



LITTLE·BLACK·DOOR

FROM THE GARDEN

(LITE BITES & SIDE DISHES)

Parmesan & Truffle Parsnip Crisps (V)	**
Padron Peppers with Rock Salt (V)	**
Quinoa Salad with Honey & Lime Dressing (V)	**
Grilled Jumbo Asparagus (V)	**
Sautéed Green Beans & Garlic Salt (V) / (N) Almond flakes sprinkling OPTIONAL.	**
Asiatico Salad with White Balsamic (V)	**
Charcuterie Platter Beef & Turkey Bresaola, Cecina de Leon, Beef Chorizo with Pitted Olives, Pickled Gherkins & Grilled Baguette.	**

FROM THE GRILL

(SKEWERS)

Spicy Prawn Skewers Intensified by a spicy herb marinade.	**
Beef Skewers Highlighted by a Dijon mustard & rice vinegar marinade topped with capers & shallots.	**
Chicken Skewers Accentuated by a spicy Sambal soy sauce & honey.	**
Portobello Skewers (V) Highlighted by a beautifully light Miso marinade.	**
Skewers Group Platter A mix of each of our four grilled skewers. (8 pieces)	**

FROM THE OVEN

(PIADINA FLATBREADS)

Truffles & Pecorino Cheese (V) Sprinkled with chives & garlic salt.	**
Cecina, Fontina Cheese & Salsa Verde In a spicy tomato sauce.	**
Spicy Canadian Lobster, Mozzarella Cheese, Roasted Jalapeños & Pickled Capsicum In a spicy tomato sauce & sprinkled with ito togorashi.	**
Piquant Beef Salami, Emmental Cheese & Wasabi Crème Fraiche Topped with ito togorashi, semi-sundried tomatoes & red onion.	**

FROM US TO YOU

(FINGER FOOD NIRVANA)

Salmon & Spicy Guacamole Lattuga Wraps Topped with dried cranberry & crispy purple potato.	**
Beef Tenderloin Sliders (A) Mini-burgers infused with cheddar cheese topped with home-made whiskey BBQ sauce & caramelized onion.	**
LBD Foie Gras Hot Dogs Foie gras in mini brioche hot dog buns topped with pickled shallots & gherkin. Simply, La Classe!!	**
Urban Classic / Short Rib / Lobster Poutine ** / ** / ** Tiny cheese chunks melted in gravy over French fries. Short Ribs or Canadian Lobster optional for the indulgent.	** / ** / **

FROM THE CHEF

(MAIN COURSES)

Pan Fried Seabass With Shitake mushrooms, roast capsicum, wilted baby spinach, sundried tomatoes & fried capers.	**
Roasted Spatchcock Baby Chicken Flavoured with a special European spicy blend including garlic, thyme, pimento espilette and smoked paprika.	**
Braised Short Ribs – Boneless 250 grams. Slow cooked and caressed by a subtly sweet black pepper sauce & topped with crispy onion rings.	**
Truffle, Spinach & Mushroom Cannelloni (V) Stuffed with Ricotta cheese and accented by a spicy tomato sauce. Heavenly rustic!	**

FROM THE BAKER

(DESSERT DECADENCE)

Dulce de Leche Fondant (N) Accompanied with blueberry yogurt ice cream, a biscuit almond powder crumble base & fresh blueberries.	**
Dirty Tiramisu Bueno (N) (A) Meaning “Pick Me Up” this classic Italian coffee dessert has been kissed with Kahlua.	**
LBD Cheesecake Dulce de Leche (N) Naughtily soft with a subtle biscuit base, hints of fresh vanilla pod & finished with a naughtily caramel sauce.	**
Dessert Group Platter A mix of each of our three desserts. Ideal for BIRTHDAYS!	**

- Additional Truffle Naughtiness at Market Price -

(V) Vegetarian - (N) Nuts - (A) - Alcohol

All of our prices are subject of 10% Dubai Municipality Fee and 10% Service Charge