

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 raw — 650
thinly sliced with NAHATÉ Dressing

TRIO TARTAR raw — 275
salmon / tuna / hamachi
with crispy nori

♥ **OTORO & CAVIAR TART** raw — 150

HOKKAIDO SCALLOP TARTAR & UNI raw — 240

♥ **SLICED HOKKAIDO SCALLOPS** raw — 200
yuzu den miso

♥ **WAGYU TATAKI** raw — 280
truffle ponzu & fresh seasonal truffle

♥ **THINLY SLICED SCOTTISH SALMON** raw — 120
yuzu ponzu

BLUEFIN TUNA CARPACCIO raw — 140
clementine soy & crispy wild rice

ALASKAN KING CRAB SALAD raw — 195
wasabi mayonnaise

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

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

– fish – gluten – dairy – alcohol – eggs – nuts
– crustaceans – soya new – new in menu ♥ – guest love

Perfect for champagne

LOBSTER & CAVIAR 2600
Atlantic Blue Lobster with Caviar

LANGOUSTINES raw *1 pcs* 160

LANGOUSTINE TARTAR raw 330
tomato water, Spanish aroma olive oil

OYSTERS GILLARDEAU #2 raw *6/12 pcs* 300/600

GILLARDEAU N.3 GINFIZZ raw 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

new **THE CAVIAR CLOUD** — 270
savoury floating island, black caviar,
green pea crème anglaise

new **LA CERISE** — 570
foie gras, cherry confit, warm brioche

new **L'ABRICOT** — 570
foie gras, apricot confit, warm brioche

new **THE SCARLET PEPPER** — 520
Ramiro pepper, Alaskan king crab, black caviar

new **GRILLED ASPARAGUS & RED CAVIAR** — 300
grilled asparagus, salmon roe,
hollandaise sauce

TOMATO CARPACCIO raw — 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

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

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

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

– fish – gluten – dairy – alcohol – eggs – nuts
– crustaceans – seeds new – new in menu ♥ – guest love

Fish

new **TURBOT & BLACK CAVIAR** — 570
roasted turbot, black caviar,
champagne-verjus sauce

SALMON DONBURI RICE — 130
salmon, spicy mayo, kizami wasabi

THE CODFATHER — 190
miso-marinated black cod,
citrussy 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

new **SEAFOOD CARTEL** — *3200g* — 3500
Lobster, king crab, tiger prawns,
carabinero prawns, ebi prawns

Champagne beurre blanc sauce

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

Meat

new **BEEF ROSSINI** 850
Wagyu beef tenderloin, pan-seared foie gras,
crispy pommes Anna, black truffle sauce

♥ **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

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

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

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 50
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 / Earl Grey / Sencha / Milk Oolong / Jasmine / Peppermint / Camilo Herbs / Rooibos Green Lemon / South Sea Pearl / Strawberry & Kiwi

WATER

San Pellegrino 20/40

Acqua Panna 20/40

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