

ITALIAN DINING  
TO LIVE FOR!

Live la dolce vita dining on beautifully prepared,  
fresh quality ingredients. O sole mio!

Available from 12 pm to 11 pm

## CRUDI BAR

### Ostriche

Freshly Shucked Oysters Served With Fresh Lemon, Shallot Vinegar

#### Dibba Bay N°2 (S) UAE

With An Umami, Sweet Taste, A Delicate,  
Rich Creaminess, In A Buttery Softness

6pcs { 145 } 12pcs { 255 }

#### Gillardeau N°2 (S) France

Lingering On The Palate With Its Aromatic Finesse &  
Enduring Nutty Flavor Is The Signature Taste Of The Gillardeau

6 Pcs { 245 } 12 Pcs { 465 }

#### Caviale Agroittica Lombarda (S)

Caviar Served With Blinis, Crispy Bread & Traditional Condiments

Oscietra Royal 30g { 750 } 50g { 1,150 }

Beluga 30g { 1,450 } 50g { 2,250 }

13th Dec 1971

She twirled her fork and blew an Italian kiss our way,  
"Si, si, lo adoro!" It almost distracted me from the food  
– fabulously prepared Italian pasta, pizza, la carne,  
and of course, dolce to live for!

LOREN



## CRUDI

Italian Riviera  
on the  
Palm Jumeirah

#### Branzino Alla Catalana (S) { 95 }

Sea Bass Tartare, Catalana Sauce, Potato Soufflé,  
Red Onion & Grapes Gel

#### Gambero Rosso Di Mazara Del Vallo (N)(C) { 120 }

Sicilian Red Prawns Tartare, Passion Fruit, Burrata,  
Tacos Di Cannoli, Pistacchio

#### Tonno E Bufala (S) { 125 }

Yellowfin Tuna Tartare, Caviar, Avocado, Ricotta, Olives, Frisella Bread

#### Manzo In Tartare { 110 }

Angus Beef Tartare, Caper Mayo, Fried Steam Buns

#### Ricciola Agli Agrumi (S) { 85 }

Yellowtail Carpaccio, Orange, Grapefruit, Citrus Sauce, Chives

#### Capesante Grana E Tartufo (S) { 110 }

Hokkaido Scallops Carpaccio, Truffle Yuzu Sauce,  
Asparagus, Crispy Grana

#### Manzo Battuto Alla Piemontese (N)(S) { 98 }

Angus Beef Carpaccio, Bagna Cauda, Stracchino Cheese,  
Baby Spinach, Topinambur Chips  
Add - Fresh Truffle { 40 }

#### Carpaccio Di Rapa Rossa E Mandarino (N)(D) { 68 }

Cooked Beetroot Carpaccio, Balsamic & Fig Dressing,  
Goat Cheese, Mandarin, Pecan Nuts

#### Selezione Di Crudi (S)(C)

Selection Of Loren's Crudi Platter From Our Raw Bar,  
Oysters, Langoustine, Red Prawns, Tartare & Carpaccio  
2 People { 390 } 4 People { 740 }



## ANTIPASTI

FOOD FOR LIFE.

🍴 <b>Cecina Al Rosmarino</b> Baked Tuscan Chickpea Flatbread, Aromatic Herbs, Taggiasca Dipping	40
🍴 <b>Melanzana Affumicata</b> Oven Baked Eggplant, Tomato Sauce, Mozzarella, Grana Padano & Basil	85
<b>Alici Fritte Alla Scapece (S)</b> Golden Fried Anchovies, Aioli, Zucchini & Mint Purée	75
<b>Pâté De Foie Gras E Mandarinì (N)</b> Homemade Pate De Foie Gras, Tangerine Jam, Grilled Sourdough	85
🍴 <b>Fiori Di Zucca Al Tartufo</b> Fried Zucchini Blossoms, Filled With Ricotta & Truffle, Green Pea Purée	95
<b>Vitello Tonnato (S)</b> Slow Roasted Pink Veal Slices, Tuna Capers Sauce, Celery Heart	105
🍴 <b>Burrata E Peperoni</b> Burrata Cheese, Roasted Bell Peppers, Green Olives, Aromatic Oil	90
<b>Fritto All' Italiana (N)(S)</b> Potato Croquette & Scamorza, Ascolana Olive, Bucatini In Truffle Cacio E Pepe, Ossobuco Saffron Arancino, Fried Anchovy	120
<b>Insalata Di Mare (S)(C)</b> Warm Mix Seafood Salad With Carabinero Prawns, Langoustine, Crunchy Vegetables, Yuzu Gel	140

