil
(D, V, GF)

BEETROOT CARPACCIO

Beetroot Dressing, Hazelnut,
Homemade Lemon Ricotta
Vegan-Lactose Free Option Available
(D, V)

CRISPY FLAT BREAD

Flat Bread, Stracchino Cheese,
Truffle, Chives
(V, D)

DIBBA BAY N2°

Crisp & Briny
(SF, R, GF, LS)

BLUEFIN TUNA

Sustainable Blue Fin Tuna Tartar, Blood
Orange Dressing, Chilly, Celery
& Cucumber
(GF, R, CS, LF)

SALMON TROUT

Salmon Trout, Clams Juice, Greek
Yogurt, Basil Oil
(A, D, R, SF)

CORVINA

Sliced Corvina Fish, Lemon Gel,
Apple, Pomegranate, Dill
(GF, R, LF)

CS Certified Sustainable | D Contains Dairy | E Contains Egg | GF Gluten Free Dish | LF Lactose Free
LS Locally Sourced | N Contains Nuts | P Contains Pork | R Raw Food / Crude | S Contains Soy | SE Contain Sesame
SF Contains Shellfish | V Vegetarian Dish | VG Vegan

All prices are in UAE Dirhams and inclusive of %7 Municipality fees, %10 service charge and Value Added Tax

CHOICE OF 1 PASTA OR 1 MAIN COURSE

PASTA

GNOCCHI ALLA SORRENTINA

Handmade Gnocchi, Tomato Sauce,
Mozzarella Cheese, Basil
(V, E, D, G)

SPAGHETTI QUADRATI VONGOLE E LIMONE

Handmade Fresh Spaghetti,
Mediterranean Clams, Datterino,
Amalfi Lemon
Gluten-Free Available
(SF, D, E, LS)

LOBSTER MEZZE MANICHE

Maine Lobster, Gragnano Mezze
Maniche, Tarragon
Gluten-Free Available
(SF, D, E)

CANNELLONI AL RAGU BIANCO

Fresh Pasta, Veal White Ragù,
Artichokes, Aged Cheese
(D, E)

SALMON TROUT & AMARETTO

French Salmon Trout, Baby Chart,
Honey Lemon Mustard, Amaretto
Biscuit
(E, D, N)

CHICKEN & PEPERONI

Corn Feed Chicken Breast & Thigh,
Salmoriglio, Capsicum, Mediterranean
Sauce, Demi Glace
(N, GF, LF)

EGGPLANT PARMIGIANA

Charcoal Grilled Eggplant, Tomato,
Basil Vegan Cheese
(GF, V, LF, GF)

MAIN COURSE FOR 2 PERSONS

SEABASS

Choose your way of cooking:
Mediterranean Sauce or Charcoal Grill,
Choice of 2 Side Dishes
(GF, LF)

WAGYU RIBEYE

250 Days Striploin,
Choice of 2 Side Dishes
(GF, LF, N)

SIDE DISH

Handcut Fries, Broccolini Sauté,
Tomato Salad, Grill Asparagus

SPALLA DI AGNELLO BRASATA

Slow-Cooked for Perfect Tenderness,
Served with Roasted Baby Potatoes
and Rosemary
(GF, D)

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DESSERT SELECTION

SHARING STYLE

CANNOLI

Fried Pastry Dough, Sweet Ricotta Cheese,
Chocolate, Pistachio
(S, E, D, N)

SFOGLIATELLA NAPOLETANA

Crispy Sweet Shell, Semolina,
Candied Fruits, Icing Sugar
(S, E, D, N)

BOMBOLINI ALLA CREMA DI LIMONE

Sweet Fried Dough, Pasty Cream,
Amalfi Lemon
(S, E, D, N)

BRIOCHE & GELATO

Hot Brioche, Assorted Gelato, Garnish
(S, E, D, N)

COLOMBA PASQUALE

The Traditional Italian Easter Cake, Soft and
Fragrant, A Perfect Way to End the Meal
(N, E, D)

AED 595 per person inclusive of soft beverages
AED 695 per person inclusive of house beverages and Prosecco

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