

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 🌟 🍷 🐟 🌾	120	
Spanish bluefin tuna, horseradish crème fraiche, shallot, capers, parsley, cucumber, sesame brick		
Scallop crudo 🍷 🐚 🌾 🍷	95	
Citrus emulsion, pomegranate, molasses, aromatic cress, crouton		
Salmon crudo 🍷 🐟 🍷	90	
Pomegranate marinade, Meyer lemon, green apple, celery, mint		
Seafood cataplana 🍷 🐟 🐚	590	
<i>Not applicable for half board or full board</i>		
Mussels, clams, prawns, FDC oysters, Gillardeau oysters, tuna tartare, king crab salad		
Oysters Fine de Claire No. 3 🍷 🐚 🍷	Oysters Gillardeau No.3 🍷 🐚 🍷 <i>Crunchy texture, nutty flavour with scent of the sea</i> Lemon, shallot vinaigrette, virgin mary <i>not applicable for half board or full board</i> AED 125 for 3 pieces AED 240 for 6 pieces	
<i>Rich in water, fruity and balanced in flavour</i>		
Lemon, shallot vinaigrette, virgin mary		
<i>not applicable for half board</i>		
AED 90 for 3 pieces		
AED 170 for 6 pieces		

Salads

Garden leaves 🌱 🌾 🍷	60
Baby gem, mesclun, rocket, croutons, Dijon vinaigrette	
Watermelon crudo 🍷 🍷	60
Persian feta, balsamic pearls, salted walnuts, citrus olive oil	
Rucola salad 🌱 🍷 🍷	65
Baby spinach, fennel, pear, pumpkin seeds, white balsamic dressing	
Bufala salad 🍷 🍷 🍷	80
House grown rocket, baby mozzarella, heirloom cherry tomato, pomegranate, za'atar, pine seeds	
Superfood salad 🍷 🐟 🍷 🍷	85
Slow poached salmon, misticanza leaves, kales, red apple, walnut, avocado, organic seeds, quinoa and raspberry	
Quinoa salad 🍷 🍷	75
Chickpeas, spinach, caramelized figs, avocado, basil, Jerez vinaigrette	
Aquario Caesar 🍷 🌾 🍷	75
Baby gem lettuce, Caesar dressing, grissini sticks, parmesan, turkey bacon	
Roasted chicken breast 🍷	85
Smoked US beef brisket 🍷	95
Grilled tiger prawns 🍷 🐚	110

🍷 - Vegetarian 🍷 - Contains egg, meat or seafood 🌱 - Vegan
🌾 - Contains gluten 🍷 - Contains alcohol 🐚 - Contains shellfish 🐟 - Contains fish & fish products
🍷 - Lactose free 🍷 - Contains nuts 🌟 - Signature preparation 🌱 - Sustainable, Local, Organic














We shall be delighted to assist you with your dietary requirements. All our seafood have been sustainably sourced
 All prices are in AED, inclusive of 5% VAT and 10% service charge

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Soups

Minestrone  	55
Legumes mirepoix	
Soup of the day 	55
<i>Please check with your server</i>	

Fritto Mistos







Calamari fritti    	85
Lemon aioli	
Fritto di alici    	125
Crisp fried silver fish, lemon aioli	
Fritto di mare     	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	
Vegan burger   	85
House cabbage and carrot slaw, crisp fried onions, gluten free bun	
Stanley burger  	85
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	
Free range crispy chicken  	85
Spiced cod   	90
Smoked US beef brisket 	90

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Plats

Asparagus saffron casarecce   	115
Mix peppercorn, asparagus shavings	
Clams and chardonnay spaghetti    	135
Taggiasca olives, chili, garlic, fresh herbs	
Risotto ai porcini  	135
Acquarello rice, porcini cream, wild mushroom, black truffles, DOP Parmigiano	
Fish and Chips   	160
Atlantic cod, potato skin fries, mushy peas, tartar, malt vinegar	
Lobster linguine \$    	300
Artisanal linguine, datterino tomato, chili, parsley, crustacean butter	












To Share *(not applicable for half board)*

The surf    	370
Tiger prawns, fresh scallops, seabass, calamari fritti, traditional condiments	
The turf 	350
Corn-fed chicken, lamb chops, prime beef tenderloin, traditional condiments	
Surf and turf    	450
Tiger prawns, calamari fritto, seabass, lamb chops, chicken, prime beef tenderloin	
<i>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</i>	

De la Terre

Corn-fed chicken breast 	140
Australian lamb chops 	195
Prime US beef tenderloin \$ 	290

*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*
















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

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De la Mer












Red snapper	  	160
Norwegian salmon	 	165
Yellow fin tuna	 	170
Sea bass	 	175
Tiger prawns	 	180
Hand dived scallops	 	180
Canadian live lobster \$	 	290

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

Plateau de fromages	 	80
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		
Off the creamery	 	20
Vanilla chocolate strawberry pistachio 		
Sorbets	   	20
Mandarin mango and passion fruit lemon and basil raspberry		

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