ITALIAN DINING TO LIVE FOR.

Live la dolce vita with beautifully prepared dishes
made from the freshest ingredients. O sole mio!

# I CRUDI BAR

**Ostriche**
*Freshly Shucked Oysters Served With Fresh Lemon, Shallot Vinegar*

**Dibba Bay Nº2** *(S) UAE*
*With An Umami, Sweet Taste, A Delicate,*
*Rich Creaminess, In A Buttery Softness*
*6pcs { 185 }*

**Gillardeau Nº2** *(S) France*
*Lingering On The Palate With Its Aromatic Finesse And*
*Enduring Nutty Flavor Is The Signature Taste Of The Gillardeau*
*6 Pcs { 285 }*

**Caviale Agroittica Lombarda** *(S)*
*Caviar Served With Blinis, Crispy Bread And Traditional Condiments*
**Oscietra Royal** *30g { 950 }*
**Beluga** *30g { 1,650 }*

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

RISTORANTE LOREN · DUBAI · ITALIAN RIVIERA ON THE PALM JUMEIRAH · DUBAI · RL 19 60

# I CRUDI

Italian Riviera on the Palm Jumeirah

**Branzino Alla Catalana** *(S) { 98 }*
*Sea Bass Tartare, Catalana Sauce, Potato Soufflé,*
*Red Onion And Grape Gel*

**Gambero Rosso Di Mazara Del Vallo** *(N)(C) { 145 }*
*Sicilian Red Prawn Tartare, Passion Fruit, Burrata,*
*Tacos Di Cannoli, Pistachio*

**Salmone, Caviale e tè matcha** *(S) { 125 }*
*Marinated Salmon Tartare, Mango And Passion Fruit, Caviar, Tea Matcha Chocolate*

**Manzo In Tartare** *(S) { 138 }*
*Angus Beef Tartare, Caper Mayo, Fried Steamed Buns*

**Ricciola Agli Agrumi** *(S) { 95 }*
*Yellowtail Carpaccio, Orange, Grapefruit, Citrus Sauce, Chives*

**Capesante Grana E Tartufo** *(S) { 125 }*
*Hokkaido Scallop Carpaccio, Truffle Yuzu Sauce,*
*Asparagus, Crispy Grana*

**Manzo Battuto Alla Piemontese** *(S) { 108 }*
*Angus Beef Carpaccio, Bagna Cauda, Stracchino Cheese,*
*Baby Spinach, Topinambur Chips*

*Add – Fresh Truffle { 50 }*

**Selezione Di Crudi** *(S)(C)*
*Selection Of Loren's Crudi Platter From Our Raw Bar,*
*Oysters, Langoustine, Red Prawns, Tartare And Carpaccio*
*2 People { 550 }*

# ANTIPASTI

FOOD FOR LIFE.

**Carpaccio Di Rapa Rossa E Mandarino** *(N)* — 78
*Cooked Beetroot Carpaccio, Balsamic And Fig Dressing, Goat Cheese, Mandarin, Pecan Nuts*

**Melanzana Affumicata** — 95
*Oven Baked Eggplant, Tomato Sauce, Mozzarella, Grana Padano And Basil*

**Fiori Di Zucca Al Tartufo** — 108
*Fried Zucchini Blossoms, Filled With Ricotta And Truffle, Green Pea Purée*

**Vitello Tonnato** *(S)* — 125
*Slow Roasted Pink Veal Slices, Tuna Caper Sauce, Celery Heart*

**Burrata E Peperoni** — 105
*Burrata Cheese, Roasted Bell Peppers, Green Olives, Aromatic Oil*

**Fritto All' Italiana** *(S)* — 135
*Potato Croquette And Scamorza, Ascolana Olive, Bucatini In Truffle Cacio E Pepe, Ossobuco Saffron Arancino, Fried Anchovy*

