
MARINI

MEDITERRANEAN DINING



LUNCH DINNER AND DESSERTS MENU

APPETISERS

SELEZIONE DI PANE FATTO IN CASA.....	38
Homemade selection of Italian focaccia with cherry tomatoes, organic rustic sourdough bread from our mother yeast, 100% Italian extra virgin olive oil, balsamic vinegar, our signature cheese, sun-dried tomato paste and herbs	
PANE GUTTIAU ALLE ERBE SELVATICHE	23
Traditional Homemade Sardinian Carasau bread with mixed wild Mediterranean herbs baked in a pizza oven	

INSALATE

CRISPY CHICKEN MILANESE SALAD (79) OR WITH PRAWNS.....	85
Milanese crispy chicken, baby gem lettuce, valerian leaves, sweetcorn, cherry tomatoes, parmesan and mustard vinaigrette	
LENTIL BOWL SALAD WITH EGG MIMOSA.....	75
Organic lentils with rucola, Kalamata olives, cucumbers, tomatoes, red onions, green pepper, egg mimosa and vinaigrette sauce	
ORGANIC BEETROOT SALAD.....	76
Oven roasted organic beetroots with special spicy yogurt, roasted cashew nut, orange, chives and, olive oil	
INSALATA GRECA AMODO MIO (V)	72
Black Kalamata olive jam with yoghurt, red onions, green peppers, black olives, cucumbers, tomatoes, oregano, croutons, vinegar, feta cheese, extra virgin olive oil, caper leaves	
MISTA MARINI (V).....	84
Baby lettuce, mixed green salad, rocket leaves, asparagus, artichokes, avocado, cucumber and cherry tomatoes with special vinaigrette dressing	
OCTOPUS SALAD MARINI STYLE (D).....	85
House special spicy beetroot yoghurt sauce, white quinoa, marinated octopus, cucumber, chickpeas, beef tomato and chives	
CARPACCIO DI ZUCCHINE & GRANCHIO (S).....	79
Thinly sliced zucchini with crab, feta cheese, lemon oil dressing, pine nuts and fresh basil oregano and mint leaves	
INSALATA DI CARCIOFI & GUACAMOLE (V+D).....	80
Steamed fresh artichokes, avocado, lemon, shallots, parsley, tomato, white vinegar, parmesan, extra virgin olive oil	
GAMBERI ALLA CATALANA SALAD (S).....	85
Prawns catalana style, red onion ,celery , carrots ,steam potato, cherry tomato basil, extra virgin olive oil	
CHOPPED MISTA QUINOA SALAD.....	83
Fine chopped mix green salad ,quinoa , marinated artichokes baby gem and avocado with vinaigrette dressingl	

ANTIPASTI

HOT

ZUPPA DI VERDURE (V)

Italian Vegetable Soup

50

ZUPPA DI POMODORO

Our house special tomato soup

55

FRITTURA MISTA & ORTAGGI (D)

Fried calamari, Prawns, Carrot and Courgette

Served with Saffron tartar sauce

89

CALAMARI IN CARPIONE

Oven-baked crispy calamari served with
marinated sweet and sour onion

80

ARANCINI BOLOGNESE

Homemade arancini Filled with wagyu
Bolognese mozzarella cheese and special
truffle vinaigrette

71

TARTAR DI MANZO SCOTTATA

(for 2 persons) (D)

Beef tenderloin, onion, tomatoes, chilli,
our special mustard and truffle sauce,
chives, arugula with onion, parmesan and spianata bread

128

GAMBERI ALL'AGLIO O ALLA BRACE (S)

Stewed Or Jospier Grilled Prawns with garlic,
parsley, Fresh Coriander and green chili pepper

78

MEATBALL MARINI STYLE (D)

Homemade meatball,
with tzatziki and spianata bread

76

TRUFFLE ARANCINI

Homemade truffle arancini with
special truffle vinaigrette

67

AVOCADO CAPRESE (D)

Buffalo mozzarella with tomatoes, Avocado, Artichokes
baby spinach, basil and extra virgin olive oil

87

ANGURIA & FETA (V+D+N)

Freshly-cut watermelon with feta cheese,
mint dressing and sliced almonds

68

BRUSCHETTA BURRATA & BOTTARGA (D,V)

Toasted brioche bread with burrata cheese ,
red malted dry egg and extra
virgin olive oil

85

SELEZIONE DI BRUSCHETTE (D, V)

