

ANTIPASTI

Polpo arrostito con gazpacho di pomodoro, patata marinata, spuma di sedano e cetriolo confit
Roasted octopus, tomato gazpacho, marinated potatoes, green celery foam, cucumber confit (G)

98

Vitello tonnato alla Quattro Passi
Slow cooked Vercelli veal, tuna mayonnaise, onion (G)

92

Signature

Tagliatella di calamaro, spuma di arancia, nero di seppia, caviale di balsamico, bottarga di muggine
This freshly prepared antipasti takes pride of place on Quattro Passi Dubai's menu throughout the year due to its popularity. The lightly prepared tagliatelle of squid is accompanied by mullet bottarga, orange foam and balsamic caviar

144

Battuta di fassona piemontese, cremoso di parmigiano, tartufo nero, sorbetto alla cipolla di tropea, maionese di sedano
Fassona Piedmontese beef tartar, black truffle, parmesan cream, celery mayonnaise, red onion sorbet (D)(N)

98

Sgombro, purea di fave, composta di pomodoro, fave saute, insalatina mediterranea, infuso di camomilla e limone
Torched mackerel, sautéed fava beans, tomato compote, Mediterranean salad, camomile and lemon infusion

92

Gambero rosso a vapore, salsa di pane e pomodoro, pompelmo, caviale di Oscietra, cremoso di burrata
Steamed red prawns, Oscietra caviar, tomato extract, grapefruit, liquid burrata, croutons (D)(G)(S)

144

Carpaccio di astice blu, maionese di crostacei, barbabietola in agrodolce, gel di arancia
Lobster carpaccio, marinated beetroot, crustacean mayonnaise, orange gel (S)

155

Tartare di tonno, avocado, salsa al mango, limone, tonno disidratato
Tuna tartare, avocado, mango compote, Amalfi lemon, bonito (D)

98

Burrata, rucola, pomodoro di Sorrento
Fresh burrata, wild rocket, Sorrento tomatoes (D)(V)

102

Carciofo ripieno di melanzane, purea di topinambour, basilico, Provola affumicata
Stuffed artichoke with aubergine, sunchoke purée, basil sauce, smoked Provola (D)(V)

124

Crudo di pesce del giorno
Degustation of seasonal raw fish (G)(S)

155

INSALATE

Insalata Quattro Passi con avocado, pomodorini e scaglie di Parmigiano Reggiano 36 mesi
Quattro Passi style salad with avocado, cherry tomatoes and 36-month-old Parmigiano Reggiano (D)(V)

68

Insalata con pomodori di Sorrento, cipolle di Tropea, tonno e pane croccante
Salad with Sorrento tomatoes Tropea onions, tuna, croutons (G)

68

Insalata verde con rucola, salsa yogurt, Grana Padano e mandorla salata
Rocket, yoghurt dressing, Grana Padano, salted almonds (D)(N)(V)

68

PRIMI PIATTI

Signature

Linguine alla Nerano

Serve up memories of Sorrento's stunning scenery with this signature recipe, named after the beach town in which it originated. This classic linguine dish allows the fresh zucchini flowers and 30-month old Parmigiano Reggiano to star. (D)(G)(V)

118

Risotto Carnaroli Riserva San Massimo, gamberi rossi, spuma agli agrumi

San Massimo Carnaroli rice, red prawns and citrus (D)(S)

102

Tagliatella alla Bolognese

Homemade tagliatella, Bolognese sauce (D)(G)

98

Signature

Ravioli Fumé, pomodoro Datterino, burrata liquida

Created by Chef Giuseppe for his nonna, this Capri-inspired smoked buffalo mozzarella ravioli is topped with fresh Mediterranean tomatoes and burrata cream. (D)(G)(V)

102

Fettuccine di grano arso, aglio, olio, peperocino, bottarga di muggine e vongole

Burned flour fettuccine, clams, garlic, olive oil, chili, mullet bottarga (D)(G)(S)

108

Spaghetti di Gragnano, granchio reale e limone di Amalfi

Gragnano spaghetti, king crab, Amalfi lemon (D)(G)(S)

118

Signature

Agnolotti ripieni di ragu genovese, stracotto di manzo, basilico, provolone Podolico

This recipe was passed down from Chef Giuseppe's nonna to his mama before making it to Quattro Passi Dubai's kitchen.

