



BUSSOLA

# **Aperitivo**

**AED 38**

## **White Wine**

*Pinot Grigio, Da Luca, Sicilia*

## **Red Wine**

*Nero d'Avola, Da Luca, Sicilia*

## **Rose**

*Pinot Grigio, Rose, Italia*

## **Prosecco**

*Prosecco, Da Luca, Veneto*

*Prosecco Rose, Da Luca, Veneto*

## **Beer**

*Peroni Bottle*

## **Classic Cocktails**

*Mojito*

*Hugo*

*Margarita*

*Cosmopolitan*

*Negroni*

*Aperol Spritz*

*Whiskey Sour*

## **Spirits**

*Stolichnaya vodka*

*Tanqueray Gin*

*Bacardi Carta Blanca*

*Dewars Whisky*

*Jose Cuervo Gold Tequila*

**From 4pm to 7pm**

# CICCHETTI

**Indulge in a fine selection of authentic Italian tapas with your favorite beverage at Bussola**

**AED 99 Cicchetti board (good for 2)**

**AED 159 Cicchetti board with 2 selected beverages**

**AED 229 Cicchetti board with selected bottle of grape**

**Daily from 4PM - 7PM**

**(P)** Contain Pork **(N)** Nuts **(D)** Dairy

All prices are in UAE dirhams and inclusive of 10% service charge, 7% government fees and 5% VAT

# Bussola Patio Menu

## Appetizers/Salads

### Ostriche 246

**(R)(S)(D)** Oysters Gillardeau No.3, Marenne di Oleron  
(6pcs)

### Tartare di tonno 86

**(R)(D)** Yellow fin tuna tartare with capers, basil, samphire and strawberry capers relish

### Burrata 155

**(V)(D)** 300g Burrata cheese, heirloom tomatoes, extra virgin olive oil and fresh basil

### Carpaccio di manzo 112

**(D)(R)** Raw beef Carpaccio with Cipriani dressing, croutons, mushrooms and  
Pamigiano Reggiano cheese

### Insalata di rucola 58

**(V)(D)** Arugula salad with Grana Padano cheese, cherry tomatoes and balsamic dressing

### Insalata invernale 78

**(N)(V)** Crunchy kale, roasted butternut squash, chickpeas, mix seeds and nuts, pomegranate

### Insalata di pomodori 78

**(V)** Heirloom tomato salad with fresh basil and olive oil

### Carpaccio di branzino agli agrumi 98

**(R)** Line caught seabass carpaccio with mix citrus and fine herbs salad

### Frittura di paranza 155

**(S)(D)** Deep fried Mediterranean seafood with zucchini and roasted garlic mayonnaise

## Sandwiches /Burgers

### Focacciella al prosciutto crudo 88

**(P)(D)** Home made focaccia with parma ham

### Burger di fassone con funghi e tartufo 94

**(D)** Grilled fassone beef patty with potato bun, sautéed mushrooms, truffle and  
Cheddar cheese

**(P)** Contain Pork **(V)** Vegetarian **(A)** Alcohol **(N)** Nuts **(D)** Dairy **(S)** Shellfish **(R)** Raw  
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# Pizza

## La Bussola 95

**(D)** Tomato sauce, mozzarella cheese, datterino tomatoes, beef bresaola, porcini mushrooms, Parmigiano Reggiano cheese, truffle oil

## La Tartufata 114

**(V)(D)** Mozzarella cheese, Parmigiano Reggiano cheese, white truffle cream, black truffle carpaccio, porcini mushrooms

## Parma e Bufala 98

**(P)(D)** Buffalo mozzarella cheese, datterino tomatoes, prosciutto di parma, rocket leaves and Parmigiano Reggiano cheese

# Mains

## Fusilloni alla Norma 88

**(D)(V)** Fusilloni pasta, aubergine, tomato sauce, aged ricotta cheese, fresh basil

## Pollo con vegetali e crema di patata 155

**(A)(D)** Chicken supreme with potato mousse and glazed vegetables

## Polipo alla plancia con nuvola di patata e padron peppers 210

**(S)(D)** Octopus tentacle with potato foam and deep fried Padron peppers

## Salmone erbe e asparagi 186

**(D)** Herb crusted salmon with asparagus and Franciacorta froth

# Desserts

## Gelati

AED 26

Bourbon vanilla, Pistachio, Chocolate, Hazelnut

## Millefoglie con crema diplomatica aromatizzata e frutti di bosco 50

**(D)(N)** Bussola mille-fuille with diplomat cream and berries fruit

## Tiramisu 50

**(A)(D)(N)** Traditional layered mousse of Mascarpone cheese and zabaione with Savoiardi biscuits dipped in espresso and black rum

