
TERRA



*Something that arouses
or increases anticipation
for what is to follow*



Crispy Beef ^(G)
Balsamic Glaze, Cilantro,
Artichoke Crisp
- 65

Bone Marrow Croquettes ^(D,G)
Wagyu, Veal Belly,
Orange, Smoke
- 120

Dario's Signature Steak Tartare ^(G)
Smoked Paprika, Garlic, Parsley,
Dario's Olive Oil, Lemon
- 85

Foie Gras Bombolone ^(D,G,N)
Caramelized Foie Gras,
Foiesting, Raspberry
- 75

'Pate di Fegato' Cannoli ^(A,D,G)
Chicken Liver,
Emirati Honey, Olives
- 60

Wagyu Beef Carpaccio ^(G,D)
Truffle Oil, Rocket Salad, Gribiche,
Garlic Emulsion, Lemon Zest
- 110

Arrosticini ^(GF)
Grilled Lemon & Herb Chicken
or
Grilled Balsamic Glazed Lamb ^(D)
- 65

THE GARDEN



*Locally grown & sourced
products straight
from UAE farms*

Truffle Arancini ^(G,D)
Ricotta Black Truffle, Mushroom
- 75

Local Burrata ^(G,D)
Flatbread, Olive Oil,
Leek, Vanilla, Orange
- 92

Grilled Lettuce Salad ^(V,G)
Truffle Honey, Fresh Vegetable,
Artichoke Chips, Crispy Onions
- 60

Artichoke Tart ^(G,D,V)
Goat Cheese, Emirati Honey
- 70

Tomato Tatin ^(G,D)
Local Confit Tomato,
Balsamic Di Modena, Goat Cheese
- 60

Roasted Beet Salad ^(V,N,D,GF)
Goat Cheese Espuma, Mache,
Candied Hazelnuts, Sherry Vinegar
- 72

MARE



*Chilled Seafood &
Caviar*

Crudo di Ricciola ^(N,G)
Yellowtail, Truffle, Citrus Sauce,
Green Oil, Almond, Garlic Chips
- 75

Prawn Aglio e Olio ^(G,S,D)
Mixed Herbs, Lemon,
Grilled Sourdough
- 70

Oscietra Royal Caviar
Classic Accoutrements
- 600/970 30gr/50gr

Kelly Bay Oysters ^(S,A,GF)
Champagne Mignonette
- 120/200 1/2 doz / 1 doz

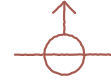
Mazara Carpaccio ^(S,D,G)
Pistachio, Pickled Onion, Confit
Lemon, Smoked Oil, Crouton
- 80

Lobster Cannoli ^(S,G,D)
Avocado, Sundried Tomato,
Frisée, Lobster Sauce, Lemon
- 72

Gold Albino Caviar
Classic Accoutrements
- 875 30gr

[VG] Vegan [V] Vegetarian [N] Nuts [G] Gluten [GF] Gluten-Free [A] Alcohol [S] Shellfish [D] Dairy
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follow



YOUR PATH *and*
let the



people talk

MAINS

*We butcher in house daily.
We source directly from farmers
around the globe focusing on
unrivalled quality of all
natural, humanely raised beef.*



Fall Of The Bone Ribs ^(G)
Caramelized Slow Cooked Ribs,
Whipped Potato, Jus
- 150

Carna Sausage ^(G)
Whole Grain Mustard
- 135

Seafood Orzo ^(D,S,GF)
Baby Squid, Red Prawn, Sundried
Tomato, Smoked Paprika, Confit Garlic
- 115

Carna Burger ^(G,D)
Foie Gras, Bone Marrow,
Beef Bacon, Onion, Iceberg
Lettuce, Raclette, Truffle Fries
- 175

Beef Ravioli ^(D,G)
Slow Cooked Beef, Confit
Onion, Goat Cheese, Egg
- 110

Grilled Lamb Chops ^(G)
Barbecue Glaze, Lime
- 190

Baby Chicken ^(D,GF)
Crispy Chicken Skin, Chicken Jus
- 145

Citrus Black Cod ^(Soy,G)
Glazed Black Cod, Asparagus,
Broccolini, Citrus, Tomato
- 185

Woodfire Local Sea Bass ^(GF) *Serves 1-2*
Grilled Local Seabass,
Caponata, Oregano
- 240

Baked Lobster Cannelloni ^(D,G,S)
Baby Spinach,
Portobello, Parmigiano
- 230

DARIO'S FARM HOUSE

*Regional flavours &
responsibly sourced
produce*

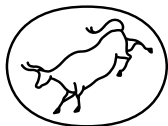


Black Truffle Tortellini ^(D,G,V)
Eggplant, Ricotta, Thyme,
White Truffle Butter
- 110

Corn Agnolotti ^(V,D,G)
Grilled Corn, Parmigiano,
Blistered Cherry Tomatoes
- 90

Roasted Celeriac ^(V,D,G)
Celeriac Purée, Hazelnuts,
Emirati Honey, Baby Gem Lettuce
- 95

