

LE CUCINE

DI EATALY



EATALY

*“ We sell what we cook,
we cook what we sell. ”*

EXPERIENCING EATALY IS SIMPLE

EAT.

We serve straightforward, simple food, for those who want to experience authentic Italian cuisine. We believe that with a few, high-quality ingredients it is possible to prepare great tasting and satisfying dishes, at Eataly eating is simple.

SHOP.

We present high-quality products from Italy and the best products from local producers. From artisanal producers to the rare, one of a kind production, from pasta to biscuits, to fresh bread, to the best cheeses and cured meats, at Eataly shopping for high-quality food is simple.

LEARN.

We provide many opportunities to learn about Italian food, culture and beyond through courses, guided tastings, demonstrations, and events. We believe that the more you know, the more you enjoy, at Eataly learning is simple.





Mulino Marino flour is produced from soft Italian wheat, carefully selected and blended to produce the highest-quality flour

Served with a bit of salt and lemon, our Fritto di Calamari is the perfect crunchy appetizer

GLI ANTIPASTI

ZUPPA DEL GIORNO

Soup of the day. Ask your waiter for today's selection

MINISTRONE GENOVESE | 35

Vegetable soup, drizzled with home-made pesto sauce

PATATINA TONDA | 20

Home-made potato chips

FRITTO DI CALAMARI | 55

Deep fried squid

BRUSCHETTA POMODORINI, RICOTTA E MOZZARELLA | 45

Bruschetta with roasted cherry tomatoes, ricotta and fresh mozzarella

PARMIGIANA DI MELANZANE | 65

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

FRITTO MISTO FOR 2 | 99

Deep fried mixed seafood and vegetables



ANTIPASTO DELLO CHEF | 105

Selection of Antipasti: fritto di calamari, patatina tonda, arancino, mozzarella fior di latte and artichokes

BURRATA E TARTUFO | 75

Burrata cheese served with Datterino tomatoes, basil & fresh black truffle

ARANCINI | 45

Deep fried saffron rice balls, stuffed with cheese and meat ragu

FOCACCIA BRESAOLA E RICOTTA | 45

Slices of pizza with beef bresaola, ricotta cheese, tomato and pesto sauce

POLPO ALLA PIASTRA | 85

Pan-fried octopus, served with grilled herbed potatoes

LE INSALATE

NIZZARDA | 59

"Callipo" tuna, mixed green salad, cherry tomato, fine beans, Taggiasca olives, red onions and hard boiled organic egg

LENTICCHIE | 45

Lentil salad with kale and roasted pumpkin

ORZO | 45

Barley with lamb lettuce, green beans, pomegranate, cucumber and protein seeds

QUINOA | 55

Black & white quinoa, cherry tomato, carrots, zucchini and lamb lettuce

SALMONE AFFUMICATO | 65

Smoked salmon with avocado, cucumber, fennel, cherry tomato, sour cream and fried capers

POLLO | 62

Grilled chicken breast with mixed green salad, pomegranate seeds, cucumber and cherry tomato



CAPRINO | 59

Goat cheese, beetroot, almond nuts, rocket leaves, orange and sundried tomatoes

ADD ON

Grilled shrimp 19  | Grilled chicken 15 | Grilled beef fillet 19

 NUTS

 VEGETARIAN

 VEGAN

 SEAFOOD

All prices are in UAE dirhams and inclusive of VAT. Some of our products may contain nuts or traces of nuts, in case of allergies please consult our team.
 "Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illnesses, especially if you have certain medical conditions."



Paccheri Afeltra are so good because they are made according to the most ancient tradition. Each pacchero is 16 millimeters thick making their flavor and texture unique. They are perfect for light fish and seafood sauces



Linguine Afeltra are made using only high quality semolina and the slow drying process provides the pasta with the optimal texture



LA PASTA

POMODORO E BASILICO | 54 🍷
Spaghetti "Afeltra" with tomato sauce and fresh basil

CARBONARA | 74
Spaghetti "Afeltra" with traditional carbonara sauce and smoked veal bacon ➔ Add black truffle

BOLOGNESE | 64
Our popular rigatoni "Afeltra" with bolognese sauce

ARRABBIATA | 54 🍷
Penne "Afeltra" with tomato sauce and chili flakes

LINGUINE AI GAMBERI | 85 🐟
Linguine "Afeltra" with shrimps and cherry tomato

LASAGNA CLASSICA | 69
Classic fresh egg lasagna, baked with beef ragu and bechamel sauce

RIGATONI AI FUNGHI | 74 🍷
Rigatoni "Afeltra" with creamy mixed mushroom sauce

PACCHERI AI FRUTTI DI MARE | 89 🐟
Paccheri "Afeltra" with seafood



RAVIOLI RICOTTA E SPINACI CON BURRATA | 74 🍷
Homemade ravioli stuffed with ricotta and spinach, with tomato sauce and burrata cheese

GNOCCHI ALLA SORENTINA | 59 🍷
Potato gnocchi with tomato sauce, baked with mozzarella cheese

AGNOLOTI CON TARTUFO | 95
Home-made beef agnolotti with creamy porcini sauce and fresh black truffle

PASTA DEL GIORNO | Market price
Pasta of the day. Ask your waiter for today's selection

GO WHOLE WHEAT | 5 🍷
Pack some extra fiber by choosing Afeltra whole wheat penne for your favorite dish

IL RISOTTO



RISOTTO AI FUNGHI | 69 🍷
Risotto with mixed mushrooms and creamy Parmigiano Reggiano sauce

RISOTTO CAPRESE | 55 🍷
Risotto with tomato sauce and burrata cheese

RISOTTO DEL GIORNO | Market price
Risotto of the day. Ask your waiter for today's selection

RISOTTO

Pasta may be Italy's most famous primo, or first course, but risotto is equally important to regional Italian cuisine. For our risotto, we chose Carnaroli rice, a long-grained rice grown in the Pavia, Novara, and Vercelli provinces of northern Italy, that has the perfect shape and consistency for cooking risotto.