## Frutta fresca di stagione 58

Seasonal fruit platter

## **Champagne & Sparkling by the glass**

|  |     |
|--|-----|
| <i>Prosecco, Bottega, Veneto</i>         | 75  |
| <i>Laurent Perrier Brut, La Cuveé NV</i> | 152 |

## **Rose by the glass**

|   |    |
|---|----|
| <i>Pinot Grigio Rosé, Italia, Lombardia</i> | 60 |
| <i>The Hidden Sea Rosé, South Australia</i> | 62 |
| <i>Château Minuty, Côtes de Provence</i>    | 85 |

## **White wines by the glass**

|   |     |
|---|-----|
| <i>Pinot Grigio, Gabbiano, Veneto</i>             | 60  |
| <i>Insolia, Feudo Principi di Butera, Sicilia</i> | 65  |
| <i>Gavi, Beni di Batasiolo, Piemonte</i>          | 72  |
| <i>Chardonnay, Tormaresca, Puglia</i>             | 75  |
| <i>Sauvignon Blanc, Cloudy Bay, Marlborough</i>   | 110 |

## **Red wines by the glass**

|   |     |
|---|-----|
| <i>Chianti DOCG, Gabbiano, Toscana</i>                  | 60  |
| <i>Shiraz, The Hidden Sea</i>                           | 62  |
| <i>Baccolo Rosso, Famiglia Cielo, Veneto</i>            | 65  |
| <i>Nero D' Avola, Feudo Principi di Butera, Sicilia</i> | 70  |
| <i>Villa Antinori Rosso, Antinori, Toscana</i>          | 95  |
| <i>Amarone Valpolicella Classico, Luigi Righett</i>     | 110 |

## ***Bussola Martini Selections / 75***

***Malfy gin and dry vermouth***  
*Italian flavor of lemon from Sorrento*

***Gin Mare and dry vermouth***  
*Mediterranean flavor of rosemary, olives and basil*

***Bombay and dry vermouth***  
*Classic London dry gin*

***Tanqueray 10 and dry vermouth***  
*Citrus flavor and grapefruit essence*

## ***Bussola Negroni Selections / 70***

***Bianchi***  
*Tanqueray 10, Suze, Lillet blanc*

***Mazcaloni***  
*Campari, Martini Rosso, Mezcal*

***Cold Brew***  
*Campari infused with coffee beans, Martini Rosso, Tia Maria*

***Esotico***  
*Campari infused with coconut oil, Martini Rosso, Tanqueray 10, Pandan Cordial*

***Sbagliato***  
*Campari, Martini Rosso, Prosecco*

***Classico***  
*Campari, Martini Rosso, Tanqueray 10*

## ***Bussola Signature Cocktails / 80***

### ***Amaro Mia***

*Grey Goose, cherry brandy, watermelon juice, orange bitter*

### ***La Tartufo***

*Truffle Tanqueray 10, Suze, basil leaves, lemon juice, sugar syrup*

### ***Martini della Passione***

*Ciroc Vodka, passion fruit, sugar syrup*

### ***Salvatore***

*Bulleit Bourbon, Amaro Averna, cherry bitter, egg white, lemon juice, maple syrup*

