



# 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

	<b>WHOLE KINMEDAI FISH</b>	   	650
	thinly sliced with NAHATÉ Dressing		
	<b>TRIO TARTAR</b>	    	275
	salmon / tuna / hamachi with crispy nori		
♥	<b>OTORO &amp; CAVIAR TART</b>	   	150
	<b>HOKKAIDO SCALLOP TARTAR &amp; UNI</b>	  	240
♥	<b>SLICED HOKKAIDO SCALLOPS</b>	   	200
	yuzu den miso		
♥	<b>WAGYU TATAKI</b>	  	280
	truffle ponzu & fresh seasonal truffle		
♥	<b>THINLY SLICED SCOTTISH SALMON</b>	   	120
	yuzu ponzu		
	<b>BLUEFIN TUNA CARPACCIO</b>	   	140
	clementine soy & crispy wild rice		
	<b>SWEET PRAWNS</b>	    	170
	gooseberry sauce		
	<b>ALASKAN KING CRAB SALAD</b>	  	195
	wasabi mayonnaise		
	<b>SEA URCHINS</b>	     	1 pcs 120
	<b>LANGOUSTINES</b>	   	1 pcs 160
	<b>OYSTERS GILLARDEAU #2</b>		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 / Sesame grissini /  
Borodinsky bread / Multi-seed wholegrain /  
Cheese crackers with flowers / 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

**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 TARTARE 190

DOP San Marzano tomatoes,  
chives, tobiko, black caviar

## WAGYU TARTARE 120

beef, Parmesan foam, tobiko, spices





## 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 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

♥	<b>KING CRAB ORZO</b>	🦀🍷🌿	340
	orzo, king crab		
	<b>ZOODLE</b>	🌿🥚	90
	zucchini noodles, praline dressing, hazelnut		
	<b>LORD OF THE LOBSTER</b>	🦀🌿🍷	390
	spaghetti with lobster, creamy bisque, lobster foam		
	<b>HOLY SHELLS!</b>	🦀🌿	220
	hard grain pasta with Mediterranean clams, coconut and lemongrass sauce		
	<b>BURRATA DRAMA</b>	🌿🍷🐟🥚🥚 <span>raw</span>	260
	homemade ravioli with burrata, sea urchin, parmesan foam, parsley sauce, olive powder		

## Pasta to share

<b>SIGNATURE SPAGHETTI</b>	🌿🍷🥚	120
champagne and yuzu sauce, gremolata		

### Extra toppings of your choice:

♥	Caviar	🐟	50 g	770
	Bottarga	🐟	50 g	320
	Seasonal truffle		10 g	300

🐟 – fish   🌿 – gluten   🍷 – dairy   🥚 – alcohol   🥚 – eggs   🥚 – nuts

🦀 – crustaceans   🌿 – soya   new – new in menu   ♥ – guest love



## Fish

### 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, 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

	<b>FRENCH FRIES</b>		40
	Paillasson style potatoes		
	<b>CAULIFLOWER PURÉE</b>	🍴	40
	cauliflower florets, chocolate and garlic toffee		
♥	<b>MASHED POTATOES</b>	🍴	40
	potatoes, butter		
	<b>GLAZED CARROTS</b>		40
	carrots, rice vinegar glaze		
	<b>PILAF RICE</b>	🍴	40
	rice, butter		
♥	<b>BABY POTATOES</b>	🍴	90
	potatoes, porcini butter, smoked glaze		
	<b>STEAMED VEGETABLES</b>		40
	seasonal vegetables, olive oil		
	<b>BIG SALAD BOWL</b>	🍴	130
	mixed lettuce, apple balsamic dressing		serves 2-4 per.
	<b>MUSHROOM KAMAMESHI</b>	🍴🐟🍴	190
	japanese rice, mushrooms, truffle oil		serves 3-4 per.
	<b>TRUFFLE &amp; CAVIAR MASHED POTATOES</b>	🍴🐟	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