

Pierchic

by Beatrice Segoni

Scan to discover our seafood selection and
trace your fish from sea to serving.



Truffle Menu

FONDUTA DI PATATE (E, D, V)

Potato fondant, poached egg

180

TARTARE DI MANZO (D, R)

Beef tartare

280

CARPACCIO DI MANZO (D, R)

Beef carpaccio

270

BURRATA (D, V)

Burrata cheese

230

GNUDI (D, E, V, LS)

Tuscan ricotta cheese gnocchi

290

TAGLIOLINI (D, E, V)

Tagliolini pasta

280

RISOTTO (D, GF, V)

Risotto, parmesan cheese

290

FILETTO DI MANZO (D, GF)

Beef tenderloin


430

TAGLIATA DI MANZO (D, GF)

Striploin

420

Should you have any allergies, please inform your waiter.


(V) VEGETARIAN (SF) SHELLFISH (N) NUTS (D) DAIRY (GF) GLUTEN FREE  CHEF'S SIGNATURE
(S) SOY (R) RAW (E) EGG (VG) VEGAN (LF) LACTOSE FREE (LS) LOCALLY SOURCED (CS) CERTIFIED SUSTAINABLE
All prices are in UAE Dirhams and are inclusive of all applicable service charges, local fees and tax


A Taste of Pierchic

TARTARE DI RICCIOLA ^(GE, LF, R) 
Yellow tartare, marinated cherry, quinoa

FEGATINI DI POLLO ^(D) 
Chicken liver, polenta, red currant sauce, pear gel

RAVIOLI DEL PLIN ^(D, E) 
Plin, jus, parmesan cheese

CHITARRINA ALLA PESCATORA ^(E, LF, SF) 
Tagliolini, calamari, clam, red prawn

BRODETTO DI PESCE ^(SF) 
Marchigiano fish stem, tomato, zaffron

or


FILETTO DI MANZO & DATTERI ^(DF, GF) 
Beef tenderloin, parsnip, date chutney, baby carrot

TIRAMISÙ ^(D, E, V)

AED 650 Per Person

Available only for the whole table, minimum of 2 guests

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Crudi

Raw

TARTARE DI RICCIOLA (GF) 95
Yellowtail tartare, marinated cherry, quinoa

TARTARE DI TONNO (GF) 165
Bluefin tuna tartare, avocado, lemon

GRAN CRUDO (SF) 1,000
Oysters Gillaudeau no.2, langoustines
red mazara prawns, bluefin tuna tartare
yellowtail tartare, sea bass sashimi
salmon sashimi, bluefin tuna sashimi

Caviale & Ostriche

Caviar & Oysters

OSCIETRA ROYAL CAVIAR (D) 800
30g

TRADITION PRESTIGE (D) 400
30g


BELUGA CAVIAR (D) 2,000
30g

OYSTER (SF)
Gillaudeau No.2 60
Krystale No. 3 65

Antipasti

Starter

BURRATA (D, GF, V) 105
Burrata cheese, tomato

PARMIGIANA DI
MELANZANE (D, V) 90 
Eggplant parmigiana, mozzarella cheese
tomato sauce

FRITTO MISTO (SF) 155
Fried prawn, calamari, assorted fish, vegetables
homemade ginger mayonnaise

INSALATA DI GRANCHIO (GF, SF) 190
Crab salad, cucumber gel, green apple
bell pepper, crispy quinoa

CARPACCIO DI POLPO (GF, SF) 115
Octopus carpaccio, tomato confit
olive tapenade

CAPELANTE (D, GF, N, SF) 165
Seared scallop, mushroom, hazelnut, green pea
carrot puree, truffle oil

PANZANELLA (V) 75
Tuscan panzanella salad, crutons

FEGATINI DI POLLO (D)  85
Chicken liver, polenta, red currant sauce
pear gel

TARTARE DI MANZO (D) 145
Beef tartare, burrata cream

CARPACCIO DI MANZO (D, GF) 115
Beef carpaccio, rocket salad, parmesan cheese

VITELLO TONNATO 125
Veal loin, tuna & caper sauce

ARANCINA DI RAGOUT BIANCO 90
Sicilian arancina, parmesan cheese risotto
white ragout

INSALATA DI MARE (SF, GF, LF) 150
Seafood salad, red prawns, squid,
cuttlefish, clams, jardiniere

FIORI DI ZUCCA GRATINATI E
ZUCCHINE (E, D, GF, V) 125
Ricotta and parmesan filled zucchini flowers,
tomato sauce

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Pasta & Risotti (Pasta & Risottos)

RAVIOLI DEL PLIN (D) 	145	CHITARRINA ALLA PESCATORA (SF) 	180
Plin, jus, parmesan cheese		Tagliolini, calamari, clam, red prawn, octopus	
RAVIOLI RICOTTA & SPINACI (D, V) 	130	FUSILLI CACIO & PEPE (D, V)	130
Ravioli ricotta cheese & spinach, tomato sauce		Fusilli, pecorino cheese, black pepper	
PAPPARDELLE D'ANATRA (D) 	150	RISOTTO ALL'ASTICE (GF, SF)	280
Pappardelle, duck ragout		Risotto, lobster ragout	
RISOTTO BURRATA & MELANZANE (D, GF, V)	125	GNOCCHI RIPIENI AL POMODORO MANTECATO (G, E, D)	145
Risotto, burrata cheese, eggplants, confit tomato		Traditional meat filled gnocchi, creamy tomato sauce	
LINGUINE ALLE VONGOLE (SF)	155	CALAMARATA ALLA CARBONARA DI MARE (SF, E, D)	180
Linguine, clam, parsley		Calamarata with sea carbonara	

Pesce & Carne (Seafood & Meat)

BRANZINO & PANZANELLA (D)	295	TAGLIATA DI MANZO (D, GF)	300
Sea bass, Tuscan panzanella salad		Australian angus striploin, parmesan cheese rocket salad	
ROMBO ALLA MUGNAIA (D)	300	FILETTO DI MANZO & DATTERI (D, GF) 	340
Turbot meuniere, green beans, potatoes		Australian angus tenderloin, parsnip date chutney, baby carrot	
SALMONE ALLO YOGURT (D, GF)	200	STINCO DI AGNELLO (D)	200
Salmon, yogurt sauce, fennel		Lamb shank, chickpea mousse, orange wedge	
BRODETTO DI PESCE (SF) 	210	PETTO D'ANATRA CON MILLEFOGLIE DI PATATA (D)	225
Marchigiano fish stew, tomato, zaffron		Duck breast with potato millefeuille pomegranate sauce	
ASTICE IN SALSA VERDE (D, SF)	500		
Grilled Canadian lobster, green herbs sauce			

Da Condividere

For sharing


GRAN GRIGLIATA DI PESCE (GF, SF)	1,200
Lobster, king crab, octopus, scallop, prawn langoustine, grilled eggplant	
ORATA ALL'ISOLANA (GF) 	480
Sea bream Isolana style, roasted potato, tomato	
COTOLETTA ALLA MILANESE	380
Milanese veal chop, rocket salad, tomato	

Contorni

Side

FINOCCHI (D, GF, V)	50
Fennel gratin	
BROCCOLINI (GF, V)	50
Tender broccoli, olive oil, lemon	
PATATE (V)	50
Roasted potato	
CAPONATA (GF, N, V)	50
Zucchini and eggplant caponata	

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