

A Night TO Shine



A Beautiful HYSTERIA

Classic Italian Cuisine with Nostalgic Vibes.

I am Adaline—refined, glamorous, and endlessly curious. Some call me a mystery, others a muse.

I live for the night—for the music, the mischief, and the moments where flavor flirts with playfulness.

This menu is my story—rooted in the timeless elegance of classic Italian cuisine, with a modern edge and crafted with beauty in every detail. Each dish reflects my world: passionate, distinctive, unforgettable.

There's a spark behind my smile, a wild streak beneath the silk. I'm for everyone and no one—but for those who truly see me, I offer something you won't forget. And you'll want to come back.

So sit back, order something daring, and let the night unfold—just the way I like it.

LOVE, ADALINE.





CRUDI

TARTARE DI MANZO AL COLTELLO (D,G,E) • 135

Hand-cut beef tartar, polenta sticks
Add black truffle 45 AED

TARTARE DI TONNO (G) • 140

Fresh Bluefin tuna tartar, tomato dressing,
cucumber, Oscietra caviar

CARPACCIO DI MANZO (D,G,E) • 135

Thinly sliced beef, mustard dressing,
rocket salad, Parmesan
Add black truffle 45

GAMBERO ROSSO (S) • 180

Mazara prawns tartar, warm potato,
Amalfi lemon, and fresh basil

RICCIOLA CON GIARDINIERA • 120

Thinly sliced yellowtail, pickled vegetable,
citrus dressing, Theo olive oil

"ADALINE" CRUDO DI MARE (S)

(2-4 person) 425 - 760

With 30g Oscietra caviar 430

Oyster, langoustine, Mazara prawns,
scallops & seabass carpaccio,
yellowtail ceviche, Bluefin tuna tartare

OSTRICHE E CAVIALE

OSTRICHE GILLARDEAU n.3 (S)

Served with Amalfi lemon and Mignonette
Half dozen 318 | Dozen 598

CAVIALE (G,E,D)

Caviar served with potato blinis,
sour cream, eggs & chives

Oscietra 50g 780 | Beluga 50g 1350

ANTIPASTI

CALAMARI FRITTI (S,G,E) • 115

Fried calamari, golden zucchini, tartar sauce

POLPETTINE AL SUGO (D,G,E) • 95

Wagyu meatballs in tomato sauce,
Parmesan, basil

VITELLO TONNATO (D,E) • 115

Thinly sliced veal, tuna sauce, capers,
semi dry tomatoes

PARMIGIANA DI MELANZANE (V,D,G) • 90

Eggplant, tomato sauce, basil, Parmesan

TONNO E PISTACCHIO (N,F) • 140

Sliced bluefin tuna, roasted pistachio,
Tropea onion, semi dry tomatoes

GAMBERI "AGLIO OLIO E PEPERONCINO" (S,G) • 130

Baked prawns marinated in garlic, chili,
olive oil, crunchy bread crust

INSALATE

ADALINE & CESARE (D,G,E) • 95

Boston lettuce, beef bacon, Parmesan,
Caesar dressing

GRANCHIO (D,S,E) • 155

king crab, pink tomato, avocado,
Amalfi dressing

PANZANELLA (V,D,G) • 85

Heirloom tomatoes, marinated capsicum,
cucumber, bread, ricotta mousse

SPINACINO (V,D,N) • 90

Baby spinach leaves, pears,
gorgonzola cheese, walnut

BURRATA (V,D) • 95

Heirloom cherry tomatoes,
dried Taggiasca olives, Theo olive oil

(V) Vegetarian . (S) Shellfish & Seafood . (D) Dairy . (G) Gluten . (E) Eggs . (N) Nuts

Please inform us if you have any allergies.

All our prices are in AED, inclusive of 5% VAT and subject to 7% DIFC Fee.



