

ALBA TERRACE

SOUPS

POTATO AND LEEK (D, E) 75

Charred Leeks, Pan-Fried Potato Gnocchi, Black Truffle

CHILLED HERITAGE TOMATO GAZPACHO (N, VE) 65

Cherry Tomato Confit, Cucumber Gel, Bell Pepper, Basil Oil, Garlic Crisps, Ficelle Bread

SALADS & APPETIZERS

KALAMATA & CASTELVETRANO OLIVES (GF) 35

Orange, Fresh Oregano

FILO-WRAPPED FETA (D, SE) 55

Wild Oregano, Rocket Leaves, Emirati Honey, Sesame Seeds

BURRATA (D, GF, N) 105

Heritage Tomatoes, Confit Tomatoes, Orange Dressing, Caperberries, Olives, Pine Nuts, Basil Cress

HOMEMADE RICOTTA (D, E) 95

Roasted Baby Beetroots, Caramelized Figs, Candied Kumquat, Hazelnuts

GREEK SALAD (D, GF) 75

Tomatoes, Cucumber, Onions, Green Pepper, Caperberries, Olives, Feta

KALE SALAD (GF, N, VE) 75

Green Apple and Ginger Emulsion, Red Endive, Date Dressing, Mixed Quinoa, Pecan Brittle

SHAVED ARTICHOKE & ROCKET SALAD (N, D) 75

Shaved Artichoke, Rocket, Citrus Dressing, Aged Parmesan, Pickled Cucumber, Toasted Almond Flakes

OCTOPUS CARPACCIO (N, SF) 95

Sun-Dried Tomato Pesto, Balsamic Garlic Purée, Tomato Powder, Oregano Oil

CRISPY CALAMARI (D, E, LS) 95

Garlic Aioli

CHEF’S SIGNATURE SELECTIONS

BEEF MOUSSAKA (D) 115

Roasted Eggplant, Potatoes, Béchamel Foam, Oregano Oil

SEAFOOD PAELLA (GF, SF) 130

Calamari, Prawns, Mussels, Clams, Asparagus, Snow Peas, Garlic Aioli

TRUFFLE TAGLIOLINI (D, E) 130

Truffle Butter Sauce, Parmesan, Black Truffle

FROM THE SEA

PAN-SEARED SEABREAM (GF, SS) 150

Tomato Stew, Confit Tomatoes, Olives, Capers, Basil

GRILLED OCTOPUS (GF, SF, SE) 140

Romesco Sauce, Charred Eggplant Mousse, Sorrel

PRAWNS SAGANAKI (GF, SE, SF) 150

Anise-Infused Tomato Sauce, Feta Cheese, Oregano

FROM THE LAND

BEEF CHEEK À LA BOURGUIGNON (D, GF) 175

Truffle Mashed Potato Foam, Butter-Glazed Baby Carrots, Charred Shallots, Black Truffle

CORN-FED GRILLED CHICKEN BREAST (D) 145

Grilled Corn-Fed Chicken, Pan-Fried Gnocchi, Grilled Asparagus, Citrus Grape Cream Sauce

WAGYU STRIPLOIN (D) 330

Mushroom and Spinach Tartlet, Green Pea Purée, Peppercorn Sauce
Grade 6–7, 250 g

PASTA, RISOTTO & PIZZA

SPAGHETTI ALLE VONGOLE (SF) 120

Italian Clams, Chili, Garlic, Parsley

TAGLIATELLE PUTTANESCA (D, E) 95

Olives, Capers, Chili, Tomato Sauce, Basil, Parmesan

MUSHROOM RISOTTO (D, GF) 105

King Oyster Mushroom, Yellow Chanterelles, Maitake Mushrooms, Enoki Mushroom Tempura, Truffle