### ***La Tiramisu***

*Hennessy VS, Kahlua, crème de cacao, cold brew coffee, egg yolk, mascarpone*

### ***Martini al Anguria***

*Ciroc Vodka, fresh watermelon, sugar syrup*

### ***Amalfy Sour***

*Grey Goose, Limoncello, lemon juice, egg white, fresh strawberries, honey*

### ***Siena Cioccolato***

*Bulleit Bourbon, Red Elixir, Taylors Tawny, grapefruit bitter, maple syrup*



# Classic Cocktails / 65

## **Bellini**

*Prosecco, peach puree*

## **Old Fashion**

*Jim Beam Whiskey, Angostura Bitter*

## **Hugo**

*Prosecco, elderflower syrup, mint leaves*

## **Italian job**

*Campari, Limoncello, Prosecco, lime juice, sugar syrup, mint leaves*

## **Daiquiri**

*Bacardi white rum, lime juice, sugar syrup*

## **Manhattan**

*Jim Beam, Martini Rosso, Angostura Bitter*

## **Tequila Paloma**

*Jose Cuervo silver, Triple sec, grapefruit juice*

## **Caipirinha**

*Cachaca 51 rum, fresh lime, brown sugar*

## **Cosmopolitan**

*Stolichnaya vodka, triple sec, lemon juice, cranberry juice*

## **Mai Tai**

*Bacardi Carta Blanca, dark rum, Amaretto, pineapple juice, grenadine*

## **Passion Fruit Martini**

*Stolichnaya Vodka, triple sec, Passion fruit puree, sugar*

## **Espresso Martini**

*Stolichnaya Vodka, Kahlua, espresso*

## *Bussola Cigar Selections*

|  |            |
|--|------------|
| <b>FUENTE EXQUISITOS 50</b>            | <b>155</b> |
| <b>FUENTE CHATEAU FUENTE</b>           | <b>210</b> |
| <b>FUENTE HEMINGWAY</b>                | <b>265</b> |
| <b>FUENTE HEM CLASSIC 25</b>           | <b>410</b> |
| <b>FUENTE DON CARLOS ROBUSTO 25</b>    | <b>420</b> |
| <b>FUENTE OPUS ROBUSTO 3</b>           | <b>490</b> |
| <b>FUENTE OPUS SBELICOSO</b>           | <b>520</b> |
| <b>CAMACHO COROJO ROBUSTO TUBOS</b>    | <b>240</b> |
| <b>DAVIDOFF GRAND CRU NO.5</b>         | <b>265</b> |
| <b>DAVIDOFF WSC PETIT CORONA CELLO</b> | <b>285</b> |
| <b>DAVIDOFF NICARAGUA SHORT CORONA</b> | <b>290</b> |
| <b>DAVIDOFF WSC LATE HOUR ROBUSTO</b>  | <b>490</b> |

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## **Gin**

|                                |    |
|--------------------------------|----|
| <i>Hendricks</i>               | 54 |
| <i>Tanqueray 10</i>            | 54 |
| <i>Caorunn</i>                 | 58 |
| <i>Gin Mare'</i>               | 58 |
| <i>Plymouth Gin</i>            | 58 |
| <i>Beefeater 24</i>            | 60 |
| <i>Roku</i>                    | 65 |
| <i>Nikka Coffey gin, Japan</i> | 66 |
| <i>London No.1 Blue Gin</i>    | 70 |
| <i>The Botanist</i>            | 70 |
| <i>Monkey 47</i>               | 85 |

## **Vodka**

|                          |     |
|--------------------------|-----|
| <i>Beluga</i>            | 60  |
| <i>Cîroc</i>             | 60  |
| <i>Belvedere</i>         | 65  |
| <i>Grey Goose</i>        | 65  |
| <i>Cariel Vanilla</i>    | 70  |
| <i>Beluga Noble Gold</i> | 160 |

## **Whisky**

|                                  |     |
|----------------------------------|-----|
| <i>Johnny Walker Black Label</i> | 52  |
| <i>Jameson</i>                   | 48  |
| <i>J&amp;B rare</i>              | 48  |
| <i>Jack Daniel's</i>             | 50  |
| <i>Glenfiddich 12 years</i>      | 60  |
| <i>Glenfiddich 15 years</i>      | 64  |
| <i>Glenfiddich 18 years</i>      | 76  |
| <i>Glenmorangie 10 years</i>     | 60  |
| <i>Chivas Regal 12 years</i>     | 60  |
| <i>Glenfiddich 21 years</i>      | 120 |
| <i>Johnny Walker Blue Label</i>  | 220 |

## **Rum**

|                              |     |
|------------------------------|-----|
| <i>Mount Gay</i>             | 60  |
| <i>Bacardi Grand Reserva</i> | 60  |
| <i>Matusalem classic</i>     | 65  |
| <i>Agostura Rum 7 years</i>  | 80  |
| <i>Zacapa Rum 23</i>         | 90  |
| <i>Zacapa XO</i>             | 120 |

## **Tequila**

|                           |     |
|---------------------------|-----|
| <i>Patron Café XO</i>     | 65  |
| <i>Don Julio Blanco</i>   | 70  |
| <i>Patron Anejo Gold</i>  | 70  |
| <i>Don Julio Reposado</i> | 76  |
| <i>Don Julio 1942</i>     | 350 |

