Aelia

OUR MENU

A contemporary Mediterranean dining experience inspired by the sun-drenched shores of Italy and Spain. Our menu celebrates exceptional ingredients, time-honoured culinary traditions and refined modern techniques, bringing together vibrant flavours, fresh produce and elegant presentation.

CONSUMPTION OF RAW OR UNDERCOOKED ANIMAL, SEAFOOD OR POULTRY PRODUCTS INCLUDING EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ADDITIONALLY, IF YOU HAVE ANY KNOWN FOOD ALLERGIES OR INTOLERANCES, PLEASE NOTIFY OUR SERVICE COLLEAGUES SINCE OUR FOOD IS PREPARED IN A COMMON AREA WHERE ALLERGENS ARE HANDLED. THE HOTEL WILL TAKE MAXIMUM PRECAUTIONS BUT DOES NOT ASSUME LIABILITY OF THE SAME.

Appetizers

DUCK CONFIT CROQUETTE 3 PIECES (D, E, G, M) 100
Confit duck croquettes with Parmesan foam, béchamel, duck jus and a touch of fragrant orange marmalade.

CELERIAC & GRUYÈRE CROQUETTE 3 PIECES (C, D, E, G, V) 70
Celeriac and Gruyère croquettes served with Gruyère foam and aromatic truffle mayonnaise.

GAMBAS AL AJILLO (SF) 120
Pink prawns sautéed with garlic, red chilli, fresh parsley and extra virgin olive oil.

PROVOLONE CHEESE (D, V) 80
Baked provolone cheese with tomatoes, oregano and extra virgin olive oil.

SEARED FOIE GRAS (G) 150
Seared foie gras served on toasted brioche with fig compote, star anise and fresh seasonal figs.

FRIED CALAMARI (E, G, MO, SF) 120
Crispy calamari served with lemon aioli and fresh chives.

Salads

ROCKET SALAD (D, V) 90
Rocket leaves, 24-month aged Parmesan, Taggiasca olives, semi-dried tomatoes and Amalfi lemon vinaigrette.

LOCAL BURRATA SALAD (D, V) 120
Creamy local burrata paired with sweet and sour candy cherry tomatoes, micro herb salad and basil oil.

WAGYU BEEF CARPACCIO (D, E, F, G, M, R) 150
Australian Wagyu beef, confit tomatoes, Harry's Bar dressing, Amalfi lemon zest and extra virgin olive oil.

YELLOWFIN TUNA TARTARE (E, R) 150
Yellowfin tuna topped with Osetra caviar, shallots, gherkins, capers and fresh chives, finished with an orange dressing.

CELERY (C) | DAIRY (D) | EGGS (E) | FISH (F) | GLUTEN (G) | LUPINE (L) | MOLLUSCS (MO) | MUSTARD (M) | PEANUTS (P) | RAW (R)
SEAFOOD (SF) | SESAME (SE) | SOYBEANS (S) | SULPHUR DIOXIDE/SULPHITES (SD) | TREE NUTS (TN) | VEGETARIAN (V) | VEGAN (VG)
LOCALLY SOURCED I SUSTAINABLE

ALL PRICES ARE IN UAE DIRHAMS AND INCLUSIVE OF 5% VAT, 10% SERVICE CHARGE AND 7% MUNICIPALITY FEES.

Soups

MINESTRONE SOUP (SF, TN, D) 70
Traditional Italian vegetable soup, potato, celery, carrot, zucchini, broccoli, tomato, cannellini tomato, pesto sauce.

SEAFOOD SOUP (C, F, MO, SF) 150
Provençal-style seafood broth with scallops, prawns, mussels and sea bream.

Pizza

CALABRESE PIZZA (D, G) 120
Homemade pizza dough topped with mozzarella, Spianata salami, tomato sauce and fresh oregano.

MARGHERITA PIZZA (D, G, V) 90
Homemade pizza dough with classic tomato sauce, mozzarella, fresh basil and Parmesan.

BURRATA PIZZA (D, G, V) 130
Homemade pizza dough topped with burrata, Datterino cherry tomatoes and zucchini, finished with Parmesan cream and fresh basil.