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To ensure the best pizza, our dough is left to rest more than 24 hours, the result is a light and fluffy pizza that is easy to digest.

LA PIZZA

LE CLASSICHE

- MARGHERITA CLASSICA | 62 
Our best seller made with “Antonella” tomato sauce, “Barone” mozzarella fior di latte and fresh basil
- MARGHERITA WITH BUFFALA | 73 
- MARGHERITA WITH BRESAOLA | 85
- VEGETARIANA | 73 
Classic Margherita with mixed vegetables
- TONNO E CIPOLLA | 69 
Classic Margherita with “Callipo” tuna and thinly sliced onion
- SALSICCIA E FUNGHI | 75
Classic Margherita with beef sausage & mushroom
- CALZIONE SICILIANO | 69 

LE BIANCHE without tomato sauce

- BURRATA AND FRESH BLACK TRUFFLE | 99 
- ARTICHOKE AND BEEF SAUSAGE | 85
- FOUR CHEESES | 70 
- MIXED MUSHROOMS | 75 
- BEEF PROSCIUTTO AND MUSHROOMS | 79

LE SPECIALI with tomato and no cheese

- MARINARA | 45 
Made with “Antonella” tomato sauce
- MIXED SEAFOOD | 85 
- SHRIMPS | 89 
- BURRATA & EGGPLANT | 75 
- POMODORO WITH BLACK OLIVES AND ROCKET LEAVES | 55 

PIZZA
Our pizza is great and we will tell you why. We only use the best products from our marketplace

- Stone ground flour from Mulino Marino
- Sweet Sardinian tomatoes from Antonella
- Italian mozzarella fior di latte
- Extra virgin olive oil from Roi
- Natural leavened dough, which ensures high digestibility



- LA GRAN PIZZA | 175
Ideal to share, choose up-to 4 toppings from our selection
- CALZONE DOLCE | 45  

GO WHOLE WHEAT | 5 
Pack some extra fiber and flavor by choosing whole wheat pizza made with stone ground, whole wheat Mulino Marino flour

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Gli Aironi Carnaroli rice provides the best texture to make our signature risottos

Ossobuco is Italian for “bone with a hole” -osso “bone”, buco “hole”-, a reference to the marrow hole at the center of the veal shank.

Risotto alla milanese is the traditional accompaniment to the ossobuco, making it the perfect one-dish Italian meal!

I SECONDI



BRANZINO AL FORNO | 125 🐟
Baked sea bass with cherry tomato, Taggiasca olives, capers and livornese sauce served with sautéed green beans and celery root puree

SALMONE ALLA PIASTRA | 89 🐟
Grilled salmon with sautéed green beans and mashed sweet potato

TAGLIATA DI MANZO | 115
Grilled beef fillet with aged balsamic, served with roasted potato, wild rocket and Parmigiano Reggiano

OSSOBUCCO ALLA MILANESE | 129
Braised veal shank with saffron risotto

COTOLLETA DI POLLO | 75
Deep fried breaded chicken breast, turkey ham, fontina cheese and tomato sauce, served with your choice of side dish

AGNELLO BRASATO | 109
Braised lamb shoulder, mashed potato with mushroom gravy and sautéed shimeji mushroom

SIDE DISH

Mashed potatoes 15 🌿 | Truffle mashed potatoes 25 🌿
Fried polenta 15 🍷 | Roasted potatoes 15 🍷
Sautéed mushrooms 15 🍷 | Mixed green salad 15 🍷
Rocket salad 15 🌿 | Sautéed mix vegetables 15 🍷

POLLO ARROSTO | 79
Half roasted marinated corn-fed chicken, served with roasted potatoes and wild rocket salad

POLLO DORATO | 89
Grilled corn-fed chicken breast, with porcini mushroom sauce, served with potato gratin, sautéed spinach and Shimeji mushroom

GAMBERI ALLA GRIGLIA | 129 🦐🍷
Grilled tiger prawns with rocket salad and fried polenta

BISTECCA DI MANZO | 115
Grilled rib eye with fontina and spinach cream, served with mashed potato and wild rocket

COTOLETTA ALLA MILANESE | 125
Pan-fried breaded veal rack with rocket leaves and cherry tomato served with your choice of side dish

VITELLO ALLA GRIGLIA | 119
Grilled veal rack with porcini mushroom sauce served with truffle mashed potatoes, sautéed shimeji mushroom and asparagus

ORATA | 89 🐟
Baked seabream with sautéed green beans, zucchini and mashed sweet potato



FIorentINA | 265 🍷
Grilled T-bone steak with your choice of 2 side dishes

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“ *Eat better,
live better.* ”

WE DELIVER!

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