

LE CUCINE

DI EATALY



“ *Eat better,
live better.* ”

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

PATATINA TONDA | 1.50 🍷
Home-made potato chips

MINISTRONE GENOVESE | 2.50 🌱
Vegetable soup, drizzled with home-made pesto sauce

BRUSCHETTA POMODORINI, RICOTTA
E MOZZARELLA | 2.95 🌱
Bruschetta with roasted cherry tomatoes, ricotta and fresh mozzarella

ARANCINI | 3.50
Deep fried saffron rice balls filled with cheese and meat ragu



ANTIPASTO
DELLO CHEF | 8.95 🌱

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

PARMIGIANA DI MELANZANE | 3.50 🌱
A classic Italian dish with fried eggplants and mozzarella fior di latte, baked with tomato sauce and fresh basil

FRITTO DI CALAMARI | 4.25 🌱
Deep fried squid

LE INSALATE

QUINOA | 3.95 🍷
Black & white quinoa, cherry tomato, carrots, zucchini and lamb lettuce

CAPRINO | 3.95 🌱
Goat cheese, beetroot, almond nuts, rocket leaves, orange and sundried tomatoes



SALMONE AFFUMICATO | 4.25 🌱
Smoked salmon with avocado, cucumber, fennel, cherry tomato, sour cream and fried capers

POLLO | 4.50
Grilled chicken breast with mixed green salad, pomegranate seeds cucumber and cherry tomato

NIZZARDA | 5.25 🌱
"Callipo" tuna, mixed green salad, cherry tomato, fine beans, Taggiasca olives, red onions and hard boiled egg

ADD ON

Grilled chicken 1.60 | Grilled beef fillet 1.75 | Grilled shrimp 1.90 🌱

🌱 NUTS 🌱 VEGETARIAN 🌱 VEGAN 🌱 SEAFOOD

All prices are in Kuwaiti Dinars. 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."

LA PASTA



**RAVIOLI RICOTTA
E SPINACI CON BURRATA** | 4.95 
Homemade ravioli stuffed with ricotta and spinach, with tomato
sauce and burrata cheese

LINGUINE AI GAMBERI | 5.95 
Linguine "Afeltra" with shrimps and cherry tomato

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

GO WHOLE WHEAT | 0.50 
Pack some extra fiber by choosing Afeltra whole wheat penne for your
favorite dish

POMODORO E BASILICO | 3.50 
Spaghetti "Afeltra" with tomato sauce and fresh basil

ARRABBIATA | 3.95 
Penne "Afeltra" with tomato sauce and chili flakes

BOLOGNESE | 4.50
Our popular rigatoni "Afeltra" with bolognese sauce

LASAGNA CLASSICA | 4.75
Classic fresh egg lasagna, baked with beef ragu and bechamel sauce

CARBONARA | 4.95
Spaghetti "Afeltra" with traditional carbonara
sauce and smoked beef bacon

RIGATONI AI FUNGHI | 5.75 
Rigatoni "Afeltra" with creamy mixed mushroom sauce

ADD ON

Fior di latte 1.25 | Black truffle 1.95 | Burrata 2.00

IL RISOTTO

RISOTTO CAPRESE | 4.50 
Carnaroli Risotto with tomato sauce and burrata cheese



RISOTTO AI FUNGHI | 5.50 
Carnaroli Risotto with mixed mushrooms and creamy Parmigiano
Reggiano sauce

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.

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



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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

Each pizza is 6 slices, made using organic, stone-ground flour

MARGHERITA CLASSICA | 4.20 🌿
Our best seller made with "Antonella" tomato sauce, "Barone" mozzarella fior di latte and fresh basil

VEGETARIANA | 4.95 🌿
Classic Margherita with mixed vegetables

SALSICCIA E FUNGHI | 4.95
Classic Margherita with beef sausage & mushroom

CALZONE SICILIANO | 4.95

MARGHERITA WITH BUFALA | 5.50 🌿

MARGHERITA WITH BRESAOLA | 5.50

TONNO E CIPOLLA | 5.95 🐟
Classic Margherita with "Callipo" tuna and thinly sliced onion

QUATTRO FORMAGGI | 5.95 🌿
White pizza topped with a blend of four cheeses

PIZZA ALLA MURGIANA | 5.95
Mozzarella fior di latte, smoked scamorza cheese, semi sun dried tomatoes, cherry tomatos, taggiasca olives, artichoke paste and homemade beef sausage topped with parsley and fresh basil



LA GRAN PIZZA | 10.95
Ideal to share, choose up-to 4 toppings from our selection

GO WHOLE WHEAT | 0.50 🌿
Pack some extra fiber and flavor by choosing whole wheat pizza made with stone ground, whole wheat Mulino Marino flour

