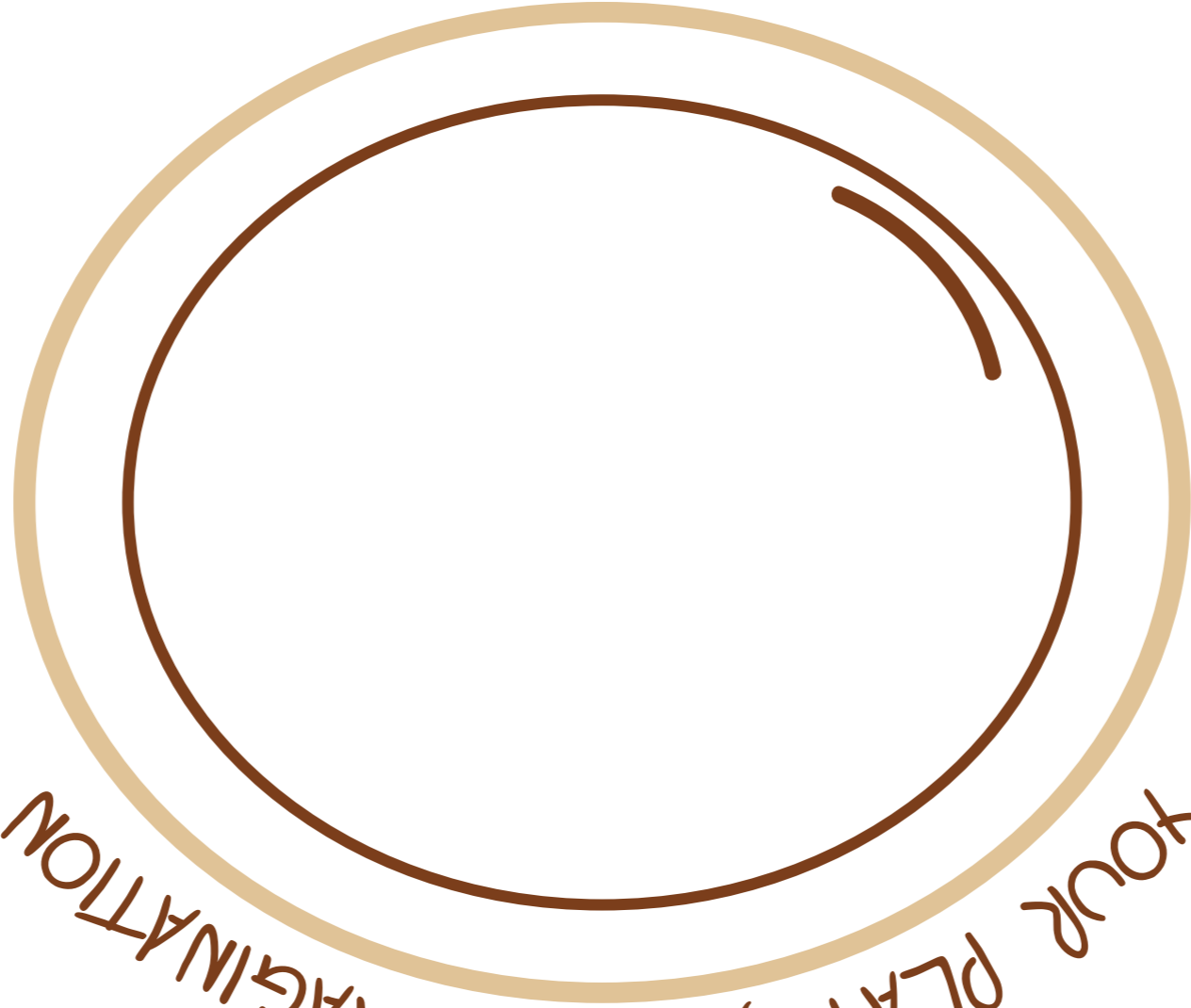
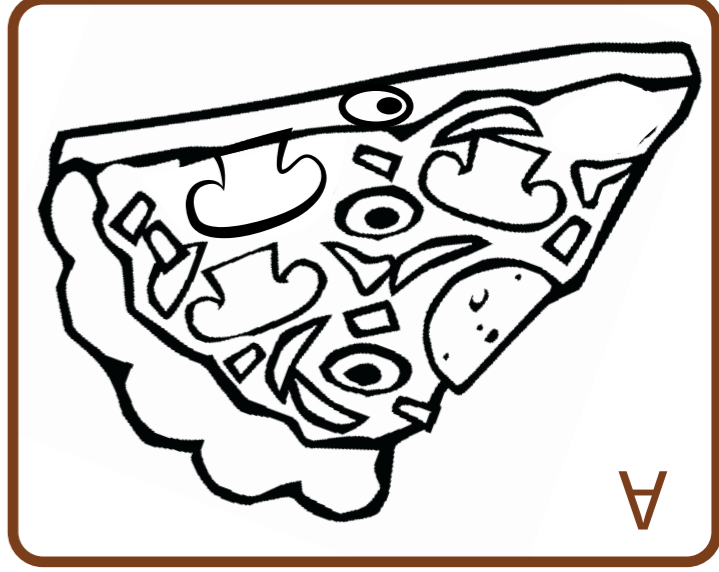