## PASTE

🍴 <b>Tortelli Loren (N)</b> Tortelli Pasta Stuffed With Burrata & Pistacchio, Creamy Lemon Sauce	110
<b>Cavatelli Ai Frutti Di Mare (S)(C)</b> Cavatelli With Mix Seafood, Chickpeas, Lobster Bisque, Basil Oil	155
<b>Orecchiette Piccanti Alla Nduja</b> Orecchiette With Spicy Beef Nduja, Tomato Sauce, Parsley	80
<b>Ravioli Del Plin Alla Genovese</b> Ravioli Del Plin Filled With Slow Cooked Wagyu Beef Cheek, Butter Sage Sauce, Grana Padano Fondue	125
🍴 <b>Cappellacci Di Parmigiana (N)</b> Cappellacci Filled With Baked Eggplant, Tomato Sauce, Creamy Mozzarella & Basil	100
🍴 <b>Doppio Cannellone Ricotta E Funghi</b> Cannelloni Filled With Ricotta & Spinach, Mixed Mushrooms, Gratinated Béchamel & Tomato Sauce	90
<b>Spaghetti Vongole E Bottarga (S)(A)</b> Spaghetti With Italian Clams, Parsley, Bottarga, Garlic, Chilli Oil & White Wine	145
🍴 <b>Tagliolini Cacio E Pepe Con Carciofi</b> Tagliolini With Butter, Pecorino Cheese, Black Pepper & Roman Artichoke	95
Add - Fresh Truffle { 40 }	

## INSALATE

**Nizzarda Di Tonno Scottato (S) { 90 }**  
Baby Gem Lettuce, Seared Tuna, Green Beans, Baby Potatoes, Asparagus, Quail Eggs, Lemon Vinaigrette

🍴 **Insalata Loren (N) { 65 }**  
Mixed Seasonal Leaves, Peach, Orange, Roasted Mixed Nuts, Loren Dressing

🍴 **Caprino E Fichi { 75 }**  
Kale, Baby Spinach, Goat Cheese, Figs, Rock Melon, Caramelised Pecans, Balsamic Dressing

🍴 **Carciofi E Tartufo { 85 }**  
Artichoke Hearts Sliced, Baby Gem, Truffle Vinaigrette & Parmigiano 24 Months

## ZUPPE

**Zuppa Di Pesce (S)(C) { 75 }**  
Seafood Soup With Shellfish, Mediterranean Sauce, Fresh Herbs

🍴 **Zuppa Di Legumi (N) { 55 }**  
Tuscan Soup With Mixed Legumes, Barley, Potatoes, Rosemary Bread, Pesto

## PIZZA CROCCANTE

**Piadina Loren (S) { 95 }**  
Crispy Dough Base Topped With Tuna Carpaccio, Avocado, Capers Mayo, Datterini Tomatoes & Rocket

**Bresaola E Stracchino { 110 }**  
Crunchy Pizza Dough, Homemade Wagyu Bresaola, Stracchino Cheese, Valeriana Leaves

🍴 **Margherita Al Contrario { 85 }**  
Crunchy Pizza Dough, Fior Di Latte Cheese, Tomato Concassé & Basil

🍴 **Tartufo E Scamorza { 150 }**  
Crunchy Pizza Dough, Scamorza, Mozzarella Cheese, Black Truffle

## RISOTTI

**Risotto Ai Crostacei (S)(C) { 155 }**  
Risotto With Lobster, Crab, Prawns, Lemon Zest, Fresh Herbs & Cacciucco Sauce

🍴 **Risotto Ai Porcini D'oro { 135 }**  
Wild Mushrooms & Porcini Risotto With Black Truffle, Gold Leaf Porcino

