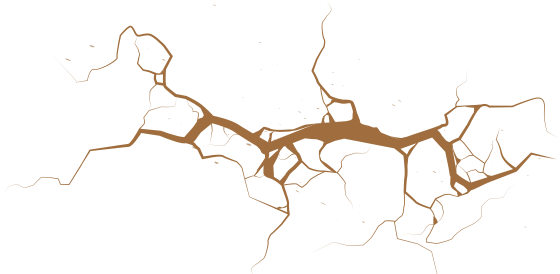




HUSH

BY BLACK STAR

FOOD MENU



CRUDI RAW

OSTRICHE (per piece) (R, MO, SP)

Locally sourced oysters, shallot mignonette, lemon, tabasco

AED 40

CARPACCIO DI BRANZINO (F, R, SP)

Seabass, mandarin puree, radish, blood orange dressing

AED 90

CARPACCIO DI FASSONA (C, CR, D, E, F, G, N, R, SP, SY) AED 100

Fassona beef, Pecorino Toscano cheese, toasted hazelnuts, black truffle dressing

BATTUTO DI TONNO PINNA GIALLA (D, F, R)

AED 110

Yellowfin tuna tartare, Taggiasca olives, capers, sun dried tomatoes, buffalo mozzarella sauce

BATTUTO DI FASSONA (D, E, G, M, R, SP)

AED 115

Fassona beef tartare, smoked paprika aioli, shallots, Parmigiana Reggiano, chives, hand cut potato chips

CAVIALE OSCIETRA 15 gr (D, E, F, G, R)

AED 275

Oscietra caviar, blinis, sour cream

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PIZZA

PIZZA DUOMO (D, E, G, M, SY)

AED 120

Beef bresaola, smoked buffalo mozzarella, candy tomatoes, rocket leaves, Parmigiana Reggiano, dry oregano

TARTUFO (C, CR, D, E, F, G, M, N, SY)

AED 125

Mozzarella fior di latte, black truffle vellutata, fontina cheese, chives, fresh black truffle

MARGHERITA (D, E, G, M, SY, V)

AED 95

Tomato sauce, mozzarella fior di latte, basil leaves

BURRATA (D, E, G, M, SY, V)

AED 115

Tomato sauce, mozzarella fior di latte, semi dried tomatoes, Apulian burrata, basil leaves

QUATTRO FORMAGGI (D, E, G, M, N, SY, V)

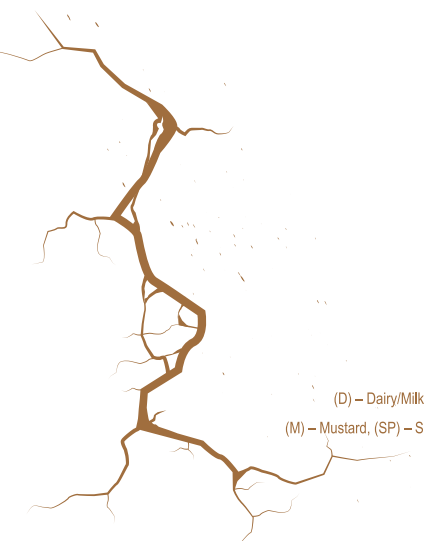
AED 115

Mozzarella fior di latte, provolone, asiago, Parmigiana Reggiano, fresh thyme, black pepper, hazelnuts, white truffle honey

SALAME PICCANTE (D, E, G, M, SY)

AED 110

Spicy beef salami, tomato sauce, mozzarella fior di latte, marinated capsicum, fresh parsley



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ANTIPASTI STARTERS

VELLUTATA DI FUNGHI (C, D, G, M, SY, V) AED 85

Porcini mushroom soup, Pecorino Toscano fondue, marjoram, croutons

FRITTO MISTO (CR, D, E, G, M, MO, SO, SY) AED 110

Fried Patagonian calamari, prawns, zucchini chips, charred lemon aioli, tomato jam

BURRATA (D, E, N, V) AED 100

Apulian burrata, basil pesto, roasted candy tomatoes, olive crumble, basil oil

POLPO ALLA BRACE (D, E, G, MO, M, SP, SY) AED 130

Charcoal grilled octopus, potato cream, marinated onion, caper relish, parsley, fresh mint

PARMIGIANA (D, E, G, M, SY, V) AED 85

Eggplant, tomato sauce, buffalo mozzarella, Parmigiana Reggiano, basil

INSALATE SALADS

INSALATA DUOMO (CR, G, M, SP) AED 125

Canadian lobster, tiger prawns, mixed green leaves, marinated shallots, citrus dressing

FINOCCHI (D, E, M, SP, V) AED 75

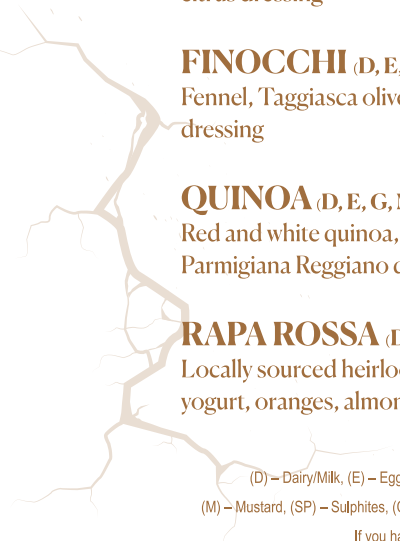
Fennel, Taggiasca olives, orange segment, Parmigiana Reggiano, bergamot dressing

