



ALENA

MENU

The Culinary Art is Sacred

FIRST BITES

BREAD BASKET	38
Aubergine cream & roasted tomato	
SPICE PLATE	32
Chili dip, sliced chili & pickled chili	
OYSTERS (3/6)	108/215
SPANISH ANCHOVIES	52
Tomato seeds, green chili & local olive oil	
RICOTTA FRESCA	78
Figs, honeycomb & brioche	
ORGANIC CORN SALAD	56
Fresh corn, herbs, lime & pine nuts	
TUNA TARTARE	92
Aioli & chili on toasted brioche (Optional: caviar +62)	
OKRA	58
Tomato sauce & salsa verde	
CHOPPED LIVER	48
Chicken liver, onion & mustard	

STARTERS

LEAF SALAD	76
Lemon-roasted almonds & citrus vinaigrette	
CAESAR SALAD	82
Half-boiled egg, anchovies & capers	
Optional: bacon +28 / grilled chicken +22 / grilled shrimp +40	
ROASTED LITTLE GEM	78
Brown butter, Ha'Meiri cheese & toasted almonds	
BLUE CRAB ON OLIVE OIL BRIOCHE	96
Crab bisque, butter & lemon zest	
FISH CRUDO	82
Citrus & herbs	
CALAMARI SKEWER	120
Chicken stock, garlic & greens	
BEEF TARTARE	88
Tonnato aioli, tomato seeds & roasted focaccia	
ZUCCHINI PIZZETTA	62
Za'atar, onion, yogurt & sumac	

IN BETWEEN

ALENA PIZZA	86
Charred aubergine, Hameiri cheese, egg yolk & tetbileh	
MEATBALLS MEZZI RIGATONI	118
Tomatoes, chicken stock, basil & parmesan	
PUMPKIN TORTELLINI	56/98
Brown butter, coriander seeds, sage & za'atar	
PICI CACIO E PEPE	56/98
Butter, roasted black pepper & Pecorino	
PEACH RISOTTO	56/98
Prosecco, parmesan & purple basil	
TOMATO SPAGHETTINI & GROUPER SKEWER	130
Garlic, chili & salsa verde	

MAINS

GROUPER FILLET	152
Bisque & grilled polenta	
OPEN SEABASS	170
Spinach & salsa verde	
CHARRED ORGANIC CHICKEN	115
Charred vegetables, anchovy & caper salsa	
THE NORMAN BURGER	88
Brioche, tartar sauce, fries	
Optional: cheese +15 / bacon +28	
OCTOPUS SKEWER	84/148
Lamb fat, potato & yogurt	
WIENER SCHNITZEL	125
Spazle, butter & mazrieh cucumber salad	
CUT OF THE DAY	78 (Price per 100 grams)
Choice of side dish	

SIDE DISHES

Green salad | Roasted Potatoes | Seasonal Greens | Fries

Please let your server know of any food allergies or dietary restrictions