



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)	**
Edamame with Salt / Garlic Salt / Spicy (V)	** / ** / **
Asiatico Salad with White Balsamic (V)	**
Three-Chilly Side Plate (V) Jalapeno Peppers, Chilli Red Longs & Chilli Flakes.	**
Charcuterie Platter Beef & Turkey Bresaola, Cecina de Leon, Smoked Veal Pancetta 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.	**
Tarte Flambée with Mozzarella Cheese, Caramelised Onions & Sundried Cherry Tomato	**
Piquant Beef Salami, Emmental Cheese, Wasabi Crème Fraiche & Togarashi	**

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.	** / ** / **

FROM THE CHEF (MAIN COURSES)

Pan Fried Seabass With Shitake mushrooms, sundried tomatoes & fried capers.	**
Roasted Spatchcock Baby Chicken Flavoured with a special European spicy blend.	**
Braised Short Ribs – Boneless (A) 250 grams. Slow cooked with a sweet brown sauce.	**
Truffle, Spinach & Mushroom Cannelloni (V) Stuffed with Ricotta cheese & accented by a spicy tomato sauce.	**
The BIG Black Burger (S) 200g of Beef Tenderloin accented with Truffle mayonnaise & Cheddar cheese with <i>LBD Spicy Truffle Fries</i> . #notforkids	**

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 (N) (A) Meaning “Pick Me Up” this classic Italian coffee dessert has been kissed with Kahlua.	**
LBD Cheesecake Dulce de Leche (N) Succulently soft with a subtle biscuit base, hints of fresh vanilla pod & finished with a naughty caramel sauce.	**
Blueberry Yogurt Ice Cream Two healthy scoops of heaven caressed with fresh blueberries.	**
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 - (S) Shellfish

All of our prices are **inclusive** of 10% Service Charge and 5% VAT and **exclusive** of 10% Dubai Municipality Fee