QUINOA (D, E, G, M, SP, SY, V) AED 80

Red and white quinoa, mixed green leaves, pumpkin seeds feta cheese, croutons, Parmigiana Reggiano dressing

RAPA ROSSA (D, N, SP, V) AED 110

Locally sourced heirloom beetroot, mixed green leaves, yogurt, oranges, almonds, balsamic dressing



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PASTA E RISOTTI

RISOTTO AI FUNGHI E TARTUFO NERO (C, D, E, SP, V) AED 150

Carnaroli rice, seasonal mushrooms, Parmigiano Reggiano fondue, black truffle

RISOTTO ZUCCA E GAMBERI ROSSI (C, CR, D, E, N, R, SP) AED 160

Carnaroli rice, pumpkin, marinated Mazara red prawns, almond flakes

RAVIOLI BURRATA (C, D, E, G, M, SY, V) AED 115

Homemade ravioli, Apulian burrata, basil cream, semi dried tomatoes

TORTELLI AL TARTUFO NERO (C, CR, D, E, F, G, M, N, SY, V) AED 165

Homemade tortelli, black truffle, buffalo ricotta, Parmigiano Reggiano, chives

TAGLIOLINI AL TARTUFO NERO (C, CR, D, E, F, G, M, N, SY) AED 150

Homemade tagliolini, black truffle sauce, fresh chives

TAGLIATELLE ALLA BOLOGNESE (C, D, E, G, M, SP, SY) AED 140

Homemade tagliatelle, bolognese beef ragout, fresh rosemary

LINGUINE AL ASTICE (C, CR, G) AED 260

Linguine pasta, lobster, tomato sauce, fresh parsley, capers, Taggiasca olives, basil

MEZZE MANICHE AL RAGU DI TONNO (C, D, F, G, SP) AED 145

Mezze maniche pasta, yellowfin tuna ragout, lemon zest, bottarga, fresh basil

CASARECCE AL POMODORO E BURRATA (C, D, E, G, M, SY, V) AED 145

Casarecce pasta, tomato sauce, Apulian burrata cream, Sicilian dry oregano, semi dried tomatoes, basil oil

GNOCCHI ALLA SORRENTINA (C, D, E, G, M, SY) AED 110

Homemade potato gnocchi, tomato sauce, buffalo mozzarella, Parmigiano Reggiano, fresh basil

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SECONDA CONDIVIDERE

SHARING

FIorentina alla brace (C, D, SP) AED 820
Charcoal grilled T-bone steak, salsa verde

ORATA IN CROSTA DI SALE (E, F, G, M, SY) AED 230
Sea bream, salt crust, Mediterranean sauce

COSTOLETTE DI AGNELLO (C, D, SP) AED 280
Charcoal grilled lamb chops, herb lamb jus

GAMBERONI ALLA BRACE (C, CR, D, SP) AED 250
Charcoal grilled prawns, orange mint prawn sauce

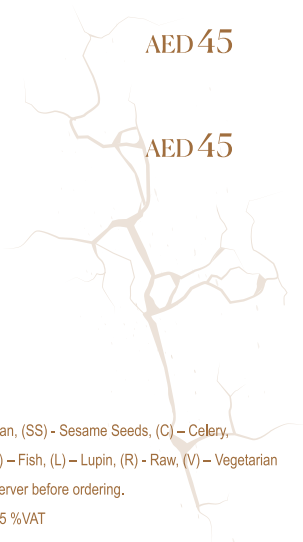
CONTORINI SIDES

PATATE FRITTE O FRITTE CON TARTUFO AED 55/45
(C, CR, D, E, F, G, N)
Hand cut fries, truffle, parmigiano reggiano

BROCCOLINI AGLIO E OLIO E PEPERONCINO (V) AED 45
Sauteed broccolini, garlic, chili, fresh parsley

ASPARAGI ALLA BRACE (V) AED 45
Charcoal grilled green asparagus, red onions

FAGIOLINI E MANDORLE (N, V) AED 45
Sauteed green beans, almond flakes



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SECONDI MAIN COURSE

BRANZINO (C, F, SP)

AED 175

Sea bass, Jerusalem artichokes puree, baby spinach, pickled mushrooms

SALMONE (C, D, F, SP)

AED 175

Roasted Salmon, charcoal grilled asparagus, cauliflowers, capers

FILETTO DI MANZO AL PEPE VERDE (C, D, F, G, M, SP) AED 330

Charcoal grilled beef fillet, mushroom puree, potato fondant, broccolini, green peppercorn sauce

TAGLIATA DI MANZO (C, D, E, G, SP)

AED 380

Charcoal grilled beef striploin, potato pave, sour cream, rosemary beef jus, fresh chives

BRASATO DI MANZO AL TARTUFO NERO

AED 250

(C, CR, D, E, F, G, N, SY, SP)

Beef short ribs, mashed potatoes, fresh black truffle, frizzled leeks

COSTOLETTA DI VITELLO ALLA MILANESE

AED 305

(D, E, G, M, SY)

Veal rack on the bone, candy tomatoes, rocket leaves, Parmigiana Reggiano

POLLETTO ALLA GRIGLIA (C, D, SP)

AED 200

Grilled baby chicken, thyme jus, mixed greens salad

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