Mushroom Risotto ^(GF,D,V)
Local Wild Mushroom,
Burrata, Parmesan, Chives
- 90



All cuts dry rubbed with Dario's
Signature Specialty Salt
PROFUMO DEL CHIANTI

BEEF FROM CARNA'S WOOD FIRED GRILL

Bone in New York Striploin 400gr
Australian Angus 350 Days Long Fed
- 395

Chateaubriand for two 450gr *Serves 1-2*
Australian Black Angus Grain Fed
- 475

Butcher Steak 350gr
Australian Beef Grain Fed
- 195

Angus Filet Mignon 200gr
Long Fed Australian Angus
- 245

Entraña 300gr
Long Fed Pure Black Angus
- 190

Bistecca alla Fiorentina *Serves 2-3*
Tuscan Porterhouse
with Cannellini Beans
- 76 Per 100gr

SIDES

Whipped Potato ^(V,D,GF) - 35
Truffle French Fries ^(V,D,G) - 55
Creamed Spinach ^(V,D,G) - 50
Truffle Mac & Cheese ^(V,D,G) - 55
Grilled Asparagus ^(VG,GF) - 35
Grilled Vegetables For 2 ^(VG,GF) - 90
Wild Mushroom Mix ^(V,D,G) - 35
Local Garden Salad ^(VG,GF) - 35

WAGYU'S SELECTION



Wagyu Ribeye 450gr *Serves 1-2*
MB 5-6
- 450

Hokkaido Picanha 220gr
A5 MB 9 - 11
- 255

Wagyu Flank Steak 300gr
MB 8-9
- 195

Hokkaido Topside 180gr
A5 9-11
- 275

SAUCES

Béarnaise ^(D,GF) - 15
Green Peppercorn ^(D,GF) - 15
Chimichurri ^(VG,GF) - 15
Mushroom Sauce ^(V,D,GF) - 15
Chili Selection ^(VG,GF) - 15

Australian Wagyu Tomahawk *Serves 3-4*
- 112 Per 100gr

ADD TO CUTS



Roasted Bone Marrow - 125
Caramelized Onions ^(D,GF) - 20
Black Truffle Butter ^(D,GF) - 22
Grilled Canadian
Lobster Tail ^(S,D,GF) - 290
Fresh Shaved Truffles Tableside
(Upon Availability) 10g - 140
Caviar Tableside
Gold Albino Caviar 10g - 291
Oscietra Royal Caviar 10g - 200

DARIO'S SIGNATURE



DARIO'S TABLE *Serves 4-6*
Tuscan Porterhouse
Australian Wagyu Tomahawk
Butcher's Cut Steak
Roasted Bone Marrow
Carna Sausage
- 2,415



WAGYU TASTING PLATE *Serves 3-4*
Hokkaido Picanha 220gr
Australian Wagyu Ribeye 450gr
MB 5-6
Australian Wagyu Flank 300gr
MB 5-6
- 985

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DESSERT

DOLCE



Carna Soufflé ^(N,G,D,V)

Local Strawberry, Strawberry Gelato

- 105

"Kabir" Moscato Di Pantelleria, Donnafugata, Sicily - 85

Talisker Storm - 75 / 120

Baked Alaska ^(D,G,V,N)

Strawberry Sorbet, Lemon Yuzu Sorbet

- 60

Moët & Chandon Rosé Impérial, Brut, Champagne - 120

Teeling Single Malt - 85 / 150

Coffee Crème Brûlée ^(G,D,N,V,A)

Whiskey Ice Cream, Marinated Red Plums

- 55

Auchentoshan Three Wood - 105 / 175

Cheese Board ^(D,G,N,V)

Master Cheese Affiner

- 125

20 YO Tawny Port, Ramos Pinto, Douro Valley - 215

Aberfeldy 12 YO - 65/110

Caramelized Apple Tatin ^(G,D,N,V)

Light Whipped Cream, Madagascar Vanilla Ice Cream

- 50

'Emotions de la Tour Blanche',

Château la Tour Blanche, Sauternes - AED 95

Craigellachie 13 YO - AED 100 / 175

70% Guanaja Chocolate Fondant ^(D,G)

Fresh Citrus Salad, Mandarin Sorbet

- 55

'10 YO Tawny Port, Ramos Pinto, Douro Valley - 130

Bowmore 15 YO The Darkest - 110 / 195

Selection of Gelato & Sorbet ^(N,G,D)

Toasted Almonds, Hazelnut Crumble, Berries

- 45

Balvenie 14 YO Caribbean Cask - 110 / 195

Carna Affogato ^(D,N)

Madagascar Vanilla Ice Cream,

Caramelized Hazelnuts, Espresso

- 45

Dewar's 12 YO - 60 / 100



STRAORDINARIO

*Sharing platter
for 4-6 people*

Share The Love The Passion

Family style dessert platter for the table - 305

AFTER DINNER



COCKTAILS

Espresso Martini

Vodka, Espresso, Coffee Liqueur - 59

Fiamma

The Macallan Edition Series, Pineapple Cordial, Caribbean Spice, Citrus Oil, Aqua, Smoke Rinsed Glass - 95

Old Fashioned

Bourbon, Sugar, Bitters - 59

Manhattan

American Whiskey, Sweet Vermouth, Bitters - 59

DIGESTIVE

Fernet Branca - 55 / 90

Branca Menta - 55 / 90

Cynar - 55 / 90

Limoncello - 55 / 90

Nonino Grappa Moscato - 65 / 110

Chateau du Breuil Fine Calvados - 80 / 140

Gaia & Rey Grappa - 80 / 140

Remy Martin 1738 - 110 / 195

Armagnac Castarede VSOP 20yr - 125 / 230

Hennessy XO - 245 / 395

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