

CETARA

BUSINESS LUNCH SET MENU FOR ~~₹~~ 99 WEEK 1 AND 3

STARTER

LENTIL SALAD ^(VE,N)

Brown Lentil, Roasted Seasonal Vegetables, Aged Balsamic Lemon Dressing

SALMON TARTAR ^(G,N,D,S)

Tomato confit, Basil Salsa, Espelette

HOKKAIDO SCALLOPS ^(S,D,E)

Pan-Fried Scallops, Carrot Ginger Puree, Aioli Mayo, Parsley Oil

CURED BEEF AND ROCKET SALAD ^(D,N)

Wagyu Beef Coppa, Rocket Salad, Pecorino Cheese, Grilled Artichokes, Toasted Almond

POTATO TRUFFLE VELLUTE ^(G,D,V)

Creamy Potato Vellute, Ricotta Mousse, Black Truffle, Crispy Bread Croutons

MAIN COURSE

SPECIAL RISERVA ACQUERELLO RICE ^(D,G)

Saffron, Slow Braised Veal Ossobuco Ragout, Gremolada

RIGATONI ALLA NORMA ^(D,G)

Mancini Pasta Rigatoni, Cherry Tomato Sauce, Eggplant, Aged Ricotta Cheese

CHARCOAL GRILLED BABY CHICKEN ^(D,G)

Mustard Lemon Marinated Half Baby Chicken, Smoked Potatoes, Thyme Jus

PAN-SEARED SEABREAM FILLET ^(S,D,)

Orange and Fennel Salad, Fresh Mint, Capers and Lemon Dressing

BRAISED BEEF CHEEK ^(D,M,C)

Porcini Mushroom Puree, Sautéed Mushroom, Black Cabbage

DESSERT

AFFOGATO ^(D,E,N)

Vanilla Ice Cream, Coffee and Almond Praline, Espresso Coffee

PISTACHIO PROFITEROLES ^(E,D,G,N)

Chocolate Choux Pastry, Pistachio Ice Cream, Chocolate Sauce

HAZELNUT PANNACOTTA ^(D,N,GF)

Hazelnut Pannacotta, Hazelnut Praline and Sea Salt

COMPOSIZIONE AL LIMONE ^(D,E,GF)

Lemon Cream, Lemon and Vanilla Sorbet, Lemon Foam

Most of Our Microherbs and Vegetables are Cultivated and Home-grown in the UAE
All quoted prices are in ~~₹~~ (inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT)

N Nuts / S Seafood / E Egg / D Dairy / G Gluten / SS Sesame Seed / VE Vegan / GF Gluten Free / LO Local / SD Signature Dish /
C Celery / M Mustard / L Lupine / R Raw / ML Mollusks / SP Sulphur Dioxide / SB Soybeans / V Vegetarian /  Sustainable

BUSINESS LUNCH SET MENU FOR ~~₹~~ 99

WEEK 2 AND 4

STARTER

LENTIL SALAD ^(VE,N)

Pearl Barley, Roasted Seasonal Vegetables, Aged Balsamic Lemon Dressing

BEEF TARTAR ^(G,N,D)

Angus Beef Tartar, Parmesan Fondue, Capers, Espelette

SPINACH SALAD ^(V,D,G)

Grilled Asparagus, Green Apple, Toasted Walnuts, Feta cheese, Honey Mustard Dressing, Focaccia Croutons

TUNA SALAD ^(S,G)

Baby Gem Lettuce, Long Beans, Tuna Confit, Datterino Tomatoes, Lemon Vinaigrette

CAULIFLOWER TRUFFLE VELLUTE ^(G,D,V)

Creamy Cauliflower Soup, Ricotta Mousse, Black Truffle, Crispy Bread Croutons

MAIN COURSE

SPECIAL RISERVA ACQUERELLO RICE ^(D,G)

Parmesan, Slow Braised Lamb Ragout, Gremolada

RIGATONI ALLA NORMA ^(D,G)

Mancini Pasta Rigatoni, Cherry Tomato Sauce, Eggplant, Aged Ricotta Cheese

CHARCOAL GRILLED BABY CHICKEN ^(D,G)

Mustard Lemon Marinated Half Baby Chicken, Smoked Potatoes, Thyme Jus

GIANT SQUID ^(S,D)

Charcoal Grilled Fresh Squid, Tomatoes, Capers, Taggiasca Olives Salad, Lemon Dressing

GRILL SIRLOIN ^(D,C)

Charcoal Grilled Angus Sirloin, Spicy Broccolini, Truffle Jus

DESSERT

AFFOGATO ^(D,E,N)

Vanilla Ice Cream, Coffee and Almond Praline, Espresso Coffee

PISTACHIO PROFITEROLES ^(E,D,G,N)

Chocolate Choux Pastry, Pistachio Ice cream, Chocolate Sauce

HAZELNUT PANNACOTTA ^(D,N,GF)

Hazelnut Pannacotta, Hazelnut Praline and Sea Salt

COMPOSIZIONE AL LIMONE ^(D,E,GF)

Lemon Cream, Lemon and Vanilla Sorbet, Lemon Foam

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