ADD BLACK TRUFFLE 55

CELERY (C) | DAIRY (D) | EGGS (E) | FISH (F) | GLUTEN (G) | LUPINE (L) | MOLLUSCS (MO) | MUSTARD (M) | PEANUTS (P) | RAW (R)
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Pasta & Risotto

PENNE POMODORO MANCINI PASTIFICIO (C, D, G, V) 100
Penne pasta with homemade tomato sauce, sweet
Datterino tomatoes, fresh basil and extra virgin olive oil.

TAGLIATELLE ALLA BOLOGNESE (C, D, E, G) 130
Fresh tagliatelle served with traditional Bolognese ragù,
beef jus, tomato sauce, 24-month aged Parmesan and fresh basil.

RICOTTA RAVIOLI (C, D, E, G) 130
Handmade spinach and ricotta ravioli
served with Pecorino fondue and basil oil.

WILD MUSHROOM RISOTTO (C, D, V) 130
Acquerello rice with porcini cream, wild mushrooms,
black truffle, chives and 24-month aged Parmesan.

CALDERETA SEAFOOD RICE (C, D, MO, F, SF) 190
Traditional Spanish coastal rice with lobster bisque, pink prawns,
mussels, calamari and Spanish sea bass.

Main Courses

SPANISH SEA BASS (F) 190
Served with tomato salsa, caper berries
apple vinegar and parsley oil.

AUSTRALIAN LAMB RACK (C, D) 240
Served with sweet piquillo peppers,
fennel salad and rosemary lamb jus.

MB4 AUSTRALIAN BLACK ANGUS RIBEYE (C, D) 360
Served with king oyster mushrooms, confit garlic
and peppercorn sauce.

WAGYU BEEF BURGER (D, E, M, G) 130
Wagyu beef patty, brioche bun, cheddar cheese,
lettuce, tomato, caramelised onion and house sauce.

CHICKEN MILANESE (D, E, G) 160
Breaded chicken breast with 24-month aged Parmesan,
Datterino tomatoes, rocket and fresh Amalfi lemon.

EGGPLANT PARMIGIANA (D, G, V) 110
Layers of eggplant, tomato sauce, mozzarella, 24-month
aged Parmesan, fresh basil and extra virgin olive oil.

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The Mindful Menu

SEAFOOD PIZZA (D, SF) 130
Calamari, shrimp, fresh mozzarella and aged Parmesan.

TRUFFLE PIZZA (D) 150
Fresh black truffle, tartufo cream, rocket and aged Parmesan.

WAGYU BEEF BURGER (M, D, SE) 130
Homemade bun, mayonnaise, pickles, cheddar.

The Mindful Menu dishes are prepared without intentionally adding gluten-containing ingredients. However, the dishes are not gluten-free since they are prepared in a shared kitchen where wheat and other allergens are handled. Due to the possibility of cross-contamination, the dishes are not suitable for guests with coeliac disease, severe gluten intolerance or allergy. Please inform our team of any dietary requirements before ordering.

Sides

HERITAGE CARROTS (V) 75
Baby heritage carrots with gremolata and extra virgin olive oil.

PADRÓN PEPPERS (D, G, VG) 55
Padrón peppers, feta cheese and Maldon sea salt.

POTATO PURÉE (D, V) 55
Classic potato purée.

GRILLED ASPARAGUS (V) 65
Grilled asparagus with Amalfi lemon zest and extra virgin olive oil.

TRUFFLE PARMESAN FRIES (D, G, VG) 65
French fries with black truffle and freshly grated 24-month aged Parmesan.

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Desserts

TIRAMISU (D, E, G, TN) 75
Classic Italian dessert with mascarpone, espresso-soaked ladyfingers and cocoa.

RED BERRIES PAVLOVA (D, E, G, TN) 75
French meringue filled with vanilla cream and red berries, served with raspberry sauce.

CHOCOLATE PROFITEROLE (D, E, G, TN) 75
Chocolate choux pastry filled with vanilla ice cream, hazelnut praline and chocolate sauce.

Ice Cream

CHOCOLATE ICE CREAM (D, E, G, TN) 60

PISTACHIO ICE CREAM (D, E, G, TN) 60

VANILLA ICE CREAM (D, E, G, TN) 60

Sorbets

STRAWBERRY SORBET (D, E, G, TN) 60

LEMON SORBET (D, E, G, TN) 60

RASPBERRY SORBET (D, E, G, TN) 60

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