## **Grappa**

|   |     |
|---|-----|
| <i>Bianco, Pinot &amp; Glera, Alexander</i> | 45  |
| <i>Vendemmia Millesimata, Nonino</i>        | 55  |
| <i>Moscato, Nonino</i>                      | 65  |
| <i>Chardonnay Barrique Nonino</i>           | 75  |
| <i>Grappa Il Pirus di Nonino</i>            | 85  |
| <i>Chardonnay, Gaja and Rey, GAJA</i>       | 110 |

## **Brandy / Cognac**

|                               |     |
|-------------------------------|-----|
| <i>Courvoisier VS</i>         | 50  |
| <i>Hennessy VS</i>            | 58  |
| <i>Courvoisier VSOP</i>       | 74  |
| <i>Remy Martin VSOP</i>       | 74  |
| <i>Remy Martin XO</i>         | 180 |
| <i>Hennessy XO</i>            | 180 |
| <i>Remy Martin Louis XIII</i> | 980 |

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# ***Beers***

## ***Beer Draught***

|                        |    |
|------------------------|----|
| <i>Peroni</i>          | 55 |
| <i>Peroni 1/2 Pint</i> | 40 |

## ***Craft Beer Selections / 65***

*Brooklyn, Rogue Dead Guy, BrewDog, Bira 91*

## ***Bottle Beers & Ciders***

|                      |    |
|----------------------|----|
| <i>Strongbow</i>     | 48 |
| <i>Stella Artois</i> | 48 |
| <i>Carlsberg</i>     | 48 |
| <i>Moretti</i>       | 48 |
| <i>Budweiser</i>     | 48 |
| <i>Corona Extra</i>  | 50 |
| <i>Tiger</i>         | 48 |
| <i>Heineken</i>      | 48 |
| <i>Magners</i>       | 72 |

## ***Aperitif / 45***

*Aperol*  
*Campari*  
*Carpano Bianco*  
*Carpano Rosso*  
*Cinzano Dry*  
*Martini Rosato*  
*Pimms No 1*  
*Ricard*

# ***Bussola Refresher's / 37***

## ***Lychee Ice Tea***

*Fresh ice tea, fresh lychee, lychee syrup*

## ***Mint & Passion Ice tea***

*Fresh ice tea, mint leaves, fresh passion fruit*

## ***Bussola Smoothie***

*Fresh banana, strawberry, dates, honey, orange juice*

## ***Bossanova***

*Cranberry, grapefruit, peach puree*

## ***Baritono***

*Fresh strawberry, pineapple juice, apple juice, raspberry puree*

## ***Four Seasons***

*Mango, strawberry, pineapple juice, peach puree*

## ***Lemon Quench***

*Lemon juice, mint leaves, mineral water, sugar syrup*

## ***Passion Virgin Mojito***

*Fresh lime, mint leaves, passion puree, soda water, sugar syrup*

## ***Virgin Colada***

*Pineapple juice, coconut cream, cherry garnish*

## ***P&P Punch***

*Pineapple juice, passion fruit puree, lime juice, soda*

## ***Woo Wee***

*Cranberry juice, peach syrup, lime juice*

## ***Milkshakes***

*Flavors: Mango, Strawberry, Vanilla, Chocolate*

## **Coffee**

|                        |    |
|------------------------|----|
| <i>Ristretto</i>       | 25 |
| <i>Espresso</i>        | 25 |
| <i>Americano</i>       | 28 |
| <i>Double espresso</i> | 28 |
| <i>Macchiato</i>       | 25 |
| <i>Latte</i>           | 28 |
| <i>Cappuccino</i>      | 28 |
| <i>Hot Chocolate</i>   | 28 |
| <i>Ice Coffee</i>      | 30 |

## **Jing Tea / 25**

*Chamomile*  
*Green*  
*Earl Grey*  
*Jasmine*  
*Assam Breakfast*  
*Peppermint leaf*  
*Lemon grass*  
*Blackcurrant*

## **Liquor Coffee / 58**

*Caffé corretto*  
*Baileys coffee*  
*French coffee*  
*Irish coffee*  
*Saronno coffee*  
*Royale coffee*  
*Mexican coffee*  
*Tia Maria coffee*