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

ADD ON

Onion 0.25 | Black olives 0.50 | Mushrooms 0.50
Salsiccia 0.75 | Balsamic medal 0.75 | Bresaola 1.25
Fior di latte 1.25 | Tuna 1.50 | Salami 1.50
Buffalo mozzarella 1.50 | Preserved black truffle 1.95
Burrata 2.00



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

AGNELLO BRASATO | 7.90

Braised lamb shoulder, mashed potato with mushroom gravy and sautéed shimeji mushroom

SALMONE ALLA PIASTRA | 7.95 🐟

Grilled Fresh Salmon with sauteed green beans and mashed sweet potato

OSSOBUCO ALLA MILANESE | 9.50

Braised veal shank with saffron risotto

COTOLETTA ALLA MILANESE | 9.50

Pan-fried breaded veal rack with rocket leaves and cherry tomato served with your choice of side dish

JOSPER CHARGRILLED MEAT

POLLO AL MATTONE | 6.00

Grilled whole baby chicken served with roasted potatoes and wild rocket salad

POLLO DORATO | 6.50

Grilled chicken breast with porcini mushroom sauce, served with potato gratin, sautéed spinach and Shimeji mushroom

BISTECCA DI MANZO | 8.95

Grilled rib eye with fontina and spinach cream, served with mashed potato and wild rocket

TAGLIATA DI MANZO | 9.95

Grilled beef fillet with aged balsamic, served with roasted potato, wild rocket and Parmigiano Reggiano



FIorentina | 20.90 🍷

Grilled T-bone steak with your choice of 2 side dishes

JOSPER CHARGRILLED FISH

GAMBERI ALLA GRIGLIA | 10.50 🐟

Grilled Fresh tiger prawns with rocket salad and fried polenta



BRANZINO AL FORNO | 9.95 🐟

Baked Fresh seabass with cherry tomato, Taggiasca olives, capers and livornese sauce served with sauteed green beans and celery root puree

SIDE DISH:

MASHED POTATOES | 1.25 🌿

ROASTED POTATOES | 1.25 🍷

SAUTEED MUSHROOMS | 1.25 🍷

MIXED GREEN SALAD | 1.25 🍷

ROCKET SALAD | 1.25 🌿

SAUTEED MIX VEGETABLES | 1.25 🍷

TRUFFLE MASHED POTATOES | 1.95 🌿

JOSPER GRILL

Josper grill ovens are an elegant combination of a grill and an oven in a single machine. Burning top quality charcoal, the Josper is, in layman's terms, the hottest indoor barbecue available, cooking up to 400 degrees Celcius. It has a front door that, when closed, ensures none of the natural moisture or flavour escapes from the food.

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COUNTRY OF ORIGIN

KIND	ITEM	STATUS	COUNTRY ORIGIN
Beef Bresaola	Meat	Chilled	Italy
Beef Top Side	Meat	Chilled	South Africa
Veal Rack	Meat	Frozen	Netherland
Veal Bacon	Meat	Frozen	USA
Beef Rib-eye	Meat	Chilled	Australia
Veal Ossobuco bone in	Meat	Frozen	France
Lamb Rack	Meat	Chilled	Australia
Beef Fillet	Meat	Chilled	Australia
Chicken Thigh	Chicken	Frozen	Brazil
Chicken Breast	Chicken	Frozen	Brazil
Whole Chicken	Chicken	Frozen	Brazil
Tuna in Oil	Seafood	Canned	Italy
Clams	Seafood	Frozen	Chile
Shrimp	Seafood	Frozen	Vietnam
Squid	Seafood	Frozen	India
Smoked Salmon	Seafood	Chilled	Qatar
Mussels	Seafood	Frozen	Chile
Salmon Fillet	Seafood	Frozen	Norway
Shrimp U10	Seafood	Frozen	Vietnam
Seabass Fillet	Seafood	Chilled	Tunisia

EXPERIENCE

EATALY

in the world

TURIN
BARI
BOLOGNA
BOSTON
CHICAGO
DOHA
DUBAI
FLORENCE
GENOA
ISTANBUL
KUWAIT
LAS VEGAS
LOS ANGELES
MILAN
MOSCOW
MUNICH
NEW YORK
PARIS
RIYADH
ROME
SAO PAULO
SEOUL
STOCKHOLM
TOKYO
TRIESTE



DUBAI
MALL

Lower ground level
+971 4330 8899

DUBAI
FESTIVAL CITY

*First floor - festival square
water front view*
+971 4224 1083

DOHA
FESTIVAL CITY

*First floor
Opposite Cinema*
+974 4028 5055

DOHA
MALL OF QATAR

*Ground floor
Entertainment arena*
+974 4021 4700

RIYADH
TAHLIA STREET

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Almas plaza*
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KUWAIT
THE AVENUES

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