

PARIS ST TROPEZ DUBAI NEW YORK

VERDE
DUBAI

CRUDOS

Spicy beef tartare
Aji Amarillo, shallots, quail egg
E GR S 140

SALADS

Heirloom salad
Heirloom tomatoes, balsamic
and caramelized walnuts
D GF N V 75

Mixed salad
Mixed leaves,
mustard vinaigrette, tomatoes and nuts
GF N 45

Burrata
Homemade pesto,
cherry tomatoes
D GR N 195

Golden beet salad
Goat cheese,
orange dressing
D N 65

Cauliflower salad
Manchego
and caramelized walnuts
D GF N 70

Endive salad
Balsamic vinaigrette,
almond shavings and parmesan
D N 80

STARTERS

Prawn harissa
Harissa, rosemary and lemon zest
GF GR S 110

Pan-fried foie gras
Truffle sauce
D GR 105

PASTAS

Truffle penne
Mascarpone cream,
parmesan and truffle
D E V 210

Seafood Orzo
Seafood, tomato
and basil
D GR S 280

Lobster paccheri
Cherry tomato sauce
and white wine
D E GR S 395

PIZZETTA & TARTS

Truffle pizzetta - Verde Signature
Timeless and refined,
elevated with truffle
D V 280

Spicy Diavola
Topped with spicy salami
and rich tomato sauce
D 130

Margherita pizzetta
Mozzarella, basil
and tomatoes
D V 65

THE SEA

Grilled royal sea bream
Lemon-infused oil
GF GR S 240

Pan-seared langoustines
Chili and garlic
GF GR S 390

EXCEPTIONAL MEAT

Tomahawk 1.2 kg
An iconic cut
with intense marbling
GF GR 1 200

Lamb shoulder 1.2 kg
12-hour braised lamb shoulder,
rich & tender
GF 480

Wagyu Ribeye 5 category
Served with a creamy
béarnaise sauce
D E GF 230 / 100 g

Black Angus Ribeye 400 g
Served with homemade
apple mustard
GF GR 420

THE LAND

Milk fed lamb chop
Grilled,
served with pesto sauce
D GF GR N 290

**Traditional Pepper
Crusted Tournedos**
Served with pepper sauce
D GF / E GF GR 310

Veal « alla Milanese »
Fresh lemon and parmesan shavings
D E GR 390

Whole black legs chicken 1.5 kg
Truffle sauce and fresh truffle
D GF GR 640

SIDES

Green beans
GF V 45

Spinach
GF GR V 45

Homemade french fries
V 45

Ratatouille
GF GR V 45

Mashed potatoes
D GF V 45

Truffle supplement
GF V 25