

*gio*

*maio farneo*

# LOONA

BREAKFAST

*pre ma*

*Every morning we bake fresh croissants for you*

Classic croissant	25
Croissant, butter and orange jam	35
Croissant with raspberries	40
Almond croissant	45
Croissant with truffle cheese	60
Croissant with salmon	75

## M A M M A M I A

Fried eggs / scrambled eggs / omelette	35
Oatmeal and baked milk cream	50
Buckwheat porridge, parmesan	50
Rice porridge, mango	55
Scramble with truffled brie	65
Avocado toast, tomato and poached egg	65
Green salad, burrata and avocado	75
Omelette, eel and straciatella	80
Potato draniki, salmon and poached egg	80
Zucchini pancakes, salmon and avocado	85
Scrambled eggs with salmon and truffle	85
Breakfast «LOONA »	90
<i>(poached eggs, burrata, salmon, avocado, flat bread)</i>	
Healthy breakfast	95
<i>(poached eggs, burrata, prawns, avocado, tomato)</i>	

## I N A G G I U N T A

Poached egg 1p	10	Burrata 50g	20
Green salad 20g	10	Raspberry 25g	25
Parmesan 20g	15	Prawns 50g	30
Tomatoes 50g	15	Salmon 50g	45
Avocado 50g	15	Crab 50g	90
Black truffle 1g	20		

## L A T T E

Cottage cheese casserole, mango and passionfruit	55
Burrata, mango and ice cream	60
Cottage cheese syrnik with Dulce de Leche	65

*All prices are in AED*

*Prices are subject to 5% VAT and 10% Service Charge*

*Mangia bene, ridi spesso, ama molto*

italian cuisine

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vida residence

DUBAI

est. 2022

We use Parmigiano Reggiano aged for 24 months, several types of Caputo flour organic eggs, Lorenzo extra virgin olive oil and Sicilian olives Nocellara del Belice

## MOLLUSCO

Watch out, aphrodisiac!

Gillardeau oysters (price/1pc)	40
Sea scallop (price/1pc)	55
Sea urchin (price/1pc)	70
Sicilian shrimp (price/100gr)	95
King Crab leg (price/1pc)	120

ask waiter, what seafood we can cook  
in our special sauce  
we can cook in our special sauces  
(caviar / pesto / tomato / garlic oil / white wine)

## CRUDO

Dorade and green pepper sauce	55
Whole sea bass crudo (price/100gr)	55
Sea bass carpaccio, tomatoes and olives	60
Salmon crudo with asparagus and lime sauce	75
Scallop carpaccio, coconut sauce and truffle	80
Smoked eel tartare with avocado	80
Trio of tartars: salmon, bluefin tuna, sea bass	95
Red shrimp with sweet tomatoes	95
Bluefin tuna carpaccio	105
King crab with avocado	125
Carabineros, black caviar	190

## ANTIPASTI

Nocellara olives with provolone cheese	35
Prawns in Sicilian style	50
Eggplant parmigiano	50
Shrimp fritto misto	55
Caprese with burrata	65
Vitello tonnato	70
Patate al tartufo with mushrooms	70
Beef tartare	85

Choose Italian or French style

Artichoke with pecorino cheese and mint	75
Cauliflower carpaccio with parmesan and truffle	75
Chicken liver and foie gras pate with apricot sauce	75
Artichoke carpaccio with parmesan	90
Beef carpaccio with truffle sauce	90
«SUSHI» ITALIAN STYLE (price/2pc)	
Smoked eel and foie gras	65
Salmon and cream cheese	65
Butterfish and truffle aioli	65

We make it on a bed of crab meat instead of rice

## BRUSCHETTI

Tomatoes and basil	40/60
Stracciatella, smoked eel and truffle	55/75
King crab, avocado	70/110

## INSALATE

Green salad «LOONA»	65
Salad with prawns, arugula and avocado	70
Panzanella salad with truffle burrata	85
Salad with king crab	110

## FORNO

Every day we bake homemade sourdough bread for you

Flatbread from the oven	20
Whole grain chips	25

## BREAKFAST «MAMMA MIA» (until 6 pm)

Oatmeal and baked milk cream	50
Cottage cheese syrnik with Dulce de Leche	65
Avocado toast, tomato and poached egg	65
Scrambled eggs with salmon and truffle	85
Breakfast «LOONA» (poached eggs, burrata, salmon, avocado, flat bread)	90

