

NARA AT HOME DELI



Delivery Menu

Restaurant-quality meals, delivered to your door

www.nara.ae

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FRESH SALADS

Roasted Beetroot & Feta **80**

Honey-roasted beets, whipped feta, candied walnuts, rocket

Serves 4 people

French Lentil & Celeriac **80**

Puy lentils, shaved celeriac, Dijon vinaigrette, fresh herbs

Serves 4 people

Classic Caesar **80**

Romaine, house Caesar dressing, shaved parmesan, sourdough croutons

Serves 4 people

Greek Mediterranean **80**

Cucumber, tomato, Kalamata olives, red onion, barrel-aged feta

Serves 4 people

Roasted Pumpkin **80**

Butternut squash, toasted seeds, labneh, pomegranate molasses

Serves 4 people

Orange & Fennel Coleslaw **80**

Shaved fennel, blood orange, celeriac, light citrus dressing

Serves 4 people

Quinoa Tabbouleh **80**

Heritage quinoa, parsley, mint, pomegranate, lemon

Serves 4 people

Tomato Burrata **120**

Heritage tomatoes, hand-pulled burrata, fresh basil, aged balsamic

Serves 4 people

Mediterranean Tuna Niçoise **140**

Seared tuna, French beans, soft egg, olives, anchovy dressing

Serves 4 people

All prices are in AED
Exclusive of 5% VAT

PLATTERS & SHARING BOARDS

Garden Crudités & Dips

80

Seasonal vegetables, hummus, tzatziki, baba ganoush

Serves 4 people

Charcuterie & Cold Cuts

140

Fine cured meats, cornichons, grainy mustard, rustic bread

Serves 4 people

Artisan Cheese Board

180

Seasonal aged & soft cheeses, honeycomb, chutney, crackers

Serves 4 people

Smoked Fish Platter

260

House-cured salmon, smoked trout, pickled cucumber, sourdough

Serves 4 people

Caviar Selection

325

30 g premium caviar, blinis, crème fraîche

Individual

Seafood Platter

820

Market prawns, smoked salmon, crab, lemon aioli

Serves 4 people

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FROM THE OVEN

LASAGNAS

Spinach & Ricotta **160**

Wilted spinach, fresh ricotta, nutmeg béchamel, herb oil

Serves 4 people

Roasted Vegetable **160**

Seasonal roasted vegetables, tomato coulis, basil pesto, Parmesan

Serves 4 people

Wild Mushroom **180**

Forest mushroom duxelles, truffle béchamel, Gruyère crust

Serves 4 people

Traditional Beef Lasagna **190**

Slow-braised beef ragù, béchamel, aged parmesan, layered & baked to order

Serves 4 people

QUICHES & SAVORY TARTS

Pissaladière **90**

Slow-caramelized onions, Niçoise olives, fresh thyme, anchovies

Serves 4 people

Tomato & Basil **80**

Heritage tomatoes, fresh basil, Parmesan, garlic crème

Serves 4 people

Spinach & Goat Cheese **100**

Wilted spinach, soft chèvre, sun-dried tomato, pine nuts

Serves 4 people

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Quiche Lorraine **120**

Smoked lardons, Gruyère, silky egg custard, buttery shortcrust

Serves 4 people

Chicken & Mushroom **120**

Roasted chicken, sautéed mushrooms, tarragon cream, flaky crust

Serves 4 people

Salmon & Dill **140**

Atlantic salmon, fresh dill, crème fraîche, capers

Serves 4 people

GRATINS

Cauliflower Cheese Gratin **88**

Whole-roasted cauliflower, cheddar béchamel, crispy breadcrumb

Serves 4 people

Zucchini & Parmesan **88**

Shaved courgette, aged Parmesan, fresh herbs, olive oil

Serves 4 people

Classic Potato Gratin **92**

Thinly sliced potatoes, double cream, thyme, aged Gruyère

Serves 4 people

Eggplant Parmigiana **92**

Layered aubergine, San Marzano tomato, fresh mozzarella, basil

Serves 4 people

