AQUARIO

Philosophy

Aquario, Nautical in meaning stands as a dazzling showcase of the freshest fish, sourced responsibly from the local and international waters to deliver a connected atmosphere of food and friendship

Inspiration

Our menu is characterized by exclusive regional ingredients and techniques that starts from the south of France, drawing the map of the Provençal Mediterranean coastline heading to Italy

Ingredients

In each of our expertly curated dishes, we actively seek out suppliers we trust, to source environmental friendly ingredients that are sustainably sourced, fresh and organic wherever possible

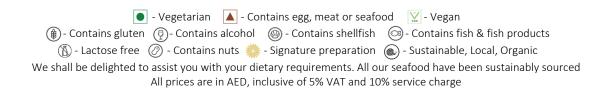
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Raw Bar

Tuna tartare * A * A * Spanish bluefin tuna, horseradish crème fraiche sesame brick	e, shallot, capers, parsley, cucumber,	120
Scallop crudo () () () () () () () () () (ic cress, crouton	95
Salmon crudo (a) (b) (b) Pomegranate marinade, Meyer lemon, green app	ole, celery, mint	90
Seafood cataplana 🛕 🞯 🚳 Not applicable for half board or full board		590
Mussels, clams, prawns, FDC oysters, Gillardeau Oysters Fine de Claire No. 3 (a) (b) Rich in water, fruity and balanced in flavour Lemon, shallot vinaigrette, virgin mary not applicable for half board AED 90 for 3 pieces AED 170 for 6 pieces	Oysters, tuna tartare, king crab salad Oysters Gillardreau No.3	ne sea
Salads		
Garden leaves ☑ ⑧ ⑤ Baby gem, mesclun, rocket, croutons, Dijon vin	iagrette	60
Watermelon crudo ② Persian feta, balsamic pearls, salted walnuts, cit	trus olive oil	60
Rucola salad ☑ ⑥ ⑤ Baby spinach, fennel, pear, pumpkin seeds, white balsamic dressing		65
Bufala salad © © House grown rocket, baby mozzarella, heirloom cherry tomato, pomegranate, za'atar, pine seeds		80
Superfood salad © © S Slow poached salmon, misticanza leaves, kales, red apple, walnut, avocado, organic seeds, quinoa and raspberry		85
Quinoa salad © © Chickpeas, spinach, caramelized figs, avocado, basil, Jerez vinaigrette		75
Aquario Caesar (*) (*) (*) Baby gem lettuce, Caesar dressing, grissini sticks, parmesan, turkey bacon Roasted chicken breast (*) Smoked US beef brisket (*) Grilled tiger prawns (*)		75 85 95 110
● - Vegetarian ● - Contains egg ● - Contains gluten ② - Contains alcohol ◎ - Contains nuts ※ - Sig We shall be delighted to assist you with your dietary requ All prices are in AED, inclusive of	ntains shellfish 🔯 - Contains fish & fish products gnature preparation 🍥 - Sustainable, Local, Organio irements. All our seafood have been sustainably source	

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Soups 55 Legumes mirepoix Soup of the day (55 Please check with your server Fritto Mistos Calamari fritti 🛕 🚳 📵 85 Lemon aioli Fritto di alici (A) (S) (S) 125 Crisp fried silver fish, lemon aioli Fritto di mare (A) (3) (8) (8) 125 Crisp fried seafood assortment, lemon aioli Pains Vegetarian souvlaki gyros 🔼 🛞 80 Smoked aubergine, chickpeas, halloumi cheese, caramelized onion, lettuce, tomato, harissa aioli, wrapped in pita bread Chicken souvlaki gyros 🔺 🛞 85 Greek herbs marinated chicken, mustard mayo, lettuce, tomato, pickled red cabbage, chives, wrapped in pita bread 85 Vegan burger 💟 🛞 🚯 House cabbage and carrot slaw, crisp fried onions, gluten free bun 85 Stanley burger (A) ((1) Breaded chicken, pesto bun, cheese fondue, lettuce, tomato, vegan mayo US Beef burger ▲ (🕸 💿 95 Veal bacon, Jack Daniels sauce, Emmental, potato bun Gyros and burgers are complimented with your choice of thin fries or garden leaves Tacos 🛕 🛞 Pico de gallo, pineapple, red onions, cilantro, sour cream, lime 85 Free range crispy chicken 🛕 🏶 90 Spiced cod 🛕 🥯 🐠 90 Smoked US beef brisket



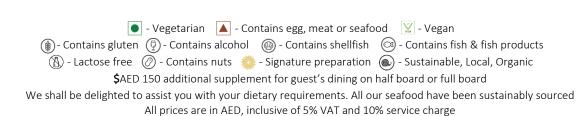
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Plats Asparagus saffron casarecce (a) (b) (7) 115 Mix peppercorn, asparagus shavings Clams and chardonnay spaghetti 🔼 👤 🌘 🔊 135 Taggiasca olives, chili, garlic, fresh herbs 135 Acquarello rice, porcini cream, wild mushroom, black truffles, DOP Parmigiano 160 Fish and Chips (4) Atlantic cod, potato skin fries, mushy peas, tartar, malt vinegar 300 Lobster linguine \$ \(\bigsim \bigg\) (1) (1) Artisanal linguine, datterino tomato, chili, parsley, crustacean butter To Share (not applicable for half board) The surf $\triangle \otimes \otimes \otimes$ 370 Tiger prawns, fresh scallops, seabass, calamari fritti, traditional condiments 350 Corn-fed chicken, lamb chops, prime beef tenderloin, traditional condiments Surf and turf (A) (30) (8) 450 Tiger prawns, calamari fritto, seabass, lamb chops, chicken, prime beef tenderloin Served with veal demi-glace and a choice of: Potato skin fries, roasted potato mash, steamed rice, glazed asparagus, wilted spinach, seasonal vegetables or garden leaves De la Terre Corn-fed chicken breast (A) 140 Australian lamb chops A 195

Served with veal demi-glace and a choice of:

Prime US beef tenderloin \$

Potato skin fries, roasted potato mash, steamed rice, glazed asparagus, wilted spinach, seasonal vegetables or garden leaves



290

AQUARIO

De la Mer Red snapper 🛕 🖾 🚳 160 Norwegian salmon 🛕 🚳 165 Yellow fin tuna 🛕 🗔 170 Sea bass 🛕 🚳 175 Tiger prawns 🛕 🚳 180 Hand dived scallops (A) (10) 180 290 Canadian live lobster \$ 🛕 🚳 Served with lemon beurre blanc and a choice of: Potato skin fries, roasted potato mash, steamed rice, glazed asparagus, wilted spinach, seasonal vegetables or garden leaves Sucre 80 Plateau de fromages (1) (2) Assortment of ripened cheeses', grapes, quince paste, artisanal crackers Tiramisu ** 🛕 🗓 🕸 50 Whipped mascarpone zabaglione, Arabica espresso soaked savoiardi Carrot cinnamon cake ☑ 🏶 🗷 🚯 45 Chocolate coconut cream, sandy hazelnut 20 Vanilla I chocolate I strawberry I pistachio 🕖

Mandarin I mango and passion fruit I lemon and basil I raspberry

Sorbets 💟 🚳 🚯

 Δ AED 150 additional supplement for guest's dining on half board or full board

20