Tomato , Burrata , Spicy Tuna , Onion and Sardines

70

85

85

85

All the prices are in AED inclusive of 5% VAT & 7% municipality fees

D: Dairy | V: Vegetarian | S: Shellfish | N: Nuts | A: Alcohol

ZUPPA DI COZZE IN GUAZZETTO

500 g of stewed mussels with, garlic, chili ,tomato sauce
and toasted sour dough bread

89

CRESPELLE DI RICOTTA & SPINACI

Oven baked crêpes stuffed with ricotta and
spinach with tomato and bechamel sauce

88

PARMIGIANA DI MELENZANE (V+D)

Oven baked parmigiana. with eggplant,
mozzarella cheese, organic tomato sauce,
basil and parmesan cheese

75

SPICY BEEF TARTARE WITH BLOW TORCH (D)

Beef tenderloin, spicy mustard vinaigrette,
truffle oil, parmesan cheese and chives

93

POLPO ARROSTO E PATATE MAYA STYLE

Marinated octopus, roasted potato with garlic,
oregano, parsley, extra virgin olive oil

87

INVOLTINI DI MELENZANE & RISO

Oven baked involtini with eggplant, rice,
organic tomato sauce, mozzarella, basil and
Parmesan cheese topped with Burrata

85

AVOCADO GRATINATO(S+D)

Fresh Avocado Filled with Mushroom & king crab,
béchamel sauce Gratinated

90

BEEF RIBS

Slow cooked short rib cubes served with
sweet chilli sauce, sesame seeds, spring
onion and red chilli

85

FOCACCINA CON PORCINI E

SALMONE AFFUMICATO

(for 2 persons) (D)

Flat bread with Parmesan cream
cheese fior di latte, porcini mushrooms, smoked
salmon and zucchini

125

COLD

BEEF CARPACCIO MARINI STYLE (D)

Thinly-sliced raw beef carpaccio with mustard sauce
rucola and parmesan cheese or with additional truffle

85

BURRATA CON CREMA DI CECI E

AVOCADO (D+V)

Burrata with Chick peas cream, Avocado,
Skinless Detarino Tomatoes, sweet corn, croutons,
Dates Balsamic Vinegar

85

CRUDI

RAW FISH

A wide variety of imported fish straight from the fisherman to your plate.
All fish are wild and caught responsibly by artisanal fishing.

SEABASS CEVICHE

Seabass ceviche, avocado cream with citrus vinaigrette, green apple and chilli
88

CARPACCIO DI GAMBERI ROSSI (S)

Red prawns carpaccio, Maldon salt and extra virgin olive oil
86

SEABREAM CARPACCIO

Thinly sliced Seabream, Exotic fruit, Himalayan salt,
Pomegranate, Coriander crass and extra virgin olive oil
80

CARPACCIO DI LANGOUSTINA (S)

Himalayan pink salt and extra virgin olive oil
95

SALMON SASHIMI CARPACCIO

Thinly sliced fresh Scottish salmon sashimi style with yuzu, soya and sesame seeds
83

YELLOWTAIL CEVICHE

Yellowtail ceviche, ananas citrus vinaigrette with truffle and fresh pineapple
98

TUNA OR SALMON TARTAR

with guacamole, olive oil
83

SALMON CRISPY BRIOCHE BITES (D)

Fresh Scottish salmon, Crispy brioche, special sauce and sesame seeds
83

SELEZIONE DI TARTAR Daily

Selection of tartare items Please check with waiter
mp

OSTRICHE E CAVIALE

GILLARDEAU NO.4 OYSTER

Shallots, spicy sauce, yuzu and vinegar
47

SPECIAL OYSTER OF THE DAY

Shallots, spicy sauce, yuzu and vinegar
mp

OSCIETRA CAVIAR WITH BLINIS & CONDIMENTS

30g I 50g

Served with homemade blinis, creme fraiche and a selection of condiments
mp

BELUGA CAVIAR WITH BLINIS & CONDIMENTS

Served with blinis, crème fraiche and a selection of condiments
mp

PASTE E RISOTTI

Ask your waiter for our classic Italian pasta.