Draw your favourite Food to create the perfect plate!

YOUR PLATE, YOUR IMAGINATION



LA PIZZA DI EATALY  
Can you spot 6 differences?

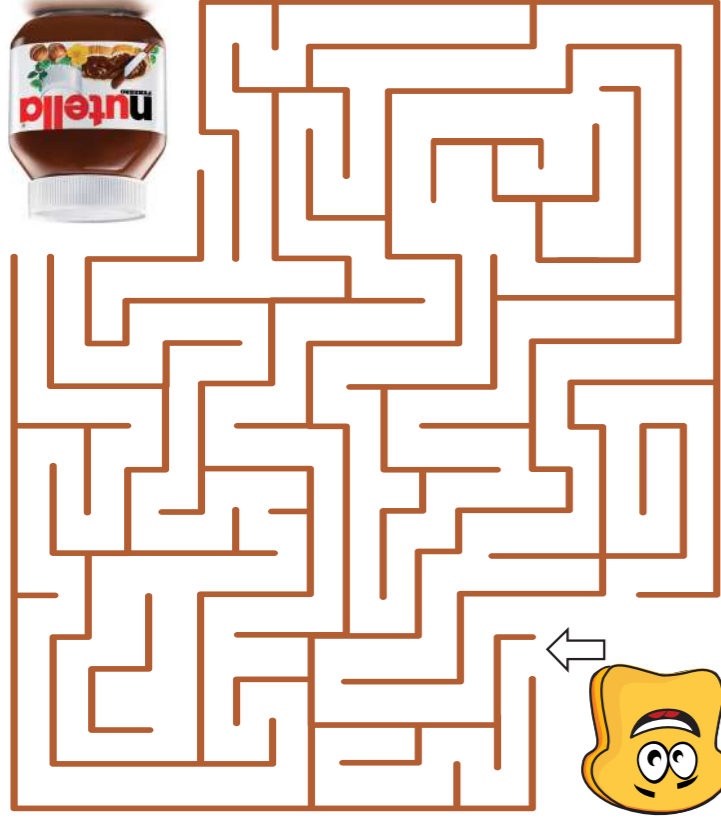
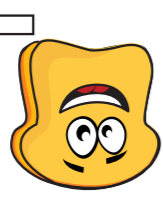


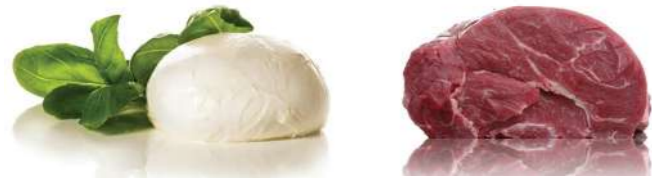
SEARCH & LEARN your favourite fruits... in Italian!

 CILIEGIA	M X B M Z B J T H A D I E R A O C I L I E G I A L T N L W L L W Q R E L A M A I C O L P E R A Y E R N S T E P H Y U T Y N O A I S I W I K A I Z A M N A O E J M U L O O Q U L C L L R O L Y M P E I Y I I P L P P A E H E D I V A D O L L R	 BANANA
 MEIA		 ARANCIA
 KIWI		 PERA

**CIAO!**  
Il mio nome è...  
(My name is...)

Help Fulvio the bread reach the Nutella jar quickly!