Traditional Agnolotti pasta stuffed with Genovese beef stew and basil puree (D)(G)

102

Paccheri Faella di Gragnano con dentice rosso, Datterino, menta

A beautifully-prepared Neapolitan red snapper with Paccheri Faella of Gragnano cooked in our specially prepared snapper broth that will transport you straight to the Amalfi Coast (G)(D)

112

Tortello ripieni di broccoli, cremoso di Provolone e tartufo nero

Broccoli tortelli, Provolone cream, black truffle (G)(D)(V)

124

SECONDI PESCE

Branzino, scarola liquida, capperi, olive

Seared sea bass, escarole sauce, capers, olives

175

Salmone scottato e glassato, purea di spinaci, cipolloto brasato, rafano rosso marinato

Pan seared salmon glazed with teriyaki, spinach purée, baby shallot, marinated red radish (G)

144

Orata, insalatina di cavolfiori, cipolla di Tropea

Seabream, cauliflower salad, Tropea onion (D)

180

Signature

Dentice, composta mediterranea, patate, alghie marine

Pan seared red snapper, Mediterranean compote, potatoes, fried seaweed

175

Pescato del giorno cotto "all'acqua pazza" o in crosta di sale

Catch of the day cooked "Acqua Pazza" style or salt crusted

515 per kilo

Contains: (A) Alcohol, (D) Dairy, (G) Gluten, (N) Nuts, (S) Shellfish, (V) Vegetarian

All prices are in UAE Dirhams inclusive of 5% VAT, 7% municipality fee and 10% service charge

All dishes are prepared in strict compliance to Halal requirements.

SECONDI CARNE

Anatra cotta a bassa temperatura, asparagi saute,
purea di zucca, fegato grasso, riduzione di liquirizia
Slow cooked duck breast, pan seared foie gras,
pumpkin purée, sautéed asparagus, liquorice (D)

180

Galletto in due portate, purea di pastinaca, indivia
belga, millefeuille di patate
Corn-fed chicken, parsnip purée, braised baby
endives, potato mille-feuille, jus (D)(G)

154

Signature

Filetto di agnello in crosta di cipolla bruciata,
costine scottata, purea di patate dolce,
zucchine e pistacchio
A new dish for the winter season combining
lamb loin with a smoky burnt onion crust and
traditionally prepared lamb chops, sweet potato,
baby zucchini and pistachio (D)(N)

205

Guancia di manzo cotta a bassa temperature,
purea di broccoli, polenta fritta,
pepperoncino dolce
Slow cooked beef cheek, broccoli purée, fried
polenta, sweet peppers, veal jus (D)

170

Filletto di manzo alla Rossini, patate, fegato scottato,
verza, e salsa ai spugnole
Beef tenderloin Rossini style, potatoes, pan seared foie
gras, savoy cabbage, morel sauce (D)

225

Wagyu manzo 9 Australia alla griglia, insalata di
pomodoro datterino, cipolla caramellat
Wagyu striploin (Grade 9) grilled and glazed with
balsamic, Datterino tomato salad, caramelised onion

400

CONTORNI A SCELTA

Patate arrosto
Roasted potatoes

Patatine Fritte
French fries

Funghi
Sautéed mushrooms

Spinaci
Sautéed spinach

Fagiolini
Sautéed green beans

Verdure bollite
Steamed vegetables

38 each

DOLCI

Bavarese di castagne, spugna alla nacciola,
Amarena, gelato alla fava tonka
Chestnut Bavarian cream, hazelnut sponge, tonka bean
ice cream (D)(G)(N)

62

Mousse al mandarino, biscotto a vaniglia,
sorbetto all' arancia
Mandarin mousse, vanilla tart, orange sorbet (D)(N)(G)

62

Signature

Cre moso al cocco, cioccolato areato, sfera
chiacciata a passion fruit
This is what happens when kitchen experiments
go well. Enjoy the tangy flavours of the passion
fruit sphere melt alongside the creamy coconut
panacotta and puffed chocolate for a deliciously
sweet and slightly tart dessert (D)(G)

68

Cheesecake rivisitata, variazione di fragola
Revisited cheesecake, strawberry assortment (D)(G)

62

Trio di cioccolati
36% white chocolate, 38% milk chocolate, 52% dark
chocolate, cacao sponge, passion fruit,
caramel sauce (D)(G)(N)

68

Tiramisu
Mascarpone mousse, coffee biscuit,
coffee ice cream (D)(G)(N)

62

Soufflé, vaniglia, agrumi con fonduta di cioccolato
Soufflé, fresh vanilla, citrus, chocolate fondue (D)(G)
(Please allow us 25 minutes for the preparation)

62

Signature

Baba Napoletano

This traditional Neapolitan desert is a firm favourite
at large family gatherings across South Italy.
Passed down from Chef Guiseppe's nonna, our
recipe for this syrup cake is filled with custard
cream and served with fresh fruit. Enhance the
baba flavour with an additional 30ml shot of rum
for a very classic taste.

Neapolitan syrup cake, custard cream,
cherry reduction (D)(G)

58

Enhance the baba flavour with 30ml of Rum:
Appleton VX 40 (A)
Havana Club 3 Años 50 (A)
Ron Zacapa Solera 23 Years 112 (A)

Selezione di piccola pasticceria (5 pezzi)
Selection of small pastries (5 pieces) (D)(N)(G)

58

Selezione di gelati e sorbetti
Ice cream and sorbet selection (D)

18 per scoop

Selezione di formaggi italiani
Italian cheese selection (D)(N)

98