



AM!Ci
italian restaurant



THE PLANET
WISHES YOU
"BON APPETIT"!


الكوكب يتمنى لكم
"بون أبيتتي"!



These dishes comply with
guidelines on a balanced diet.

هذه الأطباق تراعي
خصائص التغذية المتوازنة.

ALLERGENS:

 Balanced diet (S) Spicy (V) Vegetarian (L) Local
(C) crustaceans (D) dairy product (E) egg (F) fish (G) gluten contained
(N) nut contained (P) peanut contained (SB) soybeans (SS) sesame seed
NOTE : All bread may contain dairy, egg, gluten, nut & sesame seed

لا تحتوي جميع الأطباق التي نقدمها على أي لحم خنزير أو كحوليات
All our dishes do not contain any pork or alcohol

Please notify our service associates if you have any food allergy
All prices are in AED and inclusive of 10% municipality fees & 10% service charge

OUR SIGNATURE DISHES

 **Nicoise (D.E.F.)** 49

Tuna Loin, French beans, potato, marinated cherry tomato, onion, olive in refreshing lemon dressing

 **Greek (H.V D.G)** 45

Cucumber, tomato, capsicum, black olive, croutons, lettuce, feta cheese, in balsamic dressing

Chicken Caesar (D.E.F.G.N.) 52

Grilled chicken breast, beef bacon, crispy lettuce, tossed in creamy anchovy dressing, croutons topped with parmesan shave

Traditional Club Sandwich (E.D.G.) 52

Toast bread brown or white with smoked turkey ham, veal bacon, fried egg, cucumber, tomato, lettuce and french fries

Wagyu beef Burger (E.D.G.) 58

Gourmet Wagyu beef, on bun with fontina cheese, lettuce, tomato and french fries

Thai Green Curry (S.F.D.G.) 55

Chicken tight cooked with lemon grass, baby eggplants, red chili, lime leaves, coconut milk and sweet basil sauce served with basmati rice


Cheesecake (D.E.G.N.) 21

Blackcurrant flavor


Crème Brulee (D.E.) 21

Tradional crème brulee with caramelized with sugar crunch

SOUP

-  **Lentil (V.D.G.)** 32
Flavoured with cumin, croutons, olive oil and lemon wedges
- Soup of the day** 30
Prepared fresh every day
- Mushroom (V.D.G.)** 32
Smooth and creamy, topped with drop of cream

SALADS & STARTERS

-  **Caprese (D.N.)** 45
Buffalo mozzarella, tomato, fresh basil, olive oil and balsamic dressing
- Goat Me (D.G.N.)** 45
Frisee salad, walnut, cherry tomato, gratinated goat cheese on toast and balsamic dressing
- Arabic Mezze (L.D.G.E.N.SS.)** 52
Hummus, moutable, fatoush, vine leave, meat kebbeh cheese sambousek and spinach fatayer
- Deep fried calamari (D.E.G.)** 39
Served with roast garlic dip
- Sicilian Bruschetta (E.D.G.N.)** 39
Roasted bread, garlic, olive oil, olives, tomato, capers and thyme
- Garlic and herb bread (D.G.)** 32

PASTAS (C.D.E.F.N.)

Combine your own dish

**** One pasta + one sauce of your choice **** 45

- Spaghetti
- Fusilli
- Tagliatelle
- Penne
- Gnocchi
- Napolitano
- Pesto
- Bolognese
- Creamy cheese
- Smoked Salmon
- Arabiatta
- Carbonara

PIZZA

Pepperoni (D.E.G.) 45

Tomato, beef peperoni and mozzarella

Pizza Frutti de Mare (C.D.F.G.) 52

Tomato, sea food, garlic and mozzarella

Margherita (D.E.G.) 42

Tomato, oregano and mozzarella

Quattro Stagioni (D.E.G.) 49

Tomato, artichoke, mushroom, smoked turkey ham and mozzarella

Al Funghi (D.E.G.) 49

Tomato, fresh mushroom and mozzarella

Make your own 49

4 Toppings

MAIN-COURSE

Chicken Forestiere (D.G.) 75

Panfried stuffed chicken breast, with mashed potatoes and creamy mushroom sauce

The Unique (D) 120

Prime cut beef tenderloin, grilled or pan-fried, served with creamy potato gratin

Salmon (D.F.G.) 69

Roasted salmon served with mashed potato

Gambas (C.D.) 95

Pan-fried prawns with provençal butter sauce steamed rice and vegetable

Tuna (D.F.G.) 85

Grilled tuna steak, saffron mayonnaise and vegetable ratatouille

Lasagna al Forno (D.E.G.) 49

Homemade lasagna

DESSERTS 21

Strawberry cheesecake (D.E.G.N.)

Chocolate mousse (D.E.G.)

Tiramisu (D.E.G.)

Fresh fruit salad (V.D.G.)

