

# Pierchic

by Beatrice Segoni

## *Italy by the sea*

*From her days in fashion, Beatrice has channelled creativity, sophistication and the art of refinement into the culinary world. Her passion for food eventually led her from her quaint restaurant in the village of Porto Recanati to 14 years at Florence's renowned Borgo San Jacopo, during which it earned a Michelin Star. At Pierchic, Chef Beatrice only has one wish for her patrons: "I hope every guest that tastes my food realises that I cook with all my heart. The success of any restaurant comes from the passion that the chef puts into every single dish" **Beatrice Segoni***

## Crudo Bar

Crudo Means 'Raw' In Italian, It Is Very Traditional Way Of Serving The Fresh Catch Of The Day.

Tonno Pinna Blu Con  
Tartufo E Salsa Tosazu

*Bluefin Tuna, Truffle,  
Tosazu Dressing*

120

Ricciola Del Pacifico  
Con Mandarino

E Aglio Nero ☉  
*Yellowtail Hamachi, Mandarin,  
Black Garlic, Ponzu*

75

Branzino Con  
Pomodorini Marinati

*Sea Bass, Tomato, Vinegar*

80

## Caviale e Ostriche

Oscietra Royal Caviar ☉☉

*Blinis, Sour Cream, Grated Egg Yolk  
And Egg White*

30g - 800

Beluga Caviar ☉☉

*Blinis, Sour Cream, Grated Egg Yolk  
And Egg White*

30g - 2000

Gillardeau Oyster No.2 ☉☉

*Mignonette Sherry Vinegar, Shallot And Black Pepper*

1/2 Dozen - 300

1 Dozen - 600

## Antipasti

Melanzane Alla Parmigiana ☉☉🌿

*Eggplant Parmigiana*

85

Tartare Di Tonno Pinna Blu Del

Mediterraneo E Guacamole ☉

*Bluefin Tuna Tartare From Mediterranean Sea,  
Guacamole*

165

Capesante Scottate Con Funghi, 130

Purè Di Carote Allo Zenzero

E Nocciole Piemontesi Tostate ☉☉☉

*Seared Hokkaido Scallops With Mushrooms,  
Ginger Carrot Puree And Toasted Piedmont Hazelnuts*

Vitello Tonnato

*Thinly Sliced Veal Loin Served With Tuna  
And Caper Sauce*

130

Carpaccio Di Manzo, 95

Rucola E Parmigiano ☉☉

*Beef Carpaccio, Rocket Salad, Shaved Parmesan*

Burrata Di Bufala, Pomodori

Datterini ☉☉

*Buffalo Burrata With Daterrino Tomatoes*

90

Fritto Miŝto Di Pesce E Verdure ☉ 150

*Assorted Fried Fish Scallops, Red Prawns, Calamari,  
Sole And Vegetables*

Mousse Di Fegatino Di Pollo,

Polenta Croccante Salsa Di

Ribes Rosso, Gelée Di Pera ☉☉🌿

*Chicken Liver Parfait, Crispy Polenta,  
Red Currant Sauce, Pear Gelée*

85

Polpo Galiziano Grigliato, ☉ 160

Lenticchie Beluga E Purè Di Aglio Nero

*Seared Galician octopus, Beluga Lentils And  
Black Garlic Purée*

Should you have any allergies, please inform your waiter.

☉ VEGETARIAN ☉ ALCOHOL ☉ SHELLFISH ☉ NUTS ☉ DAIRY ☉ GLUTEN FREE 🌿 CHEF'S SIGNATURE

All prices are in UAE Dirhams and are inclusive of all applicable service charges, local fees and tax

## Pasta

Plin Di Faraona Con Crema Di Parmigiano 🍷 🍷 🌿	135	Ravioli Di Ricotta E Spinaci Pomodoro E Basilico 🍷 🍷 🌿	120
<i>Guinea Fowl Plin, Parmesan Cream</i>		<i>Ricotta And Spinach Ravioli, Tomato Sauce, Fresh Basil</i>	
Fusilli Cacio E Pepe 🍷 🍷	110	Linguine Al Ragù Di Astice 🍷	260
<i>Fusilli With Pecorino Cheese And Black Pepper Sauce</i>		<i>Linguine With Canadian Lobster Ragù</i>	
Chitarrine Alla Pescatora 🍷 🌿	140	Pappardelle Al Ragù Di Anatra 🍷 🌿	115
<i>Chitarrine With Calamari, Clams, Red Prawns And Scallops</i>		<i>Pappardelle With Duck Ragù</i>	
Gnocchi Di Patate Con Calamari Zucchine E Zafferano 🍷	260		
<i>Potato Gnocchi With Calamari, Zucchini And Saffron</i>			