**Capesante Cavolfiore E Tartufo** *(S)* — 175
*Grilled Scallops With Cauliflower Purée, Marinated Cauliflower And Fresh Truffle*

# PASTE

**Tortelli Loren** *(N)* — 125
*Tortelli Pasta Stuffed With Burrata And Pistachio, Creamy Lemon Sauce*

**Cavatelli Ai Frutti Di Mare** *(S)(C)* — 168
*Cavatelli With Mixed Seafood, Chickpeas, Lobster Bisque, Basil Oil*

**Orecchiette Alle Cime Di Rapa** *(D)* — 105
*Orecchiette Pasta, Broccoli Sauce, Scamorza Fondue, Crunchy Bread*

**Ravioli Del Plin Alla Genovese** — 145
*Ravioli Del Plin Filled With Slow Cooked Wagyu Beef Cheek, Sage Butter Sauce, Grana Padano Fondue*

**Calamarata E Calamaretti** *(S)* — 160
*Calamarata Pasta, Baby Squid, Eggplant, Cherry Tomatoes Confit*

**Spaghetti Vongole E Bottarga** *(S)* — 175
*Spaghetti With Italian Clams, Bottarga, Parsley, Garlic, Chilli Oil*

**Tagliolini Cacio E Pepe Con Carciofi** — 115
*Tagliolini With Pecorino Cheese, Black Pepper, Butter And Roman Artichoke*

*Add - Fresh Truffle* { 50 }

# INSALATE

**Insalata Di Granchio** *(N) (C)* { 160 }
*Crab Salad With Avocado, Baby Gem, Fregola With Strawberry, Romesco Dressing*

**Caprino E Fichi** *(N)* { 78 }
*Kale, Baby Spinach, Goat Cheese, Figs, Rock Melon, Caramelised Pecans, Balsamic Dressing*

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

# ZUPPE

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

**Zuppa Di Legumi** *(N)* { 65 }
*Tuscan Soup With Mixed Legumes, Barley, Potatoes, Rosemary Bread, Pesto*

# PIZZA CROCCANTE

**Bresaola E Stracchino** { 135 }
*Crispy Pizza Base, Bresaola Della Valtellina, Stracchino Cheese, Valeriana Leaves*

**Zucchine E Cantabrico** *(S)* { 125 }
*Crispy Pizza Base, Cantabrian Anchovies, Zucchine and Provolone Cheese*

**Tartufo E Scamorza** { 165 }
*Crispy Pizza Base, Scamorza, Mozzarella Cheese, Black Truffle*

# RISOTTI

**Risotto Ai Crostacei** *(S)(C)* { 175 }
*Risotto With Lobster, Crab, Prawns, Lemon Zest, Fresh Herbs And Cacciucco Sauce*

**Risotto Ai Porcini Con Tartufo** { 155 }
*Wild Mushrooms And Porcini Risotto With Black Truffle*

# SECONDI PESCE E CARNE

**Polpo Zucca E Caprino** *(S)* { 210 }
*Slow Cooked Grilled Octopus, Potato Gnocchi, Goat Cheese, BBQ Sauce, Spicy Pumpkin*

**Salmone Arrosto** *(S)* { 185 }
*Scottish Salmon With Fregola Risotto, Lemon Chickpeas Purée, Pickled Vegetables*

**Branzino Mediterraneo** *(S)* { 215 }
*Seared Wild Sea Bass Fillet, Beluga Lentils, Broccoli Purée, Artichoke, Fish Broth*

