



NAHATÉ

MORE THAN HOME

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	
SWEET PRAWNS 	170
gooseberry sauce	
ALASKAN KING CRAB SALAD 	195
wasabi mayonnaise	
SEA URCHINS 	1 pcs 120
LANGOUSTINES 	1 pcs 160
OYSTERS GILLARDEAU #2 	6/12 pcs 300/600

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

 – crustaceans  – soya  – new in menu  – guest love

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**

Choose from our wide variety
of home-baked breads

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

CHEESE SERVICE 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.

New starters

GILLARDEAU N.3 GINFIZZ    675
gin foam, caviar, lime zest

LANGOUSTINE TARTAR   330
tomato water, Spanish aroma olive oil

TOMATO CARPACCIO    160
red miso dressing, stracciatella, basil oil



DUO TUNA TARTAR     225
Toro, Akami, wasabi dressing, quail egg



KIWAMI WAGYU TATAKI   300
wagyu 9+, truffle ponzu, mizuna,
fresh seasonal truffle

CHINESE BREAD    190
stuffed with sour cream and caviar

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

CAVIAR & WAGYU TARTAR     180
wagyu tenderloin, sesame dressing, black
caviar, black truffle

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

LOBSTER & CAVIAR   2600
Atlantic Blue Lobster with Caviar

Starters

- THE ARISTOCRUNCH**    390
Edible shell oyster served with
yuzu gel, Gillardeau oyster, black caviar
- WATERMELON AND FETA**  90
watermelon, Lemnos feta, tarragon oil
- PRAWN CARPACCIO**    225
prawns, olive oil, lemon
- CREAMY MINI TARTS**    85
cream cheese, confit onion,
black olives, anchovy sauce
-  **TOMATO TARTAR**   190
DOP San Marzano tomatoes,
chives, tobiko, black caviar
- WAGYU TARTAR**     120
beef, Parmesan foam, tobiko, spices
- MIXED SALAD**  65
lettuce, cucumber, Taggiasca olives,
tomatoes, mustard seeds

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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

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

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
- HOLY SHELLS!** 🍤🌿 220
hard grain pasta with Mediterranean clams, coconut and lemongrass sauce
- BURRATA DRAMA** 🌿🥛🐟🥚🥛 raw 260
homemade ravioli with burrata, sea urchin, parmesan foam, parsley sauce, olive powder

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

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

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

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	🍷	130
mixed lettuce, apple balsamic dressing		<i>serves 2-4 per.</i>
MUSHROOM KAMAMESHI	🍷🐟🍷	190
japanese rice, mushrooms, truffle oil		<i>serves 3-4 per.</i>
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