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SPACCA

ANTIPASTI STARTERS

MARINATED OLIVES & PECORINO

selection of Italian olives, marinated in extra virgin olive oil, fresh orange peel, confit garlic and a hint of chilli · (M) 337 Cal

FOCACCIA DI RECCO

thin layers of focaccia with stracchino cheese baked in a copper pan and finished with Italian extra virgin olive oil · (M, G) 1732 Cal

PUGLIA BURRATA

fresh burrata cheese from the Region of Puglia served with toasted garlic bread and finished with Italian extra virgin olive oil · (M, G) 330 Cal

DRY AGED BEEF CROQUETTES

28-day dry aged beef with garlic potato puree, coated in Japanese breadcrumbs and served with roasted pepper and almond dip · (M, G, E) 572 Cal

VEAL MEATBALL SPIEDINI

char-grilled veal and beef brisket meatballs with whipped ricotta, roasted pepper and tomato stew served with toasted garlic bread · (M, G) 530 Cal

SPACCA BEEF CARPACCIO

slices of char-grilled 28-day dry aged rib eye served with confit garlic and lemon dressing, Grana Padano · (D) 381 Cal

CARNE CRUDO

28-day dry aged beef striploin tartar with finely chopped capers, shallots and pickled fennel · (G, Su) 245 Cal

LAMB AND DRY AGED BEEF SAUSAGE

served with grilled peppers, onions and a Calabrian Chili dressing · 357 Cal

INSALATE SALADS

BUTTER LETTUCE

finest herbs, lemon vinaigrette · (Md) 303 Cal

BLT

smoked beef bacon, heirloom tomatoes, fresh avocado and aioli · (G, E,) 649 Cal

RED ENDIVE AND FENNEL

local dates, fresh orange and anchovy dressing · (S, M) 475 Cal

SPACCA CAESAR

shaved cauliflower, baby gem salad, anchovy croutons, Grana Padano · (G, E, F, M) 331 Cal

MARE SEAFOOD

SPANISH BLACK TIGER PRAWNS

char-grilled prawns, Italian extra virgin olive oil · (C, M) 726 Cal

CALAMARI ALLA PIASTRA

spicy romesco sauce · (Mo, N) 423 Cal

WHOLE BRANZINO ALLA PIASTRA

seabass with herb salad, charred lemon · (F) 341 Cal

GRILLED OCTOPUS

char-grilled with pureed and fried ceci · (Mo) 517 Cal

PIE

BEEF AND BONE MARROW PIE

served with potato puree · (Ce, G, M, E) 1953 Cal

CHICKEN AND TARRAGON PIE

tender chicken and confit garlic encrusted in a flaky pastry served with buttered carrots · (Ce, G, M, E) 2276 Cal

MACELLERIA BUTCHERY

PEPPER STEAK

fresh Australian Angus striploin, char-grilled on open fire grill served with beef bacon, scallion, lemon and black pepper salsa · (M) 726 Cal

ROAST RACK OF LAMB

marinated in Persian lime, tahini served with lemon and coriander labneh · (M, S) 381 Cal

CHAR-GRILLED FLANKEN BEEF RIBS

Australian Angus beef ribs marinated in porcini mushroom powder and served with freshly sliced scallions and salsa Verde · 1187 Cal

POLLO ALLA DIAVOLA SU CROSTONE

spicy half roasted chicken served on toast, pan gravy and charred lemon · (G, D) 2189 Cal

ROASTED DRY AGED DUCK

14-day dry aged half duck, marinated for 2 days and served with celery root remoulade, fresh horseradish and toasted almonds · (Ce, Md, E) 1998 Cal

DRY AGED FOR 28 DAYS IN OUR HIMALYAN SALT CHAMBER

TOMAHAWK 245 Cal

BISTECCA FIORENTINA 223 Cal

RIB EYE BONE IN 260 Cal

T-BONE 218 Cal

NEW YORK STRIP BONE IN 218 Cal

CONTORNI SIDES

GRILLED BROCCOLI DI CICCIO

garlic-lemon vinaigrette · (Md) 211 Cal

WHOLE ROASTED BABY EGGPLANT

herb vinaigrette · (V) 426 Cal

ROASTED CAULIFLOWER

bagna cauda · (F, M) 507 Cal

SPACCA MASHED POTATOES

butter potato puree with confit garlic · (D) 687 Cal

SPACCA ONION RINGS · (G) 539 Cal

DOLCI DESSERTS

BUTTERSCOTCH BUDINO

caramel, Maldon Sea salt, rosemary pinenut cookies · (M, N) 245 Cal

SEASONAL GELATO PIE · (M, N, E, G) 312 Cal

TORTA DELLA NONNA · (M, N) 467 Cal

ROSEMARY OLIVE OIL CAKE

olive oil gelato · (V) 280 Cal

CHOCOLATE FONDANT · (G, E, M) 577 Cal

AFFOGATO · (E, M, G, N) 912 Cal

SELECTION OF GELATO AND SORBETTI (D, E)

chi SPACCA

SIGNATURES

CICCI

Fresh berries, passion fruit, green apple

SANGRIA

Dry apricot, orange, red wine, Italian spritz

L. A. SPRITZ

Italian spritz, hibiscus cordial, Lyre's classico

NEGRONO

Lyre's Italian, London Dry, house-made vermouth

VINO E BIRRA

Lussory Chardonnay

Lussory Merlot

Lussory Rose

Heineken 0%

SOFT DRINKS

Coca-Cola

Coca-Cola Light

Sprite

Fanta

FRESH JUICES

Orange juice

Pineapple juice

Apple juice

HOT

Cappuccino

Latte

Macchiato

Double macchiato

Espresso

Double espresso

Americano

Decaf

TEA

English breakfast

French earl grey

Jasmine pearls

Emperor sencha green

Moroccan mint

Chamomile

WATER

VOSS Still 375ml

VOSS Still 800ml

VOSS Sparkling 375ml

VOSS Sparkling 800ml

(C) Crustacean (Ce) Celery (E) Eggs (F) Fish (G) Gluten (L) Lupin (M) Milk (Mo) Molluscs (Md) Mustard (N) Nuts
(P) Peanuts (S) Soybean (Ss) Sesame (So2) Sulfur dioxide (V) Vegan (Vg) Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform us of any allergies or dietary requirements. All prices are in SAR and inclusive of 15% VAT