## Risotti

Risotto Zafferano, Bocconi Del Prete 🍷 🍷  
*Saffron Risotto, With Chicken*  
130

Risotto Limone E Gambero Rosso 🍷 🍷  
*Lemon Risotto With Red Prawns*  
150

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## Secondi Piatti Di Pesce

Filetto Di Branzino D'amo, Panzanella 🍷	290
<i>Line Caught Sea Bass Fillet, Panzanella</i>	
Tonno Pinna Blu Scottato, Finocchio Brasato, Vinaigrette All'arancia E Nocciola 🍷🍷🍷	350
<i>Seared Bluefin Tuna, Braised Fennel, Orange And Hazelnut Vinaigrette</i>	
Brodetto Di Pesce 🍷🌿	190
<i>Traditional Fish Stew</i>	
Sogliola, Chips Di Patate E Salsa Al Limone 🍷	270
<i>Dover Sole, Potato Chips, Lemon Sauce</i>	

## Secondi Piatti Di Carne

Filetto Di Manzo, Pastinaca, Chutney Di Datteri, Carotine 🍷🌿	225
<i>Beef Tenderloin, Parsnip, Date Chutney, Baby Carrots</i>	
Cotoletta Di Vitello Milanese, Rucola, Pomodorini, Scaglie Di Parmigiano	205
<i>Milanese Veal Chop, Rocket Salad, Tomatoes, Parmesan</i>	

## Da Condividere

Gran Grigliata Di Pesce (For 2) 🍷🍷	950	Fiorentina "La Bistecca" Patate Croccanti (For 2) 🍷🌿	600
<i>Grilled Seafood Platter - Lobster, King Crab, Octopus, Scallops, Prawns, Grilled Eggplant, Mashed Potato</i>		<i>Florentine Style T-Bone Steak, Crispy Potatoes</i>	
Pescato Del Giorno All'isolana (For 2) 🍷🍷🌿	400		
<i>Catch Of The Day</i>			

## Contorni

Finocchi Gratinati 🍷🍷	35	Spinaci All'agro 🍷🍷	35	Patate Fritte 🍷🍷	35
<i>Fennel Gratin</i>		<i>Cold Steamed Spinach Salad With Lemon</i>		<i>Potatoe Fries</i>	
Patate Arrosto 🍷🍷	35	Insalatina Mista 🍷🍷	35	Verdure Grigliate 🍷🍷	35
<i>Roasted Potatoes</i>		<i>Mixed Green Salad</i>		<i>Mixed Grilled Vegetables</i>	

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# Dolce

Babà Al Rum, Crema Inglese Alla Vaniglia, Amarene ☉☼☾ <i>Babà Infused With Rum, Light Vanilla Custard, Black Cherries</i>	90
Crema Catalana Al Lemongrass ☉☼☾☾ <i>Lemongrass Flavoured Catalan Cream</i>	55
Il Mio Ricordo Di Un Cannolo Alla Siciliana ☉☼☾ <i>My Memories Of A Sicilian Cannolo</i>	55
Semifreddo Di Miele E Pinoli, Salsa Ai Lamponi E Crumble Croccante Dolce E Salato ☼☾☾ <i>Honey And Pine Nuts Semifreddo, Raspberry Coulis And Sweet &amp; Salty Crumble</i>	55
Tiramisù ☉☼☾☾ <i>Tiramisù</i>	55
Fondente Di Cioccolato E Pralinato Alla Nocciola E Sala Di Albicocca ☼☼☾ <i>Creamy Dark Chocolate Cake With Hazelnut Praline And Apricot Sauce</i>	55
Uno Scoop di Gelato Fatto In Casa ☾ <i>A Scoop Of Homemade Ice Cream: Vanilla, Chocolate, Pistachio or Hazelnut</i>	55
Uno Scoop di Sorbetto Fatto In Casa <i>A Scoop Of Homemade Sorbet: Lemon, Mango, Raspberry or Chocolate</i>	55

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