Crème brulée (D.E.)

Apple crumble (D.E.G.N.)

Tart of the day (D.E.G.N.)

Ice cream selection (D.E.N.)

Opera cake (D.E.G.)

SOFT DRINKS

Pepsi/diet Pepsi, 7up, Mirinda, tonic water, Evervess tonic & soda water

Energy Drink (Red Bull)		24
Local mineral water	1.5l	15
Local mineral water	500ml	9
Perrier Water	33cl	18
San Pellegrino	150 cl	30
San Pellegrino	50 cl	18

CHILLED JUICES

Orange, apple, mango, pineapple, grapefruit

18

FRESHLY SQUEEZED JUICES

Orange, pineapple, water melon, green apple, cocktail, lemon & mint

25

COFFEE AND TEA SELECTION

Espresso		18
Double espresso		25
Decaffeinated		19
Cappuccino		22
Café Latte		22
Hot Chocolate		22
Teas		20

English breakfast, Earl Grey, Chamomile, pure Green, Jasmine, Ginger, Peach

OTHER BEVERAGES

DRAUGHT BEER

	Half Pint	Pint
Guinness (Ireland)	-	45
Heineken	29	40
Heineken Extra Cold	-	41
Amstel	29	39
Stella	29	40

BOTTLED BEER

Heineken (Holland)	35
Budweiser (USA)	35
Corona (Mexico)	38
Amstel Light	35
Cider Strongbow	35

HOUSE WINE

	Glass	Bottle
Red: Cuvee Sabourin cabernet sauvignon (France)	35	150
White: Cuvee Sabourin cabernet sauvignon Blanc (France)	35	150

WHINE BY BOTTLE

WHITE WINE

	Glass	Bottle
Footprint Chenin Blanc – Semillon (South Africa)	40	155
Frontera Sauvignon Blanc (Chile)	45	165
Chateau de Marsan, Bordeaux blanc (France)	-	259
Moncaro marche Bianco Terre Cortesi IGT (Italy)	-	155

RED WINE

Fuzion Shiraz Cabernet sauvignon (Argentina)	40	165
Frontera Cabernet sauvignon (Chile)	45	165
db family Frontera Shiraz Cabernet (Chile)	-	189
Château de Marsan, Bordeaux supérieur (France)	-	275
Dourthe Reserve Bordeaux rouge (France)	-	280
Baron Philippe de Rothschild Bordeaux (France)	-	290

ROSE WINE

Cuvée Sabourin Rose Blush, Pays D`OC IGP (France)	40	160
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CHAMPAGNE

Moët & Chandon (France)	-	1200
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SPIRITS

VODKA

	30ml	Bottle
Russian standards	28	750
Absolut Blue	30	750

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Gordon`s	30	650
Bombay Sapphire	30	650

BOURBON & WHISKY

Jack Daniel`s	35	860
Johnny Walker Red Label	32	750
Johnny Walker black Label	35	860
J&B Rare	32	750
Chivas Regal	40	1860
Dewar`s white label	35	860

APERITIF

Martini Rosso	28	
Martini Dry	28	
Ricard	28	
Bitter Campari	28	
Pimm`s	28	
Angostura	30	

PORT WINE

Taylor`s Fine Tawny	29	
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TEQUILA & RUM

Bacardi Superior	29	
Souza Gold	30	
Souza White	29	

COGNAC	30ml
Hennessy VS	39
Hennessy VSOP	79

READY TO DRINK

Bacardi Breezer (watermelon, orange)	37
Smirnoff Ice	37

LIQUEURS AND DIGESTIVE

Grand Marnier	32
Bols Curacao Blue	29
Amarula	29
Sambuca Isolabell	29
Bailey`s Irish cream	29
Kahlua	32
Malibu	29
Bols Grand orange	29
Bols mint green	29
Bols creme banana	29
Bols crème apricot	29

COCKTAILS

B52: Baileys, Kahlua, Grand Marnier	42
Kamikaze: Vodka , Triple sec	42
Daiquiri: Rum , Triple sec, lemon juice, sugar syrup	35
Margaritta: Tequila, Triple sec, lemon juice, sugar syrup	35
Caipirinha: Rum, lemon juice, white sugar, brown sugar	35
Tequila Sunrise: Tequila orange juice, grenadine syrup	35
Bloody Mary: Vodka, tomato juice, lemon juice	35
Mojito: Rum, lime juice, soda water, sugar and mint	39
Pina Colada: Rum, coconut cream, pineapple juice	39
Manhatan: Bourbon, Martini dry, Angostura bitter	42
Long island Ice Tea: Vodka, Rum, Gin, Tequila, Triple sec, cola	45
Bulfrog: Vodka, Rum, Gin, Tequila, Blue Caracao, Energy drink	45
Cuba Libre: Rum, lemon juice, sugar syrup, cola	39