## LA MOZZARELLA

LA MOZZARELLA FIOR DI LATTE  
Mozzarella fior di latte, fresh tomatoes, mixed green salad with extra virgin olive oil **20 SAR**

## LA CARNE

POLLO ALLA GRIGLIA  
Grilled corn-fed half chicken breast served with mashed potatoes **37 SAR**

SPIEDINI DI MANZO  
Grilled beef fillet skewers with mixed capsicums served with mashed potatoes and extra virgin olive oil **47 SAR**

## IL FRITTO

PATATINA TONDA  
Homemade potato chips **20 SAR**

MOZZARELLE FRITTE  
Deep fried mozzarella, served with "Antonella" tomato sauce **20 SAR**

FRITTO DI CALAMARI  
Breaded fried calamari **20 SAR**



Some of our products may contain nuts or traces of nuts.  
All prices are inclusive of 5% VAT

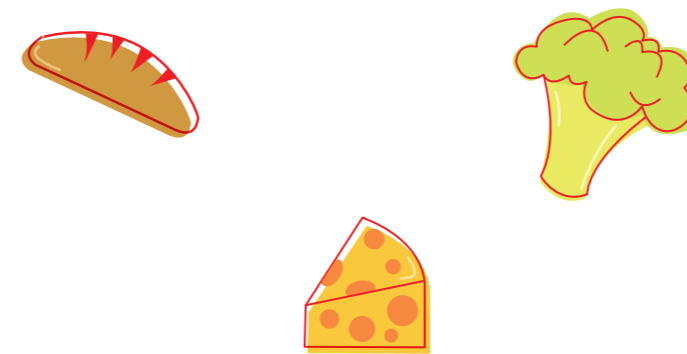


EATALY TAHLIA STREET  
ALMAS PLAZA  
+966 11 293 1502



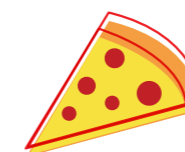
At Eataly, we believe that kids should also experience authentic Italian dishes, prepared with high quality and fresh ingredients.

@EATALYARABIA



# MENU PER I BAMBINI

12 years and under



## LA PASTA

PENNE ALLA BOLOGNESE  
"Afeltra" penne pasta served with traditional Bolognese sauce **20 SAR**

PENNE POMODORO E BASILICO  
"Afeltra" penne pasta with "Antonella" tomato sauce and basil **20 SAR**

PENNE CON FONDUTA DI PARMIGIANO  
"Afeltra" penne pasta with grana padano sauce **20 SAR**

PENNE AL PESTO  
"Afeltra" penne pasta with homemade pesto sauce **20 SAR**

## LA PIZZA

PIZZA MARGHERITA  
"Antonella" tomato sauce, mozzarella fior di latte and basil **20 SAR**

SALSICCIA E FUNGHI  
Beef sausage, mozzarella fior di latte, "Antonella" tomato sauce, mushrooms and fresh basil **31 SAR**

## LE VERDURE

ZUPPA DI POMODORO  
Tomato soup topped with fonduta di formaggio and fresh basil **14 SAR**

MINISTRONE GENOVESE  
Minestrone soup drizzled with pesto sauce **20 SAR**

ZUPPA DEL GIORNO  
Please ask your waiter for our daily soup selection **MARKET PRICE**

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# BREAKFAST MENU



**DELIZIOSA / 29**  
Hot beverage and choice of viennoiserie



**GUSTOSA / 49**  
Fresh orange juice, hot beverage  
and pizza alla pala



**CONTINENTALE / 64**  
Fresh orange juice, hot beverage, choice of viennoiserie,  
bread basket with butter, jam and plain omelette

## LE UOVA

### UOVA AL TEGAMINO / 39

A trio of sunny side up fried eggs served with grilled rustic bread topped with smoked mozzarella cheese, oregano, sun-dried tomato and wild rocket

### UOVA STRAPAZZATE CON FUNGHI E

#### TARTUFO NERO / 84

Scrambled eggs with mixed mushrooms and preserved black truffle served with cherry tomato and rustic bread with pecorino romano, Parmigiano Reggiano D.O.P and black pepper

