

SIGNATURE CRUDOS

Japanese Hamaguri Clams

cucumber | shiso | wasabi

3 pieces • 120 | 6 pieces • 220

French Oysters Boudeuse

yuzu mignonette | yellow pepper hot sauce

3 pieces • 100 | 6 pieces • 180

Sicilian Shrimps • 90

basil | sudachi | espelette pepper

Chutoro • 85

blackcurrant hot sauce | smoked apple | sansho

King Crab Ceviche • 155

fermented pineapple | trout roe | tarragon

Dali Shellfish Platter • 395

oysters | hamaguri clams | king crab | Sicilian shrimps (for 2 persons)



N25 CAVIAR À LA DALI

Dali Prestige | 50g • 670 | 125g • 1350

Oscietra | 50g • 670 | 125g • 1350

Beluga | 50g • 1500 | 125g • 3650

sourdough crumpets | wasabi | smoked quail egg | pickled onion | crème fraîche

SMALL PLATES

Hokkaido Corn • 75

stracciatella | adzuki beans | szechuan

Dali Cobb Salad • 75

smoked egg | confit chicken | dill

Potato Mochi • 110

cacio e pepe | black truffle | vacherin mont d'or

Wagyu Tartare • 115

bone marrow | shiso | wasabi

Hokkaido Scallops • 95

kare sauce | horseradish | finger lime

Grilled Eggplant • 70

calabrian chili | mint | olives

Squid Pil Pil • 95

kanzuri butter | roasted garlic | salsa verde

Smoked Quail • 145

foie gras | persimmon | endive

LARGE PLATES

Miso Turbot • 245

stuffed morel | yuzu | ginger & star anise

Calamarata Pasta • 145

spicy n'duja | smoked tomato | miso ricotta

Lobster Donabe • 195

juniper | sansho | black truffle

Chicken Rouge • 175

fermented kohlrabi | wild garlic | smoked butter

Nishiawa A5 Tenderloin • 680

tablesideside flambé | black truffle | sauce perigourdine

Wagyu Sirloin 9+ • 350

bordelaise | barley koji | wasabi

Wood Fired Duck • 285

hoisin sauce | plum koshō | waldorf

Veal Short Rib Katsu • 195

pico de gallo | dali sriracha | ramson capers

DESSERTS

Gariguettes Strawberries • 65

burnt cream | black pepper | kinome

Hokkaido Milk Gelato • 45

cherry | candied black truffle | dark chocolate

Matcha Softie • 45

pistachio | crystalized chestnut | wafer

Basque Cheesecake • 50

Japanese mandarin

Honey Toast • 65

tablesideside flambé | bourbon caramel | crème crue

Dark Chocolate & Marshmallow • 45

cocoa nib mousse | walnut | sesame



PRESTIGE FROMAGE

2 cheese • 65 | 4 cheese • 120 | 6 cheese • 165

blueberry conserve | hoshigaki | fresh honeycomb | crystalized walnuts

Brie de Meaux

Selles-sur-Cher

Comté Reserve (24 months)

Tomme de Savoie

Hercule Chèvre / Brebis

Blue Stilton Colston Basset

Chabichou

Saint-Marcellin



Maison
Dali



Dinner Set Menu

AED 250 per person
(Choice of starter, main and dessert, inclusive of a bottle of water)

Bread & Dashi • 30

STARTER

Chu-Toro

blackcurrant hot sauce | smoked apple | sansho

Squid Pil Pil

kanzuri butter | roasted garlic | salsa verde

Grilled Eggplant (V)

calabrian chili | roasted garlic | olives

MAIN

Miso Turbot

stuffed morel | yuzu | ginger & star anise

Asparagus Donabe (V)

basil | nori | truffle

Stockyard Sirloin

bordelaise | barley koji | wasabi

DESSERT

Gariguettes Strawberries

burnt cream | black pepper | kinome

Hokkaido Milk Gelato

cherry | candied black truffle | dark chocolate

Basque Cheesecake

Japanese mandarin

DUBAI
RESTAURANT
WEEK

9 - 25 MAY 2025

official booking partner



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