PASTA & RISOTTO

RIGATONI ALLA VODKA (V,D,G,E) • 120
Rigatoni, cherry tomato sauce, Parmesan,
cream sauce, chili parsley, 0% alcohol

FUSILLI AL TARTUFO (V,D,G) • 215
Fusilli, light cheese fondue,
fresh truffle

TAGLIOLINI ALL'ASTICE (S,G,E) • 275
Homemade tagliolini, half lobster,
fresh tomato, chili

LINGUINE AGLI SCAMPI (D,G,S) • 265
Linguine, langoustine, fresh sea urchin,
cherry tomatoes, chili

RISOTTO ASPARAGI E TARTUFO (V,D) • 130
Aquerello rice, fresh green asparagus,
Parmigiano Reggiano 36 months, fresh truffle

RAVIOLONI ALLA BOLOGNESE (D,G,E) • 170
Pasta stuffed with spinach and ricotta,
Adaline signature Wagyu Bolognese

CONCHIGLIONI ALL'ANATRA (D,G) • 110
Slow cooked duck ragout,
pecorino Romano cheese, sage

SPAGHETTI AL CAVIALE (D,G,E) • 420
Artisanal spaghetti, cream reduction,
Oscietra caviar, chives

TERRA

POLLO ALL'AMALFI • 160
Corn-fed chicken marinated,
Amalfi lemon, chili

SCALOPPINE AL LIMONE (D,G) • 205
Veal escalopes, lemon sauce

BRASATO & RISOTTO (D) • 250
Braised beef rib, saffron risotto,
bone marrow, lemon gremolata

AGNELLO CON CAPONATA (D) • 260
Lamb chops marinated in Taggiasca olives,
Sicilian eggplant Caponata

MARE

SPIGOLA ALLA PUTTANESCA (S) • 210
Seabass fillet, Taggiasca olives,
cherry tomatoes, capers

SOGLIOLA ALLA MUGNAIA (D,G) • 420
Dover sole 'Meunière style'

GRANCHIO REALE (S,D) • 380
Jasper grilled King crab, truffle foam

GAMBERI ROSSI (S,G) • 170 each
Carabineros King prawns,
either grilled or salt crusted

BRANZINO AL SALE 1kg (G,D) • 495
1kg Seabass in herb-salted crusted dough

POLPO ALLA GRIGLIA (S,G) • 190
Grilled octopus, chickpeas pure,
wild greens, lemon gremolata

PESCATO DEL GIORNO (S) • MARKET PRICE

Catch of the day, the freshest wild seafood selection,
cooked the way you like. Upon availability

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SIGNATURE THIN CRUST PIZZA

MARINARA (V,G) • 90

Tomato sauce, garlic, oregano, basil

Add Burrata 40 AED

ADD Anchovies 30 AED

TARTUFO (V,D,G) • 205

Fresh truffle sauce, burrata cheese,
truffle shaves

MARGHERITA (V,D,G) • 105

Tomato sauce, buffalo mozzarella, basil

CARPACCIO (D,G,E) • 135

Adaline signature Sardinian flat bread,
beef carpaccio, rocket, shaved Parmesan,
pine nuts

JOSPER

WAGYU FILETTO ALLA ROSSINI (D)

250g • 485

Wagyu beef tenderloin, foie gras,
fresh truffle, spinach

FIorentina (D)

1.2kg • 950

Angus T-bone, Parisian potato,
peppercorn sauce

WAGYU TAGLIATA (D)

300g • 430

Wagyu rib-eye MB 6, rocket, Parmesan,
balsamic glaze

WAGYU TOMAHAWK (D,E)

1.3kg • 1250

Tomahawk, asparagus, Béarnaise sauce

CONTORNI

PATATE FRITTE (D,G) • 55

Hand-cut French fries

Add truffle 45

PURÈ DI PATATE (D) • 50

Mashed potatoes

Add truffle 45 AED

ASPARAGI • 50

Grilled asparagus

SPINACI (D) • 60

Creamy buttered spinach

BROCCOLINI (D) • 50

Sauteed broccolini,
chili, garlic

FUNGHI TRIFOLATI (D) • 50

Sauteed mix wild mushroom

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