HUSH

BY BLACK STAR

FOOD MENU

CRUDI RAW

OSTRICHE (per piece) **(R, MO, SP)** AED 40
Locally sourced oysters, shallot mignonette, lemon, tabasco

CARPACCIO DI BRANZINO (F, R, SP) AED 90
Seabass, mandarin puree, radish, blood orange dressing

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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(M) – Mustard, (SP) – Sulphites, (CR) - Crustaceans (Shellfish), (MO) - Mollusks (Shellfish), (F) – Fish, (L) – Lupin, (R) - Raw, (V) – Vegetarian
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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 Al 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
Caserecce 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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SECONDIDA CONDIVIDERE
SHARING

FIORENTINA ALLA BRACE (C, D, SP) — AED 820
Charcoal grilled T-bone steak, salsa verde

ORAT A IN CROST A 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

PAT ATE 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

BRANZ I NO ((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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