

ARMANI

Hotel Dubai

SARDINIAN MENU

DEGUSTATION MENU

650 PER PERSON

ANTIPASTO SARDO (G)

Ricotta di pecora, pane guttiau, miele di corbezzolo
Roasted sheep ricotta, guttiau Sardinian bread, honey

CARCIOFO SPINOSO (S, C, D)

Cotto sotto sale, bottarga di muggine, lentisco, pecorino
Spiny artichoke under salt, Sardinian mullet roe, celery mayo, pecorino fondue

FREGULA SARDA (G, D, C, S)

Alle vongole veraci, fungo cardoncello, maggiorana
Fregola pasta, clams, cardoncello mushroom, herbs

ANGUILLA (S)

Alla griglia, favette, pomodoro
Grilled eel, fava beans, heirloom, tomato

AGNELLO (D, C)

Costolette alle erbe aromatiche, cipollotti al mirto sardo
Slow cooked lamb rack, spring baby onion, mirto lamb jus

DESSERT (G, SB)

Casadinas tradizionale
A traditional Sardinian sweet (Casadinas)

Vegetarian (V) Vegan (VG) Sustainable/locally sourced  Nuts (N) Dairy (D) Gluten (G) seafood (S)
We should be delighted to assist you with detailed allergen information regarding all dishes & drinks on our menus. All prices are in AED Dirhams
inclusive of 7 %municipality fees, 10% services charge and 5 % value Added Tax.

ARMANI / RISTORANTE