

@sofiteldubaipalm

## APPETISERS

Choice of one

### Seafood Salpicon (SH) 🐟

Roasted bell peppers, onions, parsley, lemons, olive oil

### Italian Burrata Cheese (D, N, V)\*

Arugula, charred zucchinis, walnuts, pesto, balsamic

### Wagyu Beef Tenderloin Tartare (G)\*

Toasted sourdough, rosemary, lemon, black truffle, olive oil

## MAIN COURSES

Choice of one

### Veal Milanese (D, G)

New potato, rocket salad, Parmesan, aged balsamic

### Cacio e Pepe, Black Truffle (V)

Spaghetti pasta, pecorino cheese

### Mediterranean Octopus (E, G, SH)

Fregola pasta, chorizo, bell pepper, espelette mayonnaise, Kalamata

## DESSERTS

Choice of one

### Basque Burnt Cheesecake (D, E)

Blackberry compote

### Sicilian Lemon Posset (D, E)

Candied lemon, crumble, raspberry

### Chocolate Namelaka (D, G, N)

Dark & white chocolate mousse, chocolate shavings

AED250 per person

D: Dairy E: Eggs 🐟: Sustainable Fish G: Gluten N: Peanuts & Tree Nuts  
S: Soybeans SE: Sesame Seeds SH: Shellfish V: Vegetarian 🌱: Vegan

All dishes on the menu are prepared in strict compliance with Halal requirements  
All prices are in UAE Dirhams inclusive of 10% service charge, 7% municipality  
fee and 5% value added tax, Subject to change and market availability

LAGUNA  
TAVERNA & LOUNGE

EPIGURE MENU