

ARMANI
Hotel Dubai

ARMANI / DELI

CONSUMER ADVISORY

Eating raw or undercooked animal products increases the risk of foodborne illness. For safety, we advise pregnant women, infants, children under 15, and individuals with specific health conditions to avoid consuming them.

In line with its sustainability commitment, Armani Hotel Dubai purchases meat and seafood products from suppliers with recognized eco-labels. Additionally, tea and coffee served across the property are fair trade certified. For an environmentally conscious dining experience, choose from our selection of dishes made with local ingredients, marked with a leaf icon. 🌿

ANTIPASTI

VITELLO TONNATO E FIORI DI CAPPERO (E, M, S, SP)	80
Mr. Armani's favourite classic Italian dish	
Roasted veal loin, tuna sauce, capers, quail eggs	
BURRATA PUGLIESE (V, D, N)	95
Apulian burrata, cherry tomato, pesto Genovese, basil oil	
FRITTO MISTO (G, D, E, M, S)	75
Anchovies, calamari, shrimp, charred lemon mayo	
POLPO GRIGLIATO (S, D) 	110
Grilled octopus, agria potato, green beans, semi-dried tomato	

ANTIPASTI CRUDITE

CARPACCIO DI BRANZINO (S, M, SP) 	110
Sea bass carpaccio, balsamic dressing, chives	
CARPACCIO DI FASSONA, PECORINO TOSCANO E TARTUFO NERO (D, N)	125
Italian fassona beef carpaccio, baby spinach, pecorino toscano fondue, hazelnut Piedmont PGI, black truffle	
SELEZIONE DI CRUDI DAL MARE (S)	280
Selection of raw seafood Gillardeau oysters, red prawns, scallops, cured salmon, tuna, yellowtail	

DA CONDIVIDERE

SELEZIONE DI AFFETTATI MISTI ITALIANI (PORK, SP)	180
Selection of Italian raw cold cuts from our Pork Room	
SELEZIONE DI FORMAGGI MISTI (D, G, N, V, C)	160
Selection of Italian cheese, acacia honey, walnuts, sourdough bread	
ANTIPASTI ITALIANI (S, D, SP)	90
Selection of four Italian antipasti: olives, Parmigiano Reggiano, stuffed pepper, artichokes of your choice	
SELEZIONE DI AFFETTATI MISTI ITALIANI HALAL (SP)	180
Selection of Italian raw cold cuts (Halal)	

INSALATE

INSALATA DI FINOCCHI (D, V, M, SP)	70
Fennel salad, balsamic citrus dressing, orange segments, Parmigiano Reggiano, taggiasca olive	
INSALATA DI RUCOLA (VG, N, M)	70
Rocket leaves, toasted walnut, pear, amalfi lemon dressing	
PANZANELLA (VG, G, SP) 	70
Tomatoes, cucumbers, basil oil, marinated shallots, herb croutons	

ZUPPE

MINESTRONE DI VEDURE (V, D, N, C)	70
Zucchini, leek, celery, potato, tomato, onion, romanesco broccoli, green pea, basil pesto	
ZUPPA AI FUNGHI PORCINI (D, N, V)	80
Porcini soup, roasted mushrooms, pecorino fondue, roasted Piedmont hazelnut PGI	
ZUPPA DEL GIORNO	70
Soup of the day	

PIZZE

PIZZA ARMANI (G, D)	125
Truffle paste, mozzarella fior di latte, burrata, rocket leaves, beef bresaola, fresh truffle	
PIZZA MARGHERITA (V, G, D)	80
Tomato sauce, mozzarella fior di latte, basil	
PIZZA MARINARA (V, G)	80
Tomato sauce, garlic, oregano	
PIZZA CALABRESE (G, D)	105
Tomato sauce, mozzarella fior di latte, scamorza cheese, spicy beef salami, fresh parsley	
PIZZA PROSCIUTTO SAN DANIELE (PORK, G, D)	125
Mozzarella fior di latte, stracciatella, datterino tomatoes, basil, sun-dried tomatoes, San Daniele ham	

RISOTTI

RISOTTO ARMANI MILANO (D, V, C)	110
Mr. Armani's favourite classic risotto dish	
Acquerello rice, Parmigiano Reggiano, saffron	
RISOTTO AL GAMBERO ROSSO DI MAZARA (D, S, C)	170
Acquerello rice, red mazara prawns	
RISOTTO AI FUNGHI E TARTUFO (D, V, C)	120
Acquerello rice, wild mushrooms, Parmigiano Reggiano fondue, black truffle	

GRATIN

LASAGNA (G, E, D, C)	110
Lasagna pasta, beef ragout, Parmigiano Reggiano, tomato	
PARMIGIANA (V, G, D)	90
Eggplant, tomato sauce, mozzarella cheese, Parmigiano Reggiano, basil oil	