### UOVA IN CAMICIA CON SALMONE AFFUMICATO E AVOCADO / 59

Poached eggs with smoked salmon in a bed of mashed avocado, grilled homemade rustic bread, topped with hollandaise sauce, dill leaves and fried capers

### UOVA AL FORNO / 64

Baked eggs with tomato sauce, eggplant, fresh mozzarella cheese and Parmigiano Reggiano D.O.P served with pesto rustic bread

### FRITTATA / 35

Plain omelette served with cherry tomato, wild rocket and Parmigiano Reggiano D.O.P  
Ask your server for available toppings

### UOVA STRAPAZZATE / 49

Scrambled eggs served with cherry tomato, mushroom and our rustic bread grilled with pecorino romano, Parmigiano Reggiano D.O.P and black pepper



### UOVA IN CAMICIA CON FUNGHI E SPINACI / 54

Poached eggs in our homemade hashbrown potato with sauteed spinach and button mushroom, hollandaise sauce and fried cherry tomato



## LA FRUTTA

### MUESLI CLASSICO / 44

Classic muesli with milk and fresh berry toppings

### MACEDONIA DI FRUTTA / 29

Fruit salad

### YOGURT CON FRUTTA E GRANOLA / 44

Yogurt with cereal and fresh berry toppings

### YOGURT AL NATURALE / 16

Choice of apricot or strawberry toppings

## LA PIZZA ALLA PALA

Traditional roman-style pizza

### RUSTICA / 29

Fresh mozzarella fior di latte, cherry tomato, taggiasca olives, Parmigiano Reggiano D.O.P and fresh basil

### TRICOLORE / 29

Fresh mozzarella fior di latte, smoked turkey, cherry tomato, wild rocket and extra virgin olive oil

### BRESAOLA, POMODORINI E BURRATA / 44

Tomato sauce, burrata cheese, beef bresaola, cherry tomato, fresh basil and wild rocket



### SALSICCIA E POMODORINI / 29

Fresh mozzarella fior di latte, homemade beef sausage, sun-dried tomato, wild rocket and extra virgin olive oil



## I PANINI

Our homemade sandwiches

### PANINO TACCHINO E FORMAGGIO / 54

Turkey ham with melted fontina cheese, mustard, bechamel, sun-dried tomato, basil pesto and iceberg lettuce

### PANINO POMODORO E MOZZARELLA / 49

Fresh mozzarella, tomatoes and pesto sauce



### PANINO SALMONE AFFUMICATO E AVOCADO / 59

Smoked salmon, mashed avocado and cream cheese



# ANTIPASTI

## BRESAOLA, PARMIGIANO E RUCOLA / 73

Beef bresaola, wild rocket leaves, shaved parmigiano reggiano D.O.P. topped with extra virgin olive oil

NEW

## BRUSCHETTA AL POMODORO / 37

Grilled rustic organic bread served with cherry tomato and fresh basil medley

NEW

## CARPACCIO DI POLPO / 58

Thinly sliced cooked octopus, wild rocket leaves, capers and taggiaca black olives drizzled with light lemon sauce

## PARMIGIANA DI MELANZANE / 62

A classic italian dish, fried eggplants, mozzarella fior di latte, baked with tomato sauce and fresh basil

## PATATINA TONDA / 20

Unique homemade potato chips, thinly sliced and lightly fried until golden

## BOCCONCINI DI MOZZARELLA FRITTI / 41

Deep fried mozzarella balls served with spicy tomato sauce

## FRITTO DI CALAMARI / 52

Our bestselling breaded fried calamari served with rocket leaves, spicy tomato sauce and our homemade creamy lemon dip

## ARANCINI / 41

Saffron rice balls, stuffed with cheese, meat ragu and fried until crispy, served with a delicious homemade tomato sauce

## MINISTRONE GENOVESE / 31

Hearty traditional vegetable soup drizzled with pesto sauce

## ZUPPA DI POMODORO / 28

Tomato soup topped with Fonduta di formaggio and fresh basil

## ZUPPA DEL GIORNO / 37

Ask your waiter for our daily selection

NEW

## ANTIPASTI SELECTION / 104

A mouthwatering combination of fried calamari, patatina tonda, arancino balls, mozzarella fior di latte, wild rocket leaves topped with bresaola and shaved parmigiano reggiano D.O.P., cherry tomato and our homemade grissini



