



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
by Reif Othman

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

🐟 – fish 🥐 – gluten 🥄 – dairy 🍷 – alcohol ○ – eggs ☺ – nuts

🦐 – crustaceans 🥐 – soya new – 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 ₽ 10

3/6 pcs

10/20

Choose from our wide variety
of home-baked breads

Baguette / Black baguette / Sesame grissini /
Borodinsky bread / Multi-seed wholegrain /
Cheese crackers with flowers / Gluten-free
quinoa bread

CHEESE SERVICE ₽ 350/650

250/500 g

Award-winning cheeses from France (MOF)

Served with our oat crackers and a jam pairing

Our artisanal selection changes
with the seasons.

New starters

GILLARDEAU N.3 GINFIZZ	🐟 <small>Y</small> <small>raw</small>	675
gin foam, caviar, lime zest		
LANGOUSTINE TARTAR	🐟 <small>raw</small>	330
tomato water, Spanish aroma olive oil		
TOMATO CARPACCIO	🍅🧅🧅 <small>raw</small>	160
red miso dressing, stracciatella, basil oil		
DUO TUNA TARTAR	🐟🧅🧅 <small>Q</small> <small>raw</small>	225
Toro, Akami, wasabi dressing, quail egg		
KIWAMI WAGYU TATAKI	🐂🧅 <small>raw</small>	300
wagyu 9+, truffle ponzu, mizuna, fresh seasonal truffle		
CHINESE BREAD	🥟 <small>Q</small>	190
stuffed with sour cream and caviar		
PADRON PEPPERS	🌶️ <small>Q</small>	75
wagyu fat, truffle oil, and espelette pepper		
CAVIAR & WAGYU TARTAR	🐟🧅🧅 <small>Q</small>	180
wagyu tenderloin, sesame dressing, black caviar, black truffle		
LOBSTER & CAVIAR	🦞 <small>Q</small>	2600
Atlantic Blue Lobster with Caviar		

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Starters

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

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

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 by Reif Othman

- 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
Bottarga	🐟	50 g	320
Seasonal truffle		10 g	300

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Fish

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

Sea Bass, sake beurre blanc sauce per 100 g 50

new SEAFOOD CARTEL

3200g 3500

Lobster, king crab, tiger prawns,
carabinero prawns, evil prawns

Champagne beurre blanc sauce

Meat

♥	AUSTRALIAN WAGYU MB7+	₩₩₩	650
	beef tenderloin, Korean mustard, caramelized soy sauce		
	ROASTED BABY CHICKEN	₩₩₩	600 g 250
	chicken, miso and sake marinade, baby potatoes		

Meat to share

MILK-FED LAMB	per 100 g	80
braised lamb shoulder, lamb jus		
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		

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Side dishes

FRENCH FRIES	40
Paillason 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	serves 2-4 per.
MUSHROOM KAMAMESHI	190
japanese rice, mushrooms, truffle oil	serves 3-4 per.
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

Apple / Orange / Pineapple / Tomato / Cranberry / Grapefruit	50
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SIGNATURE MOCKTAILS

Yuzu and Blood Orange Gimlet / Cucumber Gin Tonic / Peach and Mango Bellini / Bloody Mary	60
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FRESH JUICES

Orange / Grapefruit	40
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HOT DRINKS

COFFEE

Espresso / Double espresso	20/25
Americano / Cappuccino / Latte / Flat White / Macchiato	30

HOT CHOCOLATE

35

TEA

Assam Breakfast / Earl Grey / Oolong / Jasmine Pearls / Sencha / Black Currant and Hibiscus / Chamomile / Genmaicha / Peppermint	30
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WATER

San Pellegrino	20/40
Acqua Panna	20/40