OVEN-BAKED SPAGHETTONE PARMIGIANA STYLE (V+D)

Oven-baked homemade spaghetti pasta,
tomato sauce, cherry tomatoes, eggplant,
basil and parmesan cheese

87

MALTAGLIATI ALLA BOLOGNESE (D)

Homemade maltagliati with
wagyu in Bolognese sauce

83

PENNE ARRABBIATA (V)

Penne pasta with garlic, chili,
parsley and tomato sauce

80

SPAGHETTONE ALLO ZAFFERANO E GAMBERONI (S)

Homemade Fine noodles sautéed with
prawns, Courgettes and saffron

99

RISOTTO AL POMODORO & BURRATA

Super fine acquerello rice with special
tomato sauce burrata & fresh basil

90

LASAGNA AL VERDE

Overbaked Spinach Lasagna Pasta with wagyu Bolognese,
Parmesan cheese and Béchamel Sauce

85

GNOCCHETTI SARDI

Homemade ghocchetti sardi with garlic chili, spicy
spreadable Italian sausage, organic tomato sauce,
topped with stracciatella cheese and extra virgin olive oil

125

PACCHERI OR TAGLIOLINI CACIO E PEPE & TARTUFO NERO (V+D)

Paccheri with pecorino cheese
and black truffle

112

GARGANELLI AL RAGÚ D' ANATRA CON FAVE E PECORINO SARDO (D)

Homemade garganelli pasta with duck ragu,
broad beans and Sardinian cheese

96

FREGOLA AI FRUTTI DI MARE (S)

Mussels, clams, langoustines,
squid, prawns garlic, parsley, and chilli

165

RAVIOLI AL VERDE

Homemade special ravioli filled with ricotta,
green peas with pistachio, pesto, fresh basil
and mint on top

89

PAPPARDELLE AL RAGÙ DI VITELLO & TARTUFO NERO (D)

Homemade ribbons pasta with ragu of veal
and black truffle

125

SPAGHETTONE VONGOLE, GAMBERI & BOTTARGA (S)

spaghetti pasta with clams,
prawns and bottarga. (prep time 10 min)

175

TAGLIOLINI AL NERO DI SEPPIA GRANCHIO& LIMONE

Homemade squid ink tagliolini with crab &lemon

138

MEZZI RIGATONI ALLA CARBONARA

Mezzi Rigatoni pasta with veal bacon, Egg yolk,
Pecorino Romano, Pecorino Sardo cheese & Black Pepper

88

RISOTTO AI FUNGHI (V+D)

Super fine acquerello rice, wild mushrooms

89

TAGLIATELLE AL TURTUFO & FUNGHI (V)

Homemade tagliatelle, wild mushroom,
porcini reduction with truffle pesto

112

TROFIE CON GAMBERI E CARCIOFI

Trofie pasta with prawns and artichokes
(prep time 10 min)

109

LINGUINE ALLA PESCATORA

Linguine with seafood & datterino tomatoes
(Available in tomato sauce)

180

LINGUINE ZIA FRANCESCA

Linguine with Octopus, cherry tomatoes
kalamata olives, capers, garlic and parsley

125

RAVIOLI DI RICOTTA & SPINACI (V+D)

Homemade ravioli filled with ricotta cheese and
spinach, Parmigiano Reggiano and house special
tomato sauce Also available in butter and sage sauce

80

GNOCCHETTI(V)

Homemade potatodumplings,your choice of sauce
(tomato,aurora,pesto,Bolognese,arrabiatta)

83

All the prices are in AED inclusive of 5% VAT & 7% municipality fees
D: Dairy | V: Vegetarian | S: Shellfish | N: Nuts | A: Alcohol

PIZZE ROSSE

LE NOSTRE PIZZE

Our dough is studied in detail to ensure the best taste and perfect digestibility for our customers. It is left to rise more than 24 hours with moisture that reaches the 70% mark. We use Italian tomatoes and Italian organic extra virgin olive oil, among many other Italian products.

(Ask your waiter for our traditional Napolitana pizza or thin crust pizza)

MARGHERITA (D+V)

Organic-crushed peeled tomatoes, fior di latte cheese, parmesan DOP aged 24 months, extra virgin olive oil and basil

73

PICCANTE ASSAI (D)

Organic-crushed peeled tomatoes, cured, soft spicy salami from Italy, fior di latte cheese, parmesan DOP aged 24 months, fresh chilli and extra virgin olive oil

87

MELENZANE E STRACCIATELLA

Organic crushed peeled tomatoes, Fior Di Latte eggplant, and stracciatella cheese fresh basil
Extra virgin olive oil

95

CAPRICCIOSA (D)

Organic crushed peeled tomatoes, Fior di latte, turkey ham, taggiasche olive, roasted artichoke hearts sauteed mushroom, parmesan cheese and extra virgin olive oil

108

'NDUJA & BURRATA (D)

Organic-crushed peeled tomatoes, fior di latte cheese, 'nduja spicy spreadable Italian sausage, stracciatella cheese and extra virgin olive oil

125

TONNO & CIPOLLA (D)

San Marzano tomatoes DOP, Mediterranean tuna fillet, fior di latte cheese, Tropea red onion, katsuobushi and extra virgin olive oil

