

PARIS RAMATUELLE DUBAI NEW YORK

VERDE
BEACH

CRUDOS

Yellowtail crudo
Aguachile, coconut milk,
lime and olive oil
GF S 32

Fresh oysters N°3 - 6 pcs
Served on ice
with lemon and shallot vinegar
GF S 49

Tuna tartare
Truffle and yuzu
vinaigrette
GF N S 36

Wagyu carpaccio
Black garlic,
mustard seeds
D E GR N 42

Caviar
Prestige Oscietra
100g 350 | 250g 850

Sea bass carpaccio
Lime, bottarga
and olive oil
GF S 34

SALADS

Caesar Cardini salad
Crisp romaine, anchovies,
parmesan and golden croutons
D E S 24

Tomato & cucumber salad
Olives, fresh cheese
and chilled tomato juice
D GF V 26

Zucchini salad
Fennel, fresh herbs
and clementine vinaigrette
V 22

Burrata
Heirloom tomatoes,
basil and olive oil
D GF V 32

King crab salad
Lettuce, avocado and orange
GF S 49

Tropezian salad
Tuna, quail eggs,
capers, potatoes and olives
E GF S 32

Seasonal melon
Aged beef cecina
GF S 28

STARTERS

Grilled wild prawns
Romanesco sauce,
toasted almonds
GF GR N S 34

Plancha-grilled calamari
Grilled with parsley garlic butter,
piquillos and paprika
D GF S 32

Baby artichoke
Lemon labneh
and parmesan
D GF V 26

PIZZETTA & TARTS

Truffle pizzetta - Verde Signature
A timeless refined classic,
elevated with truffle
D V 32

Provençal thin tart
Fresh Provençal tomatoes,
basil and olive oil
D V 22

Cecina pizzetta
Tomato sauce, stracciatella
and finely sliced beef Cecina
D 28

A - Alcohol | D - Dairy | E - Eggs | GF - Gluten free | GR - Garlic | N - Nuts | S - Seafood/Shellfish | V - Vegetarian

PASTAS

Truffle macaroni
Mascarpone cream,
parmesan and truffle
D V 40

Ravioli
Spinach and ricotta filling,
sage butter
D E V 34

Rigatoni all'Arrabbiata
Al dente rigatoni
with spicy tomato sauce
D GR V 32

Lobster linguine
Cherry tomatoes,
olive oil and fresh herbs
D GR S 50 / 100 g

THE SEA

Royal sea bream fillet
Served with Riviera condiment
GF GR N S 42

Catch of the day - Whole fish
Freshly selected and prepared
with elegant simplicity
GF GR S
Market availability

Dover sole meunière 500 g
Cooked in butter or grilled
D S 90

Mediterranean octopus
Grilled, served with potatoes
and sauce vierge
GF GR N S 56

Lobster
Grilled with lemon butter
and fresh herbs
D GF S 42 / 100 g

THE LAND

Veal « alla Milanese » - To share
Fresh lemon and parmesan shavings
D E GR 62

Exceptional meat selection
Selection of the day
A D E GF
Market availability

Beef tournedos
Savory jus with sarriette herbs
A D GF 68

Angus ribeye 350 g
Served with olive oil béarnaise sauce
GF GR 85

Chicken supreme
Golden roasted with truffle sauce
D GF GR 41

SIDES

Fragrant rice
Thyme, lemon
GF GR V 14

Sautéed zucchini
With fennel seeds
GF GR V 14

Baby gem lettuce
Olive oil, lemon
GF V 14

Homemade french fries
GF V 14
Truffle supplement 18

Mashed potatoes
D GF V 14
Truffle supplement 18

Please inform our staff of any dietary requirements before ordering.
The restaurant does not accept cheques. Net prices & service included - June 2026