



Welcome home. We are so happy to see you.

NAHATÉ Dubai is a Home of Love and Taste.

Here, love is at the heart of everything we do because, for us, it isn't just an ingredient - it's the essence.

When you dine with us, we want it to be a shared celebration — a time to reconnect, create new memories, and feel the warmth of family. Our chefs, having worked across the globe, understand the importance of home-cooked comfort, so each dish we serve carries the positive energy and passion of people who love what they do.

We believe the world has no frontiers. That is why open-mindedness and unity, showcasing the flavors we bring back from all parts of the globe we visit the tastes that root us in the comfort of a home or remind us of adventures abroad, We believe that the best, most authentic meals taste both familiar and new. But above all, they are the ones we share with others - those precious moments where love, kinship and great food go hand in hand.

We hope you find something that speaks to your heart. After all, here at NAHATÉ, you are among friends, at home.

So close your eyes, pause, and feel the love, joy, and good energy in every bite.



Yours sincerely,

*Sam
and Jenya*

Raw bar

- | | | |
|---|--|-----|
| | WHOLE KINMEDAI FISH     | 650 |
| | thinly sliced with NAHATÉ Dressing | |
| | TRIO TARTAR      | 275 |
| | salmon / tuna / hamachi
with crispy nori | |
| ♥ | OTORO & CAVIAR TART     | 150 |
| | HOKKAIDO SCALLOP
TARTAR & UNI    | 240 |
| ♥ | SLICED HOKKAIDO SCALLOPS     | 200 |
| | yuzu den miso | |
| ♥ | WAGYU TATAKI    | 280 |
| | truffle ponzu & fresh seasonal truffle | |
| ♥ | THINLY SLICED
SCOTTISH SALMON     | 120 |
| | yuzu ponzu | |
| | BLUEFIN TUNA CARPACCIO     | 140 |
| | clementine soy & crispy wild rice | |
| | ALASKAN KING CRAB SALAD    | 195 |
| | wasabi mayonnaise | |
| ♥ | CAVIAR & WAGYU TARTAR     | 180 |
| | wagyu tenderloin, sesame dressing, black caviar,
black truffle | |
| | KIWAMI WAGYU TATAKI    | 300 |
| | wagyu 9+, truffle ponzu, mizuna,
fresh seasonal truffle | |

 – fish  – gluten  – dairy  – alcohol  – eggs  – nuts

 – crustaceans  – soya  – new in menu ♥ – guest love

Perfect for champagne

LOBSTER & CAVIAR  2600

Atlantic Blue Lobster with Caviar

LANGOUSTINES   1 pcs 160

LANGOUSTINE TARTAR   330

tomato water, Spanish aroma olive oil

OYSTERS GILLARDEAU #2  6/12 pcs 300/600

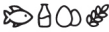
GILLARDEAU N.3 GINFIZZ   675

gin foam, caviar, lime zest

Signature caviar service

Caviar of your choice:

	50 g	125 g	250 g	500 g	1000 g
Beluga	2000	4500	8500	16000	31500
Oscietra	1350	3200	6200	12000	23500
Hybrid	750	1700	3300	6500	12500

Served with cucumber, blinis 

 Add Siberian Express vodka shot  90

Bread and cheese

SELECTION OF BREADS  3/6 pcs 10/20

Baguette / Black baguette / Borodinsky bread /
Multi-seed wholegrain / Gluten-free
quinoa bread

CHEESE PLATTER  250/500 g 350/650

Award-winning cheeses from France (MOF)

Served with our oat crackers and a jam pairing

Our artisanal selection changes
with the seasons.

All prices are subject to 7% municipality fee and 5% VAT.

Starters

TOMATO CARPACCIO     160
red miso dressing, stracciatella, basil oil

CHINESE BREAD    190
stuffed with sour cream and caviar

PADRON PEPPERS 75
wagyu fat, truffle oil, and espelette pepper

BURRATA   120
cheese, roasted capsicum,
spicy honey, shiso vinaigrette

WATERMELON AND FETA  90
watermelon, Lemnos feta, tarragon oil

CREAMY MINI TARTS    85
cream cheese, confit onion,
black olives, anchovy sauce

♥ **TOMATO TARTAR**   190
DOP San Marzano tomatoes,
chives, tobiko, black caviar

MIXED SALAD  65
lettuce, cucumber, Taggiasca olives,
tomatoes, mustard seeds

Starters to share

♥ **KING CRAB PIZZETTE**     390
king crab, avocado, tobiko, black caviar

♥ **BLACK BURRATA**   250
cheese, tomatoes, pesto, pine nuts

♥ **POTATOES AND CAVIAR**   195
Grenaille potatoes, cream cheese, black caviar

Pasta

- ♥ **KING CRAB ORZO** 🍷🍷🍷 340
orzo, king crab
- ZOODLE** 🍷🍷 90
zucchini noodles, praline dressing, hazelnut
- LORD OF THE LOBSTER** 🍷🍷🍷 390
spaghetti with lobster, creamy bisque,
lobster foam

