



## LITTLE·BLACK·DOOR

### FROM THE GARDEN

(LITE BITES & SIDE DISHES)

- Parmesan & Truffle Parsnip Crisps (V)** \*\*
- Padron Peppers with Rock Salt (V)** \*\*
- Quinoa Salad with Honey & Lime Dressing (V)** \*\*
- Grilled Jumbo Asparagus (V)** \*\*
- Sautéed Green Beans with Garlic Salt (V)** \*\*
- Asiatico Salad with White Balsamic (V)** \*\*
- Charcuterie Platter** \*\*
- Beef & Turkey Bresaola, Cecina de Leon, Beef Chorizo with Pitted Olives, Pickled Gherkins & Grilled Baguette.

### FROM THE GRILL

(SKEWERS)

- Spicy Prawn Skewers** \*\*
- Intensified by a spicy herb marinade.
- Beef Skewers** \*\*
- Highlighted by a Dijon mustard & rice vinegar marinade topped with capers & shallots.
- Chicken Skewers** \*\*
- Accentuated by a spicy Sambal soy sauce & honey.
- Portobello Skewers (V)** \*\*
- Highlighted by a beautifully light Miso marinade.
- Skewers Group Platter** \*\*
- A mix of each of our four grilled skewers. (8 pieces)

### FROM THE OVEN

(PIADINA FLATBREADS)

- Truffles & Pecorino Cheese (V)** \*\*
- Sprinkled with chives & garlic salt.
- Cecina, Fontina Cheese & Salsa Verde** \*\*
- In a spicy tomato sauce.
- Spicy Canadian Lobster, Mozzarella Cheese, Roasted Jalapeños & Pickled Capsicum** \*\*
- In a spicy tomato sauce & sprinkled with ito togorashi.
- Piquant Beef Salami, Emmental Cheese & Wasabi Crème Fraiche** \*\*
- Topped with ito togorashi, semi-sundried tomatoes, grilled red onion and spring onion.

### FROM US TO YOU

(FINGER FOOD NIRVANA)

- Salmon & Spicy Guacamole Lattuga Wraps** \*\*
- Topped with dried cranberry & crispy purple potato.
- Beef Tenderloin Sliders (A)** \*\*
- Mini-burgers infused with cheddar cheese topped with home-made whiskey BBQ sauce & caramelized onion.
- LBD Foie Gras Hot Dogs** \*\*
- Foie gras in mini brioche hot dog buns topped with pickled shallots & gherkin. Simply, La Classe!!
- Urban Classic / Short Rib / Lobster Poutine** \*\* / \*\* / \*\*
- Tiny cheese chunks melted in gravy over French fries. Short Ribs or Canadian Lobster optional for the indulgent.

### FROM THE CHEF

(MAIN COURSES)

- Pan Fried Seabass** \*\*
- With Shitake mushrooms, roast capsicum, wilted baby spinach, sundried tomatoes & fried capers.
- Roasted Spatchcock Baby Chicken** \*\*
- Flavoured with a special European spicy blend including garlic, thyme, pimento espilette and smoked paprika.
- Braised Short Ribs – Boneless** \*\*
- 250 grams. Slow cooked and caressed by a subtly sweet black pepper sauce & topped with crispy onion rings.
- Truffle, Spinach & Mushroom Cannelloni (V)** \*\*
- Stuffed with Ricotta cheese and accented by a spicy tomato sauce. Heavenly rustic!

### FROM THE BAKER

(DESSERT DECADENCE)

- Dulce de Leche Fondant (N)** \*\*
- Accompanied with blueberry yogurt ice cream, a biscuit almond powder crumble base & fresh blueberries.
- Dirty Tiramisu Bueno (A)** \*\*
- Meaning “Pick Me Up” this classic Italian coffee dessert has been kissed with Kahlua.
- LBD Cheesecake Dulce de Leche (N)** \*\*
- Naughtily soft with a subtle biscuit base, hints of fresh vanilla pod & finished with a naughtily caramel sauce.
- Dessert Group Platter** \*\*
- A mix of each of our three desserts. Ideal for BIRTHDAYS!

- Additional Truffle Naughtiness at Market Price -

(V) Vegetarian - (N) Nuts - (A) - Alcohol

All of our prices are subject of 10% Dubai Municipality Fee and 10% Service Charge