## LA MOZZARELLA DI BUFALA / 62

Buffala mozzarella over bright trio of tomatoes, drizzled with extra virgin olive oil and fresh basil



## CARPACCIO DI POMODORO E BURRATA / 73

Our signature burrata cheese over sliced tomatoes and fresh basil, drizzled with extra virgin olive oil



# LE INSALATE

## INSALATA DI SPINACI / 52

Fresh baby spinach, gorgozola cheese, green apples, sundried tomatoes and endive topped with walnuts and served with balsamic dressing

NEW

## INSALATA DI CAPRINO / 58

Beetroot and goat cheese salad with wild rocket, parmigiano reggiano D.O.P., orange quarters, sundried tomato, toasted almond flakes, red raddish tossed in orange balsamic vinegrette

## POMODORO E MOZZARELLA / 58

Succulent fresh mozzarella, tomatoes, green olives and mixed green salad with balsamic dressing and pesto sauce

## INSALATA DI POLLO / 58

Grilled chicken breast, marinated with fresh herbs, served warm with pomegranate seeds, shaved fennel, mix green salad, cherry tomato, red radish and carrot with orange quarters and balsamic dressing

## INSALATA ELEGANTE / 47

Crunchy fresh pears, mixed green salad and shaved parmigiano reggiano D.O.P. with walnuts and balsamic dressing



## INSALATA DI QUINOA / 47

Mixed black & white quinoa with cherry tomatoes, carrots, zucchini, red raddish, lamb lettuce, fennel and fresh basil, tossed with honey balsamic dressing

## TONNO E CIPOLLE / 68

Our Select Callipo Tuna mixed with medley of fresh green leaves, red onions, green beans, tomatoes, yellow capsicum and taggiasca olives served with lemon dressing



NEW

## INSALATA CON SALMONE AFFUMICATO E AVOCADO / 62

Scottish smoked salmon and avocado salad with cucumber, fennel, cherry tomato, sour cream, fried capers tossed with lemon dressing



# LA PIZZA

All our pizzas are baked in our oven and made with our signature Mulino Marino flour

**MARGHERITA / 52**

Tomato sauce, mozzarella fior di latte and fresh basil

**VEGETARIANA / 62**

Tomato sauce, mozzarella fior di latte, grilled eggplants, zucchini, mixed roasted capsicum, and fresh cherry tomatoes

**NEW CALZONE SICILIANO / 68**

Oven baked folded pizza stuffed with mozzarella fior di latte, fresh ricotta cheese, tomato sauce and fried eggplant served with a side of wild rocket leaves, cherry tomato and parmigiano reggiano D.O.P.

**SALSICCIA E FUNGHI / 68**

Tomato sauce, beef sausage, mozzarella fior di latte, scamorza cheese, mushrooms and fresh basil

**BUFALINA / 68**

Tomato sauce, buffalo mozzarella and fresh basil

**NEW PIZZA ALLA MURGIANA / 83**

Mozzarella fior di latte, smoked scamorza cheese, semi sun dried tomatoes, cherry tomatoes, taggiasca olives, artichoke paste and home made beef sausage topped with parsley and fresh basil

**BURRATA / 89**

Tomato sauce, creamy burrata cheese, grilled zucchini, cherry tomato, basil and extra virgin olive oil

**PIZZA DEL GIORNO / MARKET PRICE**

Ask your waiter for our daily selection



**NEW PIZZA AI FRUTTI DI MARE / 94**  
Tomato sauce, with shrimps, taggiasca olive, clams, squid and mussels



**TONNO / 69**  
Callipo Tuna, Tomato sauce, mozzarella fior di latte, red onions and fresh basil



**QUATTRO FORMAGGI / 76**  
White pizza topped with a blend of four Italian cheeses



## ADD ON

Salsiccia / 10 Bresaola / 25 Mushrooms / 8 Preserved Black Truffle / 15 Mozzarella Di Buffalo / 19  
Tuna / 21 Onion / 5 Black Olive / 8 Mozzarella Fior di latte / 15 Burrata / 37

# LA PASTA

We use Afeltra pasta from the city of Gragnano, Campania. Served very al dente, just like in Italia!