## SECONDI PESCE E CARNE

**Polpo Zucca E Caprino (S) { 175 }**  
Slow Cooked Grilled Octopus, Potato Gnocchi, Goat Cheese, BBQ Sauce, Spicy Pumpkin

**Salmone Arrosto (S) { 165 }**  
Scottish Salmon With Fregola Risotto, Lemon Chickpeas Purée, Pickled Vegetables

**Branzino Mediterraneo (S) { 190 }**  
Seared Wild Sea Bass Fillet, Beluga Lentils, Broccoli Purée, Artichoke, Fish Broth

**Guancia Di Wagyu { 195 }**  
Slow Cooked Wagyu Beef Cheek, Bell Pepper Sauce, Grissini Dome

**Pollo Farcito Alla Cacciatora { 145 }**  
Pan Roasted Chicken Breast Stuffed With Mushroom, Corn Purée, Wild Broccoli

**Milanese Di Vitello { 350 }**  
Pan Fried Breaded Veal Chop With Rocket & Roasted Cherry Tomato Dipping

**Agnello In Agrodolce { 240 }**  
Chargrilled Lamb Loin With Sweet & Sour Eggplant, Turnip Purée, Balm Leaves

🍴 Vegetarian

(N) Nuts (A) Alcohol (C) Crustacean (S) Seafood. Please ask your waiter for dairy & gluten-free options.

THERE WILL NEVER  
BE ANOTHER JOSPEN.  
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DINING ON  
LA DOLCE!

## JOSPER CHARCOAL

### -GRILLED-FISH

#### Pescato Del Giorno { MP }

Catch Of The Day - Ask Your Waiter For Cooking Suggestions For Each Fish  
Grilled | Salt Crust | Crazy Water

#### Branzino Al Sale { 390 }

Oven Baked Sea Bass In A Salt Crust (Serves 2)

#### Astice Alla Griglia { 420 }

Chargrilled Canadian Lobster With Crunchy Salad

#### Calamari Alla Griglia { 160 }

Chargrilled Calamari With Crunchy Salad & Lemon Dressing

#### Gamberoni { 250 }

Grilled Jumbo King Prawns, Fennel Salad

### WOODFIRED GRILLED-MEAT

Our meats are lightly dry aged, served with side dish and sauce

<u>Angus Filetto</u> 250g Chargrilled Black Onyx 300 Day Grain-Fed Beef	320
<u>Wagyu Ribeye</u> 300g Chargrilled Wagyu Ribeye Ms - 5+	430
<u>Costata Di Manzo</u> 1.2kg (Serves 2) 300days Angus Tomahawk, Grilled, Then Roasted In Josper (Please Allow 30+ Minutes Cooking Time)	780
<u>Bistecca Alla Fiorentina</u> 1.1kg (Serves 2) Josper-Cooked Porter House Steak, Tuscan Herbs, Spices From Chianti (Please Allow 30+ Minutes Cooking Time)	750
<u>Japanese A5 Hokkaido Wagyu</u> 250g Striploin Ms - 11+. Flame-grilled to your liking	950

## CONTORNI CALDI

<u>Asparagi Alla Griglia</u> _ Grilled Jumbo Asparagus	35
<u>Broccolini Aglio E Limone</u> _ Steamed Baby Broccolini, Garlic & Lemon	35
<u>Spinaci Al Parmigiano</u> _ Sautéed Baby Spinach With Parmigiano	40
<u>Verdure Alla Griglia</u> _ Grilled Seasonal Vegetables	35
<u>Patate Arrosto</u> _ Roasted Potatoes	35
<u>Patate In Pure E Tartufo</u> _ Truffle Mashed Potato	45

## SALSE

{ 20 }

Mushroom Sauce | Green Pepper Sauce | Beef Jus

THE GOOD  
THE END. LIFE!   
XXX

All Prices Are In UAE Dirhams And Inclusive Of 7% Municipality Fees,  
10% Service Charge And 5% Value Added Tax.