85

PIZZE BIANCHE

(Ask your waiter for our traditional Napolitana pizza or thin crust pizza)

CARPACCIO PIZZA & TARTUFO NERO (D)

Crispy Carasau bread, thinly-sliced raw beef, house special truffle mustard sauce, rucola, parmesan shavings

118

QUATTRO FORMAGGI & MIELE AL TARTUFO (D+ V + N)

Ricotta cheese, taleggio DOP, Gorgonzola DOP cheese, provola, truffle honey, extra virgin olive, black pepper, toasted nuts

125

BUFALA DOP (D+V)

Cherry tomatoes, mozzarella di bufala cheese DOP and extra virgin olive oil

90

AL TARTUFO (D+V)

white base Parmesan cream, fior di latte cheese and fresh black truffle

135

BRESAOLA DOP (D)

White base, fior di latte cheese, rocket, beef bresaola, parmesan DOP aged 24 months and extra virgin olive oil

98

BURRATA (D+ V)

White base, burrata cheese, dried confit yellow and red Datterino tomatoes, black kalamata olives, oregano, garlic, extra virgin olive oil and basil

119

BURGERS

WAGYU BURGER

Australian Wagyu beef burger with our barbecue and crispy onion lettuce gem, mature cheddar cheese signature sauce and potato bun served with fries

63

WAGYU TRUFFLE BURGER

Australian Wagyu beef burger with béarnaise truffle sauce mature cheddar cheese and fresh truffle served with fries

78

MAIN COURSE

JOSPER

JOSPER is the perfect partner for the most demanding chefs who want to achieve the highest quality of tgrilling over charcoal and natural flavours of meat

CARNE, E POLLAME

COTOLETTA DI POLLO ALLA MILANESE(D)

Pan-fried breaded corn-fed chicken, arugula
cherry tomatoes, parmesan cheese and lemon
138

OSSOBUCO

braised veal shank, saffron orzo rice, veal jus
180

FILETTO DI BLACK ANGUS RESERVE ALLA BRACE...

Charcoal grilled beef tenderloin
(Australian Black Angus Reserve grade 7,)
sweet potato puree and BBQ infused onion jam
248

PICCATINA AL LIMONE

veal scaloppine with lemon sauce
138

BATTUTA DI POLLO ALLA GRIGLIA (PAILLARD) (D)

400 g Josper Grilled corn-fed chicken paillard,
served with mustard sauce and grilled zucchini on the top
125

24HRS MARINATED CHICKEN SKEWERS

Marinated chicken skewers,
Josper grilled mixed bell pepper,
spianata bread and Cajun Yogurt sauce
135

ITALIAN SPECIALITY RICE

Ask for our special basmati rice made
the Italian way with Parmigiano Regiano
cheese and MARINI extra vergin olive oil
75

GALLETTO RUSPANTE OLIVE & FUNGHI (D)

500 g of Josper grilled corn-fed baby
chicken marinated with mustard,
lemon and chili served with special spicy mushroom sauce
with taggische olive & onion
137

STINCO DI AGNELLO ALLA CACCIATORA (D)

Cacciatora style braise lamb shank with special
risotto and Mediterranean sauce
165

BISTECCA DI MANZO ALLA GRIGLIA

Josper Grilled 400g rib-eye steak
with Baby potatoes, onion, and truffle béarnaise sauce
260

SASLIK MARINI STYLE (D)

Traditionally marinated josper grilled beef fillet
with onion rings and datterino tomato, feta
cheese, special pepperoni cream
cheese and mediterranean herbs & Fresh coriander
158

DUCK CONFIT (D)

Duck leg roasted withj citrus and vegetables in its own fat,
served with mashed potato and orange slice
135

COTOLETTA ALLA MILANESE (D)

Pan-fried breaded veal chops, arugula,
cherry tomatoes, parmesan and lemon
(For 2 persons; cooking time: 10 min)
338

FORMAGGIO & TURTUFO

(Available with melted cheese and truffle)
mp

SAUCE

PEPPER SAUCE	38
CREAMY SAUCE TRUFFLE	45
WILD MUSHROOM SAUCE	38

MAIN COURSE FISH

Ask your waiter for cooking suggestions for each fish. Josper, chargrilled, baked, gauzzetto, salt-crusted, and sand-crusted.