**BUGATINI AL POMODORO E BASILICO / 49**

Delicious bucatini with tomato sauce and fresh basil

**SPAGHETTI ALLA CARBONARA / 68**

Spaghetti with traditional carbonara sauce and smoked veal bacon

**SPAGHETTI AGLIO E OLIO / 49**

Classic and light spaghetti served with garlic, chili and extra virgin olive oil

**PENNE ALL ARRABBIATA / 49**

Penne with tomato sauce and chili flakes

**RIGATONI ALLA BOLOGNESE / 52**

Our popular rigatone with traditional bolognese sauce

**LASAGNA CLASSICA / 68**

Grandma's classic fresh egg lasagna, baked with beef ragu, bechamel sauce and parmigiano reggiano D.O.P.

**NEW RAVIOLI RICOTTA E SPINACI CON PUMMAROLA E BURRATA / 73**

Homemade ravioli stuffed with ricotta cheese and spinach served with homemade tomato sauce prepared daily, topped with burrata cheese and fresh basil

**PASTA DEL GIORNO / MARKET PRICE**

Ask your waiter for our daily selection



**PACCHERI ALLA PESCATORA / 94**  
Paccheri with mussels, shrimps, calamari and clams in a rich seafood stock



**TORTELLI AL PESTO LIQUIDO / 68**  
Homemade tortelli stuffed with pesto mascarpone cheese tossed with butter and sage sauce served with mashed potato, green beans and roasted pine nuts



**NEW TAGLIATELLE AI FUNGHI CON FONDUTA DI PARMIGIANO / 68**  
Homemade tagliatelle pasta with fonduta grana padano sauce and mushrooms



**RISOTTO AI FUNGHI / 68**  
Risotto with a succulent selection of mushrooms and parmigiano reggiano D.O.P.

# IL RISOTTO

**NEW RISOTTO CARCIOFI E SALSICCIA / 68**

Risotto with artichoke, home made beef sausage and parsley

**RISOTTO DEL GIORNO / MARKET PRICE**

Ask your waiter for our daily selection



# SHARING PLATTERS

Serves 2 people

NEW

## ITALIAN FEAST / 209

This is a true feast! enjoy two of your favourite selected pizzas and pastas, served along a delicious variety of antipasti including bresaola, mozzarella fiore di latte, arancini, bocconcini di mozzarella and patatina tonda



NEW

## FIorentINA / 236

This is the most popular Italian beef cut. 1.2kg t-bone steak grilled to your preference and served sliced with roasted potatoes and mixed salad. For ultimate flavour, we recommend to be ordered medium



# LA CARNE

## COTOLETTA ALLA MILANESE / 121

Breaded veal rack, pan-fried, topped with wild rocket leaves, cherry tomatoes, served with your choice of side dish

## BISTECCA DI MANZO / 115

Our favourite primal cut! 260 gr rib eye, grilled to your preference and served with your choice of side dish

## POLLO DORATO / 89

Grilled succulent, tender and juicy chicken breast, marinated with fresh herbs and your choice of side dish

## TAGLIATA DI MANZO / 125

Grilled sliced fillet of beef on a bed of wild rocket leaves served with balsamic reduction and your choice of side dish

### SIDE DISHES

Roasted Potatoes / Mashed Potatoes /  
Sautéed Mixed Vegetables / Mixed Green Salad



## POLLO ARROSTO / 73

Roasted succulent, tender and juicy half chicken, marinated with fresh herbs and served with your choice of side dish

NEW

## AGNELLO BRASATO / 121

Slow cooked, falling off the bone braised lamb shank over mashed potatoes served with our homemade signature sauce



# IL PESCE

## SALMONE ALLA PIASTRA / 89

Grilled salmon fillet with salmoriglio sauce and your choice of side dish

NEW

## GAMBERI ALLA GRIGLIA / 131

Grilled tiger prawns on a bed of rocket leaves served with lemon butter pesto sauce and your choice of side dish

### SIDE DISHES

Roasted Potatoes / Mashed Potatoes /  
Sautéed Mixed Vegetables / Mixed Green Salad

## BRANZINO AL FORNO / 121

Fresh whole seabass cooked in the oven, served with cherry tomatoes, taggiasca black olives, capers and your choice of side dish