CLASSIC MARGHERITA PIZZA (D) 85

Parmesan, Basil

WILD MUSHROOM & VEAL PANCETTA PIZZA (D) 105

Stracciatella, Wild Mushroom Ragù, Black Truffle

PULLED BEEF PIZZA (D) 120

Ricotta Base, Mozzarella, Balsamic-Glazed Onions, Truffle Paste

FROM THE GARDEN

EGGPLANT PARMIGIANA ROLLS (D, E) 85

Tomato Sauce, Parmesan, Mozzarella, Basil

ROASTED WILD MUSHROOMS (GF, N, VE) 85

Celeriac and Almond Purée, Fried Kale, Truffle, Pickled Shimeji, Toasted Almonds

SELECTION OF SIDES

ZUCCHINI FRITTERS (D) 35

Greek Yogurt, Dill, Garlic

SWEET POTATO FRIES (GF) 35

Rosemary Salt

GREEN SALAD (VE) 30

Balsamic Dressing

STEAMED BROCCOLINI (GF) 35

Lemon Dressing

MASHED POTATOES (D) 40

Crispy Shallots

PATATAS BRAVAS (E, GF) 45

Spicy Aioli

ALBA TERRACE

SIGNATURE COCKTAILS			WINES BY THE GLASS <i>(BY THE GLASS 150 ML)</i>		
BLACK CARD 70 Oak Heart Spiced Rum, Fresh Pineapple, Activated Charcoal			ITALIAN SPARKLING		ROSÉ WINE
APHRODITE THE BEAUTY 65 Four Roses Bourbon, Avantcha Rush Hour Berry Tea, Cranberry, Cinnamon Syrup			PICCINI PROSECCO 75 / 360 Italy		HAMPTON WATER 75 / 350 Languedoc, France
MR & MRS MARTINI 65 Vodka, Disaronno, Frangelico, Espresso			WHITE WINE		STUDIO BY MIRAVAL 65 / 315 Côtes de Provence, France
OLD FASHIONED – ALBA EDITION 80 Home Barrel-Aged Gentleman Jack, Angostura, Bitter Truth Chocolate			LOS VASCOS LAFITE CHARDONNAY 65 / 310 Colchagua Valley, Chile		RED WINE
NEGRONI – ALBA EDITION 80 Home Barrel-Aged East London Dry Gin, Campari, Mancino Rosso			VINUVA ORGANIC PINOT GRIGIO 70 / 355 Sicily, Italy		RAPAURA PINOT NOIR 80 / 385 Marlborough, New Zealand
SPRITZ AUTHENTIC 65 <i>(1.0% ABV)</i> Aperol, Lyre’s Italian Spritz, Soda, Orange			DOMAINE TRIMBACH GEWÜRZTRAMINER 85 / 415 Alsace, France		MENDEL MALBEC 80 / 385 Uco Valley, Argentina
MIDORI FIZZ 65 <i>(1.0% ABV)</i> Midori, Citrus, Soda					TENUTA CA’ BOLANI MERLOT 60 / 280 Friuli, Italy
NON-ALCOHOLIC COCKTAILS			COGNAC / BRANDY		RED WINE SELECTION
AMALFI SUNSET 50 Orange Shrub, Fresh Pineapple, Elderflower Essence, Cranberry Juice			HENNESSY VS 45 HENNESSY VSOP 55 METAXA 5 40 METAXA 12 60 FINE CALVADOS 50		CHÂTEAU KEFRAYA 330 Bekaa Valley, Lebanon
NADA COLADA 50 Pineapple Juice, Coconut			VODKA		COMTE TOLOSAN RIGAL MALBEC 310 Cahors, France
AMARETTI SOUR 60 Lyre’s Amaretti, Lemon Cordial, Frothee			ABSOLUT ELYX 50 GREY GOOSE 55 BELVEDERE 55		KEN FORRESTER ‘THE RENEGADE’ SHIRAZ & GRENACHE 400 Stellenbosch, South Africa
SOFT DRINKS & WATER			GIN		GÉRARD BERTRAND SYRAH 345 Languedoc-Roussillon, France
