



NAHATÉ

HOME OF JACOB

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 our culinary vision represents gastronomic open-mindedness and unity, showcasing the flavors we bring back from all parts of the globe we visit and that inspire us. Every dish is a tribute to 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 Jencya*

Raw bar by Reif Othman

	WHOLE KINMEDAI FISH	  	650
	thinly sliced with Nahate Dressing		
	TRIO TARTAR	   	275
	salmon/ tuna/ hamachi with crispy nori		
♥	OTORO & CAVIAR TART	   	150
	HOKKAIDO SCALLOPS	  	240
	TARTAR & UNI		
♥	SLICED HOKKAIDO SCALLOPS	   	200
	yuzu den miso		
♥	WAGYU TATAKI	  	280
	truffle ponzu & fresh seasonal truffle		
♥	THINLY SLICE	   	120
	SCOTTISH SALMON		
	yuzu ponzu		
	BLUEFIN TUNA CARPACCIO	   	140
	clementine soy & crispy wild rice		
	SWEET PRAWNS	    	170
	gooseberries sauce		
	ALASKAN KING CRAB SALAD	  	195
	wasabi mayonnaise		
	LANGOUSTINES	   	160

Oysters





GILLARDEAU NO. 2  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:

	50gr	125gr	250gr	500gr	1000gr
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 gr 350/650

Award-winning cheeses
from France (MOF)

Served with our oat crackers and jam pairing

Our artisanal selection changes
with the seasons.

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

Starters

- new** **THE ARISTOCRUNCH**   **raw** 390
Edible shell oyster served with yuzu gel, Gillardeau oyster, black caviar
- WATERMELON AND FETA**  90
watermelon, Lemnos feta, tarragon oil
- PRAWN CARPACCIO**   **raw** 225
shrimps, 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**    **raw** 120
beef, parmesan foam, tobiko, spices
- MIXED SALAD**  65
lettuce, cucumber, Taggiasca olives, tomatoes, mustard seeds
- new** **MELON MATTERS**  95
Sliced melon and cucumber carpaccio, hazelnut, yuzu honey dressing

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, straciatella
foam, winter truffle
- CAVIAR PIZZA** 🍷🍷🐟 450
Parmesan e pecorino sauce,
mozzarella, straciatella,
chives and caviar

Pasta

- ♥ **KING CRAB ORZO** 🦀🍷 340
orzo, king crab
- ZOODLE** 🥬🥜 90
zucchini noodles, praline
dressing, hazelnut
- new** **LORD OF THE LOBSTER** 🦀🍷🍷 390
Spaghetti with lobster,
creamy bisque, lobster foam
- new** **HOLY SHELLS!** 🦀🥬 220
Hard grain pasta with
Mediterranean clams, coconut
and lemongrass sauce
- new** **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 gr 770
- Bottarga** 🐟 50 gr 320
- Seasonal truffle** 10 gr 300

Fish

new	THE CODFATHER	 	190
	Miso-marinated black cod, citrusy wasabi sauce		
	LARGE JAPANESE SCALLOPS	 	310
	shio koji, morels, samphire, sake-marinated red caviar		

Fish to share

	ROASTED FISH			
	Dover Sole meunière		by 100 gr	120
	Turbot à la Grenobloise	 	by 100 gr	90
	STEAMED FISH	 	by 100 gr	50
	Sea Bass, sake beurre blanc sauce			

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fee and 5% VAT.

Meat

- ♥ **AUSTRALIAN WAGYU MB7+** 🌿🍷🥛 650
beef tenderloin, Korean mustard,
caramelized soy sauce
- ROASTED BABY CHICKEN** 🌿🍷🥛 600 gr 250
chicken, miso and sake
marinade, baby potatoes

Meat to share

- MILK-FED LAMB** by 100 gr 80
braised lamb shoulder, lamb jus
- AUSTRALIAN WAGYU MB7+** 🌿🍷🥛
beef, Korean mustard, caramelized
soy sauce
- Striploin 500 gr 790
- Ribeye 500 gr 690
- AUSTRALIAN WAGYU MB9+** 🌿🍷🥛 by 100 gr 160
beef tomahawk, Korean mustard,
soy caramel sauce

Side dishes

	FRENCH FRIES		40
	Paillasson 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	for 2-4 per.	
	TRUFFLE & CAVIAR MASHED POTATOES	🍴🐟	360
	potatoes, caviar, black truffle		

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Soft drinks

SOFT DRINKS

Coca Cola / Coca Cola Zero	30
Fever Tree Soda / Grapefruit Soda / Indian Tonic / Mediterranean Tonic / Ginger Ale	30
Lemonades Mango and Ginger / Yuzu and Blood Orange / Apple and Mint	40
Energy Drinks Red Bull / Red Bull Watermelon / Red Bull Sugar Free	35

BOTTLED PREMIUM JUICES

Apple / Orange / Pineapple / Tomato / Cranberry	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
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TEA	30
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Assam Breakfast / Earl Grey /
Oolong / Jasmine Pearls / Sencha /
Black Currant and Hibiscus /
Chamomile / Genmaicha / Peppermint

WATER

San Pellegrino	20/40
Acqua Panna	20/40