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SIGNATURE

SLOW-COOKED MAINS

Beef Stroganoff

170

Tender beef strips, wild mushrooms, crème fraîche, paprika

Serves 4 people

Veal Blanquette

180

Slow-braised veal in white wine velouté, mushrooms, pearl onions

Serves 4 people

Free-Range Rotisserie Chicken

190

Whole roasted chicken, herb butter, natural roasting jus

Serves 4 people

Beef Bourguignon

220

Burgundy-braised beef, lardons, button mushrooms, glazed carrots

Serves 4 people

Braised Lamb Shank Navarin

220

Slow-cooked lamb shank, spring vegetables, rosemary jus

Serves 4 people

Osso Buco Milanese

240

Braised veal shank, gremolata, saffron risotto-style sauce

Serves 4 people

Slow-Cooked Duck Leg

240

Confit-style duck, orange reduction, wilted greens

Serves 4 people

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FOR THE TABLE

Lamb Shoulder Confit **380**

1.5KG slow-roasted lamb shoulder, ras el hanout, harissa, flatbreads

Serves 8 people

Short Rib Braised in Demi-Glace **420**

48-hour bone-in short rib, red wine demi-glace, bone marrow butter

Serves 6 people

Black Angus Beef Filet **890**

Whole roasted Black Angus tenderloin, black pepper crust, demi-glace — the centerpiece

Serves 6 people

SIDES

POTATOES & GRAINS

Herb Rice Pilaf **55**

Fragrant long grain, fresh herbs

Serves 4 people

Creamy Mashed Potatoes **60**

Beurre blanc, chives

Serves 4 people

Roasted Baby Potatoes **60**

Rosemary, garlic, sea salt

Serves 4 people

Crispy Potato Wedges **60**

Rosemary salt, aioli

Serves 4 people

Saffron Couscous **65**

Preserved lemon, herbs, raisins

Serves 4 people

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Buttered Sweet Corn 55
Herb butter, smoked paprika
Serves 4 people

Honey Roasted Carrots 60
Baby carrots, thyme, honey, and orange zest
Serves 4 people

Seasonal Roasted Vegetables 60
Market selection, olive oil, and herbs
Serves 4 people

Garlic Sautéed Spinach 60
Baby spinach, confit garlic, lemon
Serves 4 people

Sautéed Mushrooms 65
Wild mushrooms, garlic, thyme
Serves 4 people

Buttered Green Beans 65
Haricots verts, lemon butter, almonds
Serves 4 people

Ratatouille Provençale 65
Slow-cooked garden vegetables, basil
Serves 4 people

Grilled Asparagus 80
Lemon, sea salt, shaved Parmesan
Serves 4 people

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DISCOVER OUR SET MENUS

Curated by our chefs, these menus bring the Nara experience into your home. Inspired by French, Mexican, Italian, Mediterranean, and Middle Eastern flavours, each is crafted for sharing and celebration.

SELECT A MENU BELOW TO EXPLORE

[THE MIDDLE EASTERN](#) 260

[THE VEGAN SIGNATURE](#) 260

[THE VEGETARIAN SIGNATURE](#) 300

[LADY NARA - IFTAR](#) 360

[THE SIGNATURE](#) 380

[THE MEDITERRANEAN](#) 380

[THE MEXICAN](#) 380

[THE ITALIAN](#) 380

[THE FRENCH](#) 500



MINIMUM OF 8 PAX

All prices are in AED
Inclusive of Chef & Transportation
Exclusive of 5% VAT

NARA AT HOME

BRING NARA TO YOUR HOME TODAY

[CONTACT US](#)

HOW TO ORDER

Restaurant-quality meals, delivered to your home.

Minimum order: AED 250

Delivery within Dubai: AED 25

Other Emirates: AED 150

Order by 3:00 PM for next-day delivery

Deliveries between 2:00 PM – 6:00 PM

To place your order, contact us via WhatsApp, Phone or Email at info@nara.ae

THANK YOU FOR SUPPORTING
A HOMEGROWN SMALL BUSINESS

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