PESCE

BRANZINO & 'NDUJA ALLA BRACCE

Josper grilled seabass fillet with the special spicy 'nduja sauce, roasted zucchini and taggiasche olives

140

POLPO ALLA MEDITERRANEA (D)

Steamed octopus and potato puree with fresh herbs, black olives, onion, homemade octopus mayonnaise, infusion of Datterino tomato and Mediterranean sauce

145

SALMONE & ASPARAGI (S+ D)

Jasper grilled Organic salmon with asparagus and garlic, lemon and hollandaise sauce

138

CALAMARI E CROSTACEI GRATINATI AL FORNO (S+D)

Oven gratin calamari, Argentina prawns and Hokkaido scallop marinated with lemon, garlic, chilli parsley

160

GRILLED LANGOUSTINES (S)

Josper grilled Langoustine, fresh chilli, garlic, butter and lemon sauce

231

PAELLA DI GAMBERI (S+D)

Orzo pilaf served with Josper grill prawns, bisque, garlic, tomato sauce, parsley and aioli mayo

148

KING CRAB LEG THREMIDOR (S+D)

Russian king crab roasted in wood-fire oven, shallots, garlic, butter, parmesan, mustard, cream and bechamel sauce

247

CATCH OF THE DAY

Please ask your waiter for the daily selection
mp

BRANZINO IN CROSTA DI SALE

1kg line caught seabass baked in sand crust, Crispy baby potato and spring onion
(For 2 persons, cooking time: 30 min)

385

SIDE DISHES

VEGETABLES OF THE DAY (V) mp

Ask your waiter for our daily fresh vegetables as per choice (blanched, steamed, grilled and sauteed with chilli and garlic)

PURÉ DI PATATE 38

Mashed potatoes

PATATE FRITTE (V)..... 35

French fries

PATATE FRITTE AL TURTUFO (D+ V)..... 48

French fries with truffle mayonnaise

BROCCOLINI SALTATI (V)..... 35

Tender broccolini with chilli and garlic

MARINI SPICY POTATO (V)..... 35

Holland potato with onion and chilli

ZUCCHINI FRITTI (D+G)..... 35

Fried Zucchini

ASPARAGI (V)..... 46

Josper grilled asparagus

FUNGHI MISTI IN PADELLA (V)..... 38

Sauteed mixed mushrooms with garlic and parsley

PATATE NOVELLE CROCCANTI (V)..... 35

Crispy baby potato

DESSERTS

OUR HOME MADE ICE CREAM

GELATO ALLA NOCCIOLA (N)

Homemade Hazelnut ice cream freshly whipped
a la minute served with roasted
hazelnut & hot chocolate sauce (250 g)
(Prep time: 10 min)

79

GELATO ALLA VANIGLIA (D)

Add truffle honey:18
Vanilla ice cream freshly whipped a la minute,
served with strawberries coulis
and fresh strawberry (250g)
(Prep time: 10 min)

78

GELATO AL CIOCCOLATO

Homemade Pistacchio ice cream freshly
whipped a la minute, served with extra
virgin olive oil & Maldon salt (250g)
(Prep time: 10 min)

80

GELATO ALL' AMARENA

Traditional Homemade amarena ice cream
freshly whipped a la minute
served with crunchy amarena on top. (250g)
(Prep time: 10 min)

79

GELATO AL PISTACCHIO

OLIO & SALE (N)

Homemade Pistacchio ice cream freshly
whipped a la minute, served with extra virgin
olive oil & Maldon salt (250g)
(Prep time: 10 min)

80

SORBET SELECTION OF THE DAY

Lemon, mango, strawberry and passion fruit

18 per scoop

TIRAMISÚ(D)	45
Tiramisu prepared with caffe Borbone and amaretto liquor	
SELEZIONE DI BOMBOLONI ALLA CREMA (Serving for two person)	90
Marini selection of Italian Style doughnuts serve with Nutella, Pistachio, Vanilla Custard and Amarena Cherry (Serving for two person)	
CHOCOLATE FONDANT (D) Or Pistachio (50)	48
Chocolate fondant with vanilla ice cream and crunchy coconut crackers (Prep time: 10 min)	
MINI CANNOLI SICILIANI	45
Traditional Sicilian mini cannoli	
CREPES SUZETTE FLAMBEES (Serving for two person)	90
Classic crepes Suzette with brown sugar, Butter, Fresh orange juice and Grand Marnier served with vanilla ice cream	
MARINI FRUTTA MISTA	80
Seasonal Mixed fruits and Dates (Prep time: 8 min)	
PICCOLA PASTICCERIA(D)	120
Selection of Italian small pastries	
NUTELLA CHEESECAKE (N)	45
Served with Mango sorbet and caramelized banana.	
VANILLA CREME BRÛLÉE (D)	45
Our signature vanilla cream brulee	
PROFITEROLES AL CIOCCOLATO (D)	49
Choux pastry filled with Nutella and pistachio paste	