Pasta to share

- SIGNATURE SPAGHETTI** 🍷🍷🍷 120
champagne and yuzu sauce, gremolata

Extra toppings of your choice:

- ♥ **Caviar** 🐟 50 g 770
- Seasonal truffle 10 g 300

Pizza

- TRUFFLE PIZZA** 🍷🍷 350
pecorino and parmesan sauce, mozzarella,
mushroom, stracciatella foam, winter truffle
- CAVIAR PIZZA** 🍷🍷🐟 450
parmesan e pecorino sauce, mozzarella,
stracciatella, chives and caviar

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Fish

SALMON DONBURI RICE



130

salmon, spicy mayo, kizami wasabi

THE CODFATHER



190

miso-marinated black cod,
citrusy wasabi sauce

LARGE JAPANESE SCALLOPS



310

shio koji, morels, samphire,
sake-marinated red caviar

Fish and seafood to share

ROASTED FISH

Dover Sole meunière 

per 100 g

120

Turbot à la Grenobloise 

per 100 g

90

♥ STEAMED FISH

per 100 g

50

Sea Bass, sake beurre blanc sauce

SEAFOOD CARTEL

3200g

3500

Lobster, king crab, tiger prawns,
carabinero prawns, ebi prawns

Champagne beurre blanc sauce

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 – crustaceans  – seeds  – new in menu ♥ – guest love

Meat

- ♥ **AUSTRALIAN WAGYU MB7+** 🌿🍷🥛 650
beef tenderloin, Korean mustard,
caramelized soy sauce
- WAGYU DONBURI RICE** 320
Japanese Wagyu A5, rayuchili sauce
- ROASTED BABY CHICKEN** 🌿🍷🥛 600 g 250
chicken, miso and sake marinade,
baby potatoes

Meat to share

- AUSTRALIAN WAGYU MB9+** 🌿🍷🥛
beef, Korean mustard, caramelized soy sauce
- Striploin 500 g 790
- Ribeye 500 g 690
- AUSTRALIAN WAGYU MB9+** 🌿🍷🥛 per 100 g 160
beef tomahawk, Korean mustard,
soy caramel sauce

🐟 – fish 🌿 – gluten 🥛 – dairy 🍷 – alcohol 🥚 – eggs 🥜 – nuts

🦀 – crustaceans 🍷 – soya new – new in menu ♥ – guest love

Side dishes

	FRENCH FRIES		40
	Paillasson style potatoes		
	CAULIFLOWER PURÉE	🍷	40
	cauliflower florets, chocolate and garlic toffee		
♥	MASHED POTATOES	🍷	40
	potatoes, butter		
	GLAZED CARROTS		40
	carrots, rice vinegar glaze		
	PILAF RICE	🍷	40
	rice, butter		
♥	BABY POTATOES	🍷	90
	potatoes, porcini butter, smoked glaze		
	STEAMED VEGETABLES		40
	seasonal vegetables, olive oil		
	BIG SALAD BOWL	🍷	serves 2-4 per. 130
	mixed lettuce, apple balsamic dressing		
	MUSHROOM KAMAMESHI	🍷🐟🍷	serves 3-4 per. 190
	japanese rice, mushrooms, truffle oil		
	TRUFFLE & CAVIAR MASHED POTATOES	🍷🐟	360
	potatoes, caviar, black truffle		

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Soft drinks

SOFT DRINKS

Coca Cola / Coca Cola Zero / Sprite / Fanta 30

FEVER TREE 30

Soda / Grapefruit Soda / Indian Tonic / Ginger Ale

LEMONADES 40

Cassis and Passionfruit / Peach and Bubble Gum /
Apple and Mint

ENERGY DRINK 35

Red Bull / Red Bull Watermelon /
Red Bull Sugar Free

BOTTLED PREMIUM JUICES 50

Apple / Orange / Pineapple / Tomato / Cranberry /
Grapefruit

SIGNATURE MOCKTAILS 60

Yuzu and Blood Orange Gimlet / Cucumber Gin
Tonic / Peach and Mango Bellini / Bloody Mary

FRESH JUICES 40

Orange / Grapefruit

HOT DRINKS

COFFEE

Espresso / Double espresso 20/25

Americano / Cappuccino / Latte / Flat White /
Macchiato 30

HOT CHOCOLATE 35

TEA 30

Assam Breakfast / Earl Grey / Oolong / Jasmine Pearls /
Sencha / Black Currant and Hibiscus / Chamomille /
Genmaicha / Peppermint

WATER

San Pellegrino 20/40

Acqua Panna 20/40

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