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Grazie sempre al mio forno

## GRIGLIATA

Shrimp kebab on asparagus	90
Butterfish steak, anticucho sauce	95
Scallop, foie gras, corn cream	140

FOR 100gr:

Rack of Lamb	65
Striploin	75
T-bone steak	75
Tomahawk	75
Ribeye steak	75
Filet mignon	90
Wagyu	150

## ZUPPA

Chicken broth with tortellini	45
Tomato soup with seafood	75

## RISOTTO

Cooking with traditional Italian arborio rice

Parmigiano	70
Porcini mushrooms	80
Veal cheeks	80
«LOONA » with smoked eel and truffle	115

## PIZZA

We can cook a pizza for you without dough,  
based on almonds and cauliflower

Pizza without dough +20

Add black truffle to any pizza

Margherita	55
Pepperoni	70
Gorgonzola and pear	70
Wild mushrooms	75
Beef Parma ham and stracciatella	75
Four cheeses	75
Turkey ham and mushrooms	80
Burrata and truffle	90
Eel, stracciatella	120
A la tartufo	125

We knead the dough with Italian  
Caputo flour and water, so it's so light

## PASTA

Every day we make homemade pasta  
from organic egg yolks and durum wheat flour

Farfalle cacio-e-pepe with pecorino	50
Beef lasagna	65
Gnocchi with porcini mushrooms and burrata	70
Gnocchi four cheeses with red caviar	75
Rigatoni with beef Parma ham	80
Arrabbiata with prawns	85
Spaghetti with clams and "Bottarga"	100
Ravioli with crab and stracciatella	110
Tagliolini with truffle	125
Calamarata with crab	140
Lobster pasta	220

## SECONDI

Sweet Potato with Pesto and Parmesan	45
Half chicken with broccoli and gorgonzola sauce	65
Beef patty with egg and mushroom sauce	80
Veal liver in Venetian style	85
Lamb patty with mashed potato and parmesan	90
Crab polpetta with panzanella salad	95
Burger «LOONA» with truffle fries	95
Seafood saute: prawns, squid, vongole clams	110
Sea bass baked with olives and tomatoes	110
Grilled salmon with asparagus	110
Sea scallops with artichoke and cauliflower puree	130
Octopus in Sicilian style	135
Black cod with baked tomatoes	140

## PESCE

We can cook it on the grill, bake in salt crust, steam

Sea bass (price/100gr)	60
Dover sole (price/100gr)	70
Turbot (price/100gr)	85

## DOLCI

Lemon sorbet	30
Chocolate fudge	30
"Loona" cookie	35
Lemon tart with merengue	45
Chocolate cake with candied oranges	55
Pistachio semifreddo with raspberries	55
Seasonal fruits and berries	55
Tiramisu with salted caramel	60
Almond tortellini 'Dulce de leche'	60
Torta al' formaggio with mango	70
Ganashe 'Troisgros' with raspberries and gorgonzola	75

*Streglio sempre al mio fianco*

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BAR LIST

## BIBITE

Juice	20
apple / orange / pineapple / cranberry / cherry	
Coca-Cola / Zero	28
Sprite / Zero	28
Tonic	28
Ginger ale	28
Grapefruit soda	28
Fanta	28
Red Bull / Zero	40

## SUCCHI

Fresh orange juice	28
Fresh grapefruit juice	28
Fresh pineapple juice	28
Fresh apple juice	28

## LIMONATE

Mango - Yuzu	28
Grapefruit - Vanilla	28
Raspberry - coconut	28

## N/A COCKTAIL

N/A Negroni	45
N/A Aperol Spritz	45

## TÈ ALLA FRUTTA

Kaffir lime, ginger	35
Raspberry, cherry, hibiscus	35

## TÈ

Assam	30
Earl Gray	30
Sencha	30
Chamomile	30
Lemongrass-ginger	30
Tieguanyin	50

## CAFFÈ

Espresso	25
Americano	30
Cappuccino	35
Latte	35
Spanish latte	35
Flat white	35

## ACQUA

Evian 0.75 still / sparkling	35
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*ama molto*

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