**Guancia Di Wagyu** { 240 }
*Slow Cooked Wagyu Beef Cheek, Bell Pepper Sauce, Grissini Dome*

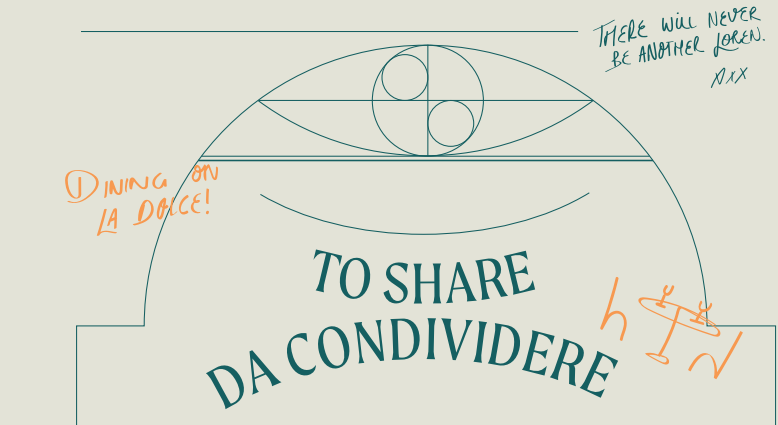
**Pollo Farcito Alla Cacciatora** { 165 }
*Pan Roasted Chicken Breast Stuffed With Mushroom, Corn Purée, Wild Broccoli*

**Angus Filetto** *250g* { 380 }
*Chargrilled 300 Day Grain-Fed Beef*

**Wagyu Ribeye** *300g* { 465 }
*Chargrilled Wagyu Ribeye Ms - 5+*

**Calamari Alla Griglia** *(S)* { 185 }
*Chargrilled Calamari With Crunchy Salad And Tomatoes Bruschetta*

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




# TO SHARE
# DA CONDIVIDERE

**Pescato Del Giorno** *{ MP }*
*Catch Of The Day - Ask Your Waiter For Cooking Suggestions For Each Fish*
*Grilled | Salt Crust | Crazy Water*

**Pasta E Patate, Provola, Ragù E Tartufo** *{ 265 }*
*Artisanal Pasta In Creamy Smoked Cheese Sauce, Beef Ragu And Black Truffle*

**Ossobuco Di Agnello Alla Milanese** *{ 310 }*
*Slow Cooked Lamb Shank with Saffron Risotto Alla Milanese*

**Branzino Al Sale** *900G { 450 }*
*Oven-Baked Sea Bass In A Salt Crust or Grilled*

**Astice Alla Griglia** *{ 485 }*
*Chargrilled Canadian Lobster With Crunchy Salad*

**Gamberoni** *{ 285 }*
*Grilled Jumbo King Prawns, Fennel Salad*

**Milanese Di Vitello** *{ 410 }*
*Pan-Fried Breaded Veal Chop With Rocket And Roasted Cherry Tomato Dipping Sauce*

**Costata Di Manzo** *1.2kg { 950 }*
*300-Day Angus Tomahawk, Grilled, Then Roasted In Josper*
*(Please Allow 30+ Minutes Cooking Time)*

**Bistecca Alla Fiorentina** *1kg { 850 }*
*Josper-Cooked Porterhouse Steak, Tuscan Herbs, Spices From Chianti*
*(Please Allow 30+ Minutes Cooking Time)*

LIVE LA BELLA VITA

# CONTORNI CALDI

| | |
|---|---|
| **Asparagi Alla Griglia** _ *Grilled Jumbo Asparagus* | 45 |
| **Broccolini Aglio E Limone** _ *Baby Broccolini, Garlic And Lemon* | 45 |
| **Spinaci Al Parmigiano** _ *Sautéed Baby Spinach With Parmigiano* | 45 |

## LE NOSTRE PATATE

| | |
|---|---|
| **Patate Fritte al Tartufo** _ *Homemade French Fries With Truffle* | 65 |
| **Patate Arrosto** _ *Roasted Potatoes* | 40 |
| **Patate In Purè E Tartufo** _ *Truffle Mashed Potatoes* | 48 |

# SALSE
*{ 25 }*

**Mushroom Sauce** | **Green Pepper Sauce** | **Beef Jus**

THE END. THE GOOD LIFE! XXX

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