



# CIPRIANI

YAS ISLAND

## SAMPLE MENU



### Appetizers

Eda-mame or Spicy Eda-mame

Blanched Soya Beans with Maldon Sea Salt Flakes

**New Sashimi Beef** - Seared Beef With Yuzu Ponzu Sauce, Olive Oil and Sesame Oil

**New Sashimi Salmon** - With Wasabi Soy & Seared with Olive Oil and Sesame Oil

**Tuna Tataki Salad** - Seared Tuna with Mixed Leaves and Tosazu Dressing

### Tempura

Deep fried Dover Sole In Bread Crumbs with Japanese Tartar Sauce

Langoustine "Scampi" Tempura with Creamy Wasabi

Prawn Tempura with Tentsuyu Sauce

Soft Shell Crab - Mixed Salad, Coriander with Spicy Mayo and Ponzu Sauce

### Main Courses (served with Steamed Rice)

**Beef Skewers** with Shitake, Cherry Tomatoes, Broccolini and Wasabi Pepper Sauce

**Chicken Teriyaki (A)** with Broccoli, Shitake, Cherry Tomato and Teriyaki Sauce

**Black Cod (Please allow 20 min.) (A)** Marinated Alaskan Cod with Hajikami and Yuzu Miso

### Noodles

Chicken Udon

Chicken, Shitake Mushrooms, Poached Egg, Japanese Fish Cake and Spring Onion

Seafood Udon

White Fish, Shrimp, King Crab, Shitake Mushrooms and Spring Onion

### Sushi, Sashimi and Maki

Selection of Sashimi Chef's Choice (10 Pieces)

Selection of Sushi Nigiri Chef's Choice (10 Pieces)

Selection of Sashimi Chef's Choice (21 Pieces)

Mixed Platter of Sashimi (8 Pieces) and Sushi Nigiri (4 Pieces)

California Maki - King Crab, Avocado, Cucumber, Tobiko Mayo

Crunch Maki - Prawn Tempura, Yamagobo, Spicy Cod Roe, Avocado

Spicy Salmon Maki - Salmon, Spicy Mayo, Fennel, Spring Onion

Spider Maki - Shell Crab, Onion, Cucumber, Lump Fish Roe, Spicy Mayo

### CIPRIANI'S Favourite Wagashi

Mochi Ice - Flavoured pounded sticky Rice with Ice Cream Filling

(A) contains alcohol

## **A p p e t i z e r s   a n d   S a l a d s**

"Pappa al Pomodoro"  
Mixed Leaves Salad  
Rucola Salad with Cherry Tomatoes and Shaved Reggiano Parmesan  
Cucumber Salad with Sweet Corn, Cherry Tomatoes and Avocado  
Beetroots and Green Asparagus Salad with Goat Cheese  
"Downtown" Salad with Zucchini, Green Apple and Avocado  
Braised Artichoke Salad with Dried Tomatoes and Parmesan Wafer  
King Crab Salad with Olive Oil and Lemon  
Octopus Salad with Celery, Olive Oil and Lemon  
Prawn Salad with Avocado, Cherry Tomatoes and Black Olives  
"Fritto Misto" with Tartar & Marinara Sauce  
Baccala' Mantecato with Fried Polenta  
Tuna Tartare with Tonnato Sauce and Mâche Salad  
Fresh "Burrata"(300 gr) with "Datterino" Tomatoes and "Taggiasche"Olives  
Grilled Tomino Cheese with Baby Spinach and Crispy Veal Bacon  
Steak Tartare "alla Cipriani"  
Bresaola "della Valtellina" with Shaved Parmesan,Olive Oil and Lemon  
Carpaccio "alla Cipriani"  
Thinly Sliced Veal with Tonnato Sauce and Capers

## **S o u p s ,   P a s t a   a n d   R i s o t t i**

Minestrone Soup  
Pumpkin Soup  
Eggplant "alla Parmigiana"  
Spaghetti with Sea Bass and Fresh Tomato  
Baked White Tagliolini with Smoked Turkey  
Green Tagliarelle with Mix Mushrooms  
Homemade Potato Gnocchi "alla Bolognese"  
Homemade Veal Tortellini with Cream  
Paccheri alla "Sorrentina"  
Risotto with Shrimps and Zucchini (Please allow 20 min)

## **M a i n   C o u r s e s**

Chilean Sea Bass "alla Carlina" with Rice Pilaf  
Grilled Sea Bream with Grilled Vegetables  
Pan Seared Local Hamour with Cherry Tomatoes and Broccolini  
Braised Lamb Shank with Mix Vegetables  
Veal Piccatina with Lemon Sauce and Rice Pilaf  
Veal "Milanese"(300gr) with Rucola Salad and Cherry Tomatoes  
Grilled Wagyu Double "Rib Eye" Steak (600gr) with Chicory (min 2 pax)  
Black Angus Beef Filet (300gr) with Mushrooms Sauce and Chicory

## **D e s s e r t**

Sorbets of the Day: Lemon, Strawberry, Passion Fruit  
Vanilla Meringue  
Mille Foglie  
Crema Antica  
Tiramisu' ( A )  
Vanilla Ice Cream freshly whipped "a la minute" (perfect for sharing)  
Home Made "Shockolate" Ice Cream