PASTA

SPAGHETTI AL POMODORO (VG, G)	80
Mr. Armani's favourite pasta dish	
Piennolo cherry tomato and basil	
PENNE ALL' ARRABBIATA (VG, G)	80
Penne pasta, tomato sauce, red chili, garlic, fresh parsley	
LINGUINE ALLE VONGOLE E BOTTARGA (G, S)	120
Linguine pasta, clams and Sardinian mullet roe	
TAGLIOLINI ALL ASTICE (G, E, S)	180
Homemade tagliolini, Canadian lobster, datterino tomato sauce	
PACCHERI AL RAGU BOLOGNESE (G, D, C)	110
Paccheri pasta, beef bolognese ragu, rosemary	
AGNOLOTTI DI BRASATO DI MANZO (G, E, D, C)	120
Agnolotti pasta, slow-cooked beef ribs, burrata cream, orange zest, thyme leaf, black truffle	
RAVIOLI RICOTTA E SPINACI (G, E, D, V, C)	110
Ravioli pasta, ricotta cheese, spinach leaves, marjoram leaf	
RIGATONI ALLA CARBONARA (PORK, G, E, D, C)	130
Rigatoni pasta, egg yolk, cream, pork bacon	
MEZZA MANICHE CACIO E PEPE (G, D, V)	110
Mezza maniche pasta, Pecorino Romano PDO, black pepper	

FISH

BRANZINO PATATE VIOLA E SPINACI (S, D) 	180
Grilled seabass, spinach, purple potatoes, bergamot and marjoram sauce	
ASTICE ALLA GLIGLIA (D, S)	270
Grilled lobster with hazelnut butter, chives, mix salad	
SOGLIOLA ALLA MUGNAIA (S, G, D)	450
Dover sole for two, lemon butter sauce, sautéed green vegetables	
SALMONE CAVOLFIORE E ASPARAGI (S, D)	140
Grilled salmon, lime zest, cauliflower, roasted asparagus	
PESCATO DEL GIORNO	(Market price)
Catch of the day	

MEAT

TAGLIATA DI MANZO (D)	220
Wagyu beef striploin, datterino tomato, rocket leaves, Parmigiano Reggiano shaving, veal jus	
COSTOLETTA DI VITELLO ALLA MILANESE (G, D, E)	220
Authentic Milanese style veal chops, roasted potato	
PETTO DI POLLO ALLA GRIGLIA AL TIMO (D, C)	150
Herb marinated corn-fed chicken breast, grilled vegetables, carrot purée, chicken jus	
STINCO DI AGNELLO BRASATO	
CON PURE DI PATATE E FUNGHI (G, D, C)	150
Braised lamb shank, mashed potatoes, sautéed mushrooms	
CARNE DEL GIORNO	(Market price)
Meat of the day	

CONTORNI

PATATE ARROSTO (VG)	40
Roasted potato, rosemary and dried oregano	
PURE DI PATATE AL TARTUFO (D)	45
Mashed potato and black truffle	
ASPARAGI GRIGLIATI (VG)	40
Grilled green asparagus	
BROCCOLI SALTATI (VG)	40
Sautéed broccoli, garlic and chili	
INSALATA VERDE (VG)	35
Rocket leaves, green cherry tomato, celery	
PATATE FRITTE (VG, G)	35
French fries	

DOLCI

DELI TIRAMISU (D, E, G)	70
Mascarpone cheese mousse, espresso coffee, ladyfinger, chocolate crumble	
SEASONAL FRUIT PLATTER (VG)	75
HOMEMADE ICE CREAM (D, E, N) AND SORBET SELECTION	
Per Scoop	25

VITRINE SELECTION

3 PIECES	65
6 PIECES	115
FIRENZE DUBAI CHOUX (D, N, G, E, SS)	25
Choux, sesame mousse, praline feuilletine, vanilla Chantilly	
AMALFI LEMON TARTLET (D, N, G, E)	25
Orange marmalade, lemon cremoso, Italian meringue	
EXOTICA (D, E)	25
Coconut mousse, exotic marmalade, mango chantilly, exotic fruits	
FRAGOLA (D, N, G, E)	25
Almond joconde biscuit, raspberry mousse, strawberry jelly	
DUO CIOCCOLATO MOUSSE (D, N, G, E)	25
Sacher sponge, dark and white chocolate mousse, vanilla chantilly	
CIOCCOLATO BIANCO CHEESECAKE (D, N, G, E)	25
Baked cheesecake, white chocolate cremoso, golden pearls	
FORESTA NERA (D, G, E)	25
Dark chocolate, cherry, whipped cream	
DULCE (D, N, G, E)	25
Dulce mousse, caramelized banana, milk chantilly, cocoa crumble	
VANILLA PANNA COTTA (D)	25
Raspberry jelly, vanilla panna cotta, forest berries	