COCA-COLA 25			HENDRICK’S 50 GIN MARE 65 MONKEY 47 85		CLINE CELLARS ZINFANDEL 495 Lodi, USA
COCA-COLA ZERO SUGAR 25			RUM		MARQUÉS DE CASA CONCHA CABERNET 495 Maipo Valley, Chile
SPRITE 25			DIPLOMÁTICO PLANAS 45 DIPLOMÁTICO RESERVA 60		CUNE RIOJA RESERVA 510 Rioja, Spain
FANTA ORANGE 25			TEQUILA		TOMMASI RIPASSO VALPOLICELLA CLASSICO SUPERIORE 480 Veneto, Italy
RED BULL 35			PATRÓN SILVER 45 PATRÓN REPOSADO 65		WARWICK ESTATE TRILOGY 880 Stellenbosch, South Africa
EIRA STILL 400ML / 700ML 25 / 30			BLENDED & SINGLE MALT WHISKY		RUFFINO CHIANTI CLASSICO RISERVA DUCALE DOCG 495 Tuscany, Italy
PERRIER SPARKLING 330ML / 750ML 25 / 30			CHIVAS REGAL 12 YRS 40 CHIVAS REGAL 18 YRS 75 GLENMORANGIE ORIGINAL 60 DEWAR’S 12 YRS 60 GLENGOYNE 60 HIBIKI 130 MACALLAN 12 YRS 80 MACALLAN 18 YRS 400		D DE DAUZAC 505 Bordeaux, France
CHAMPAGNE & ITALIAN SPARKLING			AMERICAN & IRISH WHISKEY		COSSETTI BARBERA D’ASTI ‘LA VIGNA VECCHIA’ DOCG 380 Piedmont, Italy
MOËT & CHANDON BRUT IMPÉRIAL NV 650			WOODFORD RESERVE 65 JAMESON IRISH 40 MICTHER’S RYE 60		BOUTINOT LES SIX 375 Cairanne, France
PERRIER-JOUËT GRAND BRUT NV 725					MENDEL MALBEC 385 Uco Valley, Argentina
PERRIER-JOUËT BLASON ROSÉ NV 750					
NYETIMBER CLASSIC CUVÉE NV 625					
GÉRARD BERTRAND CANCAN ORANGE 450					
PICCINI PROSECCO 360					
			WHITE WINE SELECTION		
			THAYA MUSCAT 255 Moravia, Czech Republic		
			KARDOS FURMINT 355 Tokaji, Hungary		
			BICO AMARELO, ESPORÃO 355 Vinho Verde, Portugal		
			ASSYRTIKO, PAPAGIANNAKOS 380 Attica, Greece		
			FAMIGLIA ZUCCARDI TORRONTÉS 325 Uco Valley, Argentina		
			SERIOUSLY COOL CHENIN BLANC 355 South Africa		
			BLANC DE L’OBSERVATOIRE CHÂTEAU KSARA 325 Bekaa Valley, Lebanon		
			WARWICK ESTATE ‘THE FIRST LADY’ UNOAKED CHARDONNAY 485 Stellenbosch, South Africa		
			DOMAINE GOBELSBURG GRÜNER VELTLINER 445 Kamptal, Austria		
			CHÂTEAU PEYRAT 495 Graves, Bordeaux, France		
			PLANETA CHARDONNAY MENFI DOC 700 Sicilia, Italy		
			DR. LOOSEN RIESLING 375 Mosel, Germany		
			DOMAINE TRIMBACH GEWÜRZTRAMINER 415 Alsace, France		
			ROSÉ WINE SELECTION		
			HAMPTON WATER 350 Languedoc, France		
			‘M’ DE MINUTY 350 Côtes de Provence, France		
			EMOTIVO PINOT GRIGIO BLUSH 315 Lombardia, Italy		
			BEER SELECTION		
			BIRRA MORETTI 55 HEINEKEN 55 CORONA EXTRA 55 CORONA ZERO (0% ABV) 55		

ALL COCKTAILS ARE HANDCRAFTED USING FRESHLY SQUEEZED LEMON AND LIME JUICES.
ALL PRICES ARE IN UAE DIRHAMS AND ARE INCLUSIVE OF ALL APPLICABLE SERVICE CHARGES AND TAXES.