

Rockfish Crudo's Bar

RAW SELECTION

Bluefin Tuna (GF, R, CS, LF) Sustainable Blue Fin Tuna, Blood Orange Dressing, Radish	95	Yellow Tail (R, GF) Hand Sliced Yellowtail, Mandarin Gel, Apple, Pomelo Segment, Dill	95
Red Mullet (R, N, LS, LF) Local Red Mullet Carpaccio, Lemon & Hazelnuts Dressing, Basil Cress, Hazelnuts, Caviar	95	Purple Prawn (SF, R, GF) ** Purple Prawns Tartar, Honey & Thyme Dressing, Caviar, Wild Herbs	95
Salmon (D, R) Scottish Salmon, Clams Juice, Greek Yogurt, Basil C	95		



SHARING

Rockfish Crudo Tower 2 Pax 495 4 Pax 695 (SF, R, D, G, A)

Dibba & Belon Oyster, Yellow Tail - Violet Prawns, Langoustine, Tuna Tartar, Scallop, Salmon

Rockfish Steamed Tower 2 Pax 650 4 Pax 950

Dibba & Belon Oyster, Jumbo Prawns, Langoustine, King Crab, Lobster

Oyster & Caviar Selection

Dibba Bay N2***(SF) Crisp and Briny	90	180	360
Gillardeau N2*** (SF) Creamy and Nutty	140	280	560
Belon Oyster N2*** (SF) Bold and Mineral	90	180	360
Our Oysters Are Served With Lemon And Mignonette			
		30 G.	50 G.
Italian Baeri*** (R) Fresh and Delicate		410	650
Italian Oscietra Imperia *** (R) Rich and Nutty		620	1000
Italian Beluga*** (R) Complex and Creamy		1400	2400

All the caviar will be served with condiments and bread



95

Starter

Fritto Misto (SF, D, LS)	
Baby Squid, Softshell Crab, Shrimps.	

Prawns Guazzetto (SF) 105

Purple Prawns, Capers, Olives, Lemon, Herb Provencal

Beef Carpaccio (D, GF)

Beef Carpaccio, Truffle, Chiodini Mushrooms, Parmesan, Buckwheat.

Grilled Octopus (GF) 125 Galician Grilled Octopus, Artichokes, Datterino

And Eggplant, Salmoriglio Oil

Baby Spinach Salad (♥) (□)

65

12 PIECES

Vegan- Lactose Free Options Are Available Baby Spinach Salad, Balsamic Dressing, Parmigiano, Salad, Wild Herbs

Burrata & Tomato Salad (V.D)

95

75

Burrata Cheese, Datterino, Basil, Sweet And Sour Capsicum,

Beetroot Carpaccio (V, D, N) Vegan- Lactose Free Options Are Available

Beetroot Carpaccio, Beetroot Dressing, Hazelnuts, Lemon Ricotta

Pasta e Zuppe

Spaghetto Alle Sarde E Mollica (A, E)	115	Garganelli Veal Ragù (D, E, A)	130
Gluten Free Option Available		Gluten Free Option Available	
Spaghetto Gentile, Fennel Leaves, Sardines,		Handmade Garganelli, Veal Ragu, Caciocavallo Ch	eese
Bread Crumb.			
_\		Risotto Mushrooms & Truffle (D, V)	185
Raviolo Lobster (SF, E, D)	190	Vegan- Lactose Free Options Are Available	
Handmade Ravioli, Lobster, Mascarpone, Tarragon	Oil	Acquerello Rice, Wild Mushrooms, Black Truffle	
Tagliolino Vongole E Limone (SF, E, A, D)	140	Vellutata Di Zucca (D) (GF)	185
Gluten Free Option Available		Vegan- Lactose Free Options Are Available	
Handmade Fresh Tagliolini, Mediterranean Clams,		Pumpkin Soup, Lemon Ricotta, Basil Oil	

Datterino, Amalfi Lemon

Main Course

Mediterranean Wild Seabass (D, SF, A)	225	Salmon & Amaretto (E, D, N)	185
Acquanaria Seabass Filet, Turnip Top, Olives And Datterino Confit, Razor Clams Foam		Salmon, Baby Chart, Honey Lemon Mustard, Amaretto Biscuit	

Scallop Seamare (SF, D, A)
Lactose Free Available
Hand Dived Norway Scallop, Jerusalem Artichoke, Truffle
Hand Dived Norway Scallop, Jerusalem Artichoke, Truffle

Angus Beef Filet (D, A)

Beef Angus Tenderloin 250 Days, Potatoes Millefeuille,
Wild Mushroom

Chicken & Peperoni (LS) (N) (GF) 175

Corn Feed Chicken Breast And Thigh, Sweet And Sour Capsicum, Mediterranean Sauce, Demi Glace

Bread Coated Eggplant, Spicy Datterino Sauce, Rocket Salad



Grilled Seafood Selection (SF, GF, LF)

Octopus, Mediteranean prawns, Lobster, Squid

1200

Wagyu Ribeye*** (LF, GF) Beef Wagyu Ribeye 6-7 Charcoal Grilled, Salmoriglio Oil

650



Side Dish

Rockfish House Salad Vegeterian or Vegan Baby Gem Lettuce, Organic Tomatoes, Dry Figs, Rocket, Raspberry	65
Hand Cut Fries (LF) ♥ Hand Cut Agria Potato Fries	65
Tomato Salad (GELEN)	65

Mix Of Organic Tomatoes, Fresh Oregano, Basil Oil

65 Broccolini Sautéed (GF, LF) @ Australian Broccolini Sautee With Chilli. Garlic And Extravirgin Olive Oil

Charcoal Grilled Asparagus (GF, LF) V Charcoal Grilled Green Asparagus





Moka Tiramisu (G, D, E, S) Light Mascarpone Cream, Homemade Sponge Soak With Moka Coffee	60
Sicilian Lemon & Wild French Riviera Strawberry Granitè (GF) ® Mint Syrup, Homemade Limoncello	60
Piemonte Profitteroles (D, N, S, E) Hazelnut Choux, Gianduja Sauce, Vanilla Ice Cream	60
Seasonal Fruit plater & Sorbet x2 (GF) ♥ Selection Of Fruit Platter And Sorbet	100



JOIN THE CLUB Unlock exclusive dining rewards with

Jumeirah | | E

☑ f @rockfishdubai

(***) Items not included on the Half Board offer | A supplement of AED 180 per adult will be added to the Half Board package

(*) Trents for included of the Hair Board offer | Assignment of AED for adult will be added to the Hair Board offer | AED for adult provenance

Dis not hesitate to ask to the server about product provenance

Signature Dish | A Contains Alcohol | P Contains Pork | ▼ Vegetarian Dish | N Contains Nuts | GF Gluten Free Dish | SE Contain Seame

SF Contain Shellfish | D Contain Dairy | E Contain Egg | S Contain Soy | ▼ Vegan | R Raw food/crude | LF Lactose Free

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