



*Sass Café Dubai offers a wide variety of dishes typical of the South of France, with menu design infused by Mediterranean influences. Dishes from the region have been molded by sun, sea, and an emphasis on fresh high quality ingredients prepared with an enhanced combination of flavors. Sass Café dining is seamlessly complemented by an extensive wine list and a signature Sass Café cocktail menu.*

## Les Entrées

<b>Salade Sassa</b>	75
<i>mixed leaves with artichokes, grilled vegetables and balsamic</i>	
<b>Salade de Roquette et Copeaux de Parmesan</b> (V) (G) (D)	65
<i>rocket salad with datterini tomatoes and parmesan cheese</i>	
<b>Salade de Homard</b> (S)	195
<i>marinated lobster, baby spinach salad and crispy quinoa</i>	
<b>Salade de Poulet Confit et Quinoa</b> (D)	90
<i>quinoa salad with corn-fed chicken confit, feta cheese and spinach</i>	
<b>Salade de King Crabe</b> (S) (D)	165
<i>king crab, lemon-mayonnaise and avocado salad</i>	
<b>Burrata Cremosa</b> (V) (D)	105
<i>150 grams burrata with cherry tomatoes and olive oil</i>	
<b>Burrata Cremosa a la Truffe</b> (V) (D)	135
<i>150 grams burrata with rocket salad and freshly shaved truffle</i>	
<b>Carpaccio de Boeuf à la Sassa</b> (D)	90
<i>beef carpaccio, sundried peppers and Dijon mustard mayonnaise</i>	
<b>Carpaccio de Loup de Mer &amp; Vinaigrette de Truffes</b> (S)	95
<i>sea bass carpaccio with lime and truffle dressing</i>	

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<b>Tartare de Boeuf</b> (G) (S) (D) <i>beef tartar with pickles, paprika, anchovies, raw eggs and homemade fries</i>	95
<b>Tartare de Sériole</b> (G) (S) <i>yellowtail tartar with chives and oscietra caviar (5g)</i>	195
<b>Tartare de Thon et Guacamole</b> (D) (S) <i>tuna tartar with guacamole and salad baby leaves</i>	85
<b>Tartare de Saumon &amp; Avocat</b> (D) (S) <i>organic salmon tartar, avocado, fresh cream and black rice crackers</i>	90
<b>Ceviche de Loup de Mer</b> (S) <i>seabass ceviche marinated in lime, red onion and coriander</i>	80
<b>Caviar Oscière 50g</b> <i>Oscietra caviar served on ice with classic condiments</i>	1500
<b>Oysters</b> (S) <i>a half dozen of Tzarskaya oysters served with mignonette</i>	185
<b>Plateau du Pêcheur</b> (D) (S) <i>variation of sashimi, oysters, lobster, tartars, crab salad and ceviche</i>	725
<b>Calamars Frits</b> (G) (S) <i>fried squid with zucchini ribbons and lemon</i>	65

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***Cecina de Leon*** (G) 120  
*cured beef with semi dried tomatoes and rocket salad*

***Terrine de Foie Gras à la Confiture d'Oignons*** (G) 145  
*foie gras terrine with apple onion jam, brioche*

***Crevettes Grillées*** (S) (G) 135  
*grilled tiger prawn in Spanish chilies (spicy), crispy bread crumbs on the top*

***Escargots de Bourgogne*** (D) (G) 85  
*french snails with garlic butter and parsley*

### **Risottos**

***Risotto de Langoustines*** (S) (D) 185  
*langoustine risotto and parmesan cheese crackers*

***Risotto aux Cèpes*** (V) (D) 125  
*porcini mushroom risotto and parmesan cheese*

### **Pasta**

***Spaghettoni à la sauce tomate*** (V) (G) 85  
*spaghettoni with fresh tomato sauce*

***Penne Arrabbiata*** (V) (G) 90  
*penne with spicy tomato sauce and parsley*

<b>Linguine au Pistou</b> (V) (G) (D) <i>linguine with creamy basil pesto and semi dried romano tomatoes</i>	90
<b>Tortellini Maison</b> (G) (D) <i>corn-fed chicken homemade tortellini with button mushrooms and Black truffle</i>	185
<b>Spaghettini au Homard</b> (D) (G) (S) <i>lobster spaghettini with cream and spicy tomato sauce</i>	215
<b>Linguine à la crème de Truffe</b> (V) (G) (D) <i>linguine with freshly shaved black truffle and fresh cream</i>	195
<b>Tagliatelle aux Fruits de Mer</b> (S) (G) <i>tagliatelle with tiger shrimp and squid</i>	155
 <b><u>Les Poissons</u></b>	
<b>Saumon Grillé</b> (S) <i>grilled fillet of organic salmon with sautéed spinach and salsa verde</i>	180
<b>Homard Canadien Grillé au BBQ avec Beurre de Coriandre</b> (S) (D) <i>BBQ grilled Canadian lobster with red chili, lime coriander butter</i>	355
<b>Sole Meunière</b> (S) (D) <i>whole sautéed Atlantic sole with lemon butter sauce and parsley</i>	365

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**Loup de Mer à la Provençale (S)** 225  
*grilled fillet of sea bass with Mediterranean vegetables and garlic*

**Loup de Mer Grillé / Bar Grillé (S)** 495  
*whole grilled sea bass served with Mediterranean vegetables and gratin dauphinois*

### **Les Viandes**

**Poussin Grillé à l'Ail de Provence (D)** 160  
*grilled baby chicken marinated in garlic and lemon*

**Côtelettes d'Agneau Grillées** 220  
*grilled lamb cutlets with braised balsamic shallots and thyme juice*

**Piccata de Veau au Citron (G) (D)** 170  
*veal scaloppine with lemon sauce*

**Oreille d'Eléphant (G) (D)** 220  
*veal cutlet Milanese style*

**Classique Filet de Boeuf à la Sassa (D)** 245  
*beef tenderloin with garlic butter sauce*

<b>Tomahawk Steak (D)</b>	695
<i>grilled Tomahawk steak served with Béarnaise sauce</i>	
<i>additional shaved black truffle min 2grams</i>	20/gr
<b>Côte de Veau Rôtie (D)</b>	240
<i>slow roasted veal chop, piquillo peppers</i>	
<b>Suprême de Poulet Fermier, Rossini</b>	195
<i>cornfed chicken breast Rossini, foie gras, morrels and black truffle</i>	
<b>Grilled Wagyu Ribeye 250g</b>	340

*Served with your choice of sauce: Béarnaise, Dijon Mustard or Thyme Jus*

## Les Accompagnements

<b>Haricots Verts</b> <i>steamed green beans</i>	45
<b>Purée de Pommes de Terre</b> (V) (D) <i>mashed potatoes</i>	45
<b>Purée de Pommes de Terre aux Truffes</b> (V) (D) <i>mashed potatoes with truffles</i>	85
<b>Légumes Printaniers Sautés</b> (V) <i>sautéed mixed vegetables</i>	50
<b>Gratin Dauphinois</b> (D) (G) <i>potato gratin and fresh cream</i>	45
<b>Petite Salade</b> <i>small house salad</i>	40
<b>Frites Maison</b> <i>homemade french fries</i>	45

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