

We welcome you to Náis Italian Kitchen where you can enjoy a variety of thoughtfully presented services.

With its exquisite but affordable Italian dishes and sleek, welcoming decor, Náis Italian Kitchen has become one of the trendiest restaurants in the Dubai district of Jumeirah Lakes Towers. An alluring view of the kitchen from the dining areas that seat 30, lets customers watch our chefs prepare dishes to order with the best and freshest ingredients. Náis' menu features the authentic cookery of northern Italy, fusing creativity, attention to detail, and a passion for nouvelle cuisine to put a contemporary touch on classic recipes.

our menu

Náis serves delicious Italian dishes made to order with fresh meats, fish, vegetables, and an array of spices and seasonings. All our pastas are artisan, made fresh by hand at the restaurant to re-create, or innovate upon, classics from the Emilia-Romagna region. Our sauces are prepared with only the freshest ingredients—chopped fresh, of course. Some of our specialties are traditional favorites, especially from Italy's northern regions. Others sport a creative flair. Pricing is affordable and new dishes are regularly introduced on our weekly and seasonal menus.

our catering

In a city with far fewer caterers than in an equivalently sized Western metropolis, our catering business has grown quickly. We serve up to 90 people buffet style, at corporate events, cocktail receptions, and private parties or anniversary celebrations, day or evening. We design each catering menu in accordance with the client's needs, budget included, offering both Italian and international options.

our fresh artisanal pasta store

Diners can now purchase, for later preparation at home, the restaurant's signature sauces and artisan pastas made fresh to order.

Please visit often and allow Náis Italian Kitchen to embrace you with fine cuisine and hospitality.

Owner: Marianna Rescia

All day dining
saturday – thursday 11:00am – 9pm

HDS Tower, Cluster F, Ground Floor
Jumeirah Lakes Towers

04 452 9991
naiskitchen.com
facebook: naisitaliankitchen
twitter / instagram @naiskitchen

Delivery available through **deliveroo.com** or
zomato.com

antipasti - starters

vitello tonnato

thin veal slices, tuna-mayo sauce, capers & boiled eggs / 65

bruschetta classica

cherry tomatoes, basil, capers, black olives, garlic / 35

burrata & bresaola

Italian burrata & bresaola, rocket leaves, cherry tomatoes, olive oil / 65

zuppe - soup

minestrone classico

Seasonal vegetables, rice, pesto sauce / 38

insalate - salads

ferro

spinach, raisins, pears, Italian goat cheese, pine nuts & balsamic vinegar dressing / 55

gamberi & avocado

shrimps, avocado, iceberg lettuce, cherry tomatoes, spring onions & lemon dressing / 60

toasted almond & quinoa

lettuce, quinoa, pomegranate seeds, avocado, steamed broccoli, toasted almonds / 50

kale caesar

Lettuce, kale, croutons & caesar dressing / 60

ADD: **chicken** / 10 OR **shrimps** / 15

healthy paleo cobb

Lettuce, cherry tomatoes, avocado, boiled eggs, crunchy bacon, grilled chicken / 55

farinata

just plain or with gorgonzola

30 / 35

thick and unleavened pancake made of chickpea flour, extra-virgin olive oil, mineral water and salt. Baked for 12 minutes. Ideal vegan dish

pizza al tegamino – pan pizza

funghi, caprino, rucola & olio tartufato

tomato sauce, mushrooms, goat cheese, rocket leaves & truffle oil / 45

burrata

cherry tomatoes, fresh burrata, pesto / 50

bresaola

mozzarella, tomato, bresaola, rucola, parmesan shavings / 45

handmade artisan pasta

gnocchi

al pesto / 60

pomodoro / 55

all' arrabiata / 55

lasagne alla bolognese / 65

ravioli spinaci & ricotta

square shaped pasta pockets stuffed with spinach & ricotta tossed in butter & sage sauce / 60

cappelletto alla carbonara

hat shaped pasta pockets filled with grana Padano and ricotta cheese in veal bacon carbonara sauce / 60

tagliolino gamberi e limone

long & fine noodles, shrimps in lemon butter sauce / 60

tagliatelle al ragù bolognese

flat noodles with ragout bolognese / 60

paglia e fieno

angel hair tossed in tomato & cream sauce, pancetta, shallots, mushrooms / 60

risotto

shrimps & saffron, fried leeks / 65

secondi – mains

salmone

oven baked salmon in aromatic herbs, asparagus / 75

burger pollo paleo

grilled chicken breast, mozzarella, kale, avocado stuffed in portobello mushroom buns, pesto sauce / 75

pollo spinaci & fontina

grilled chicken stuffed with spinach & fontina cheese, grilled vegetables / 65

pollo alla milanese

breaded chicken fillets, french fries, cherry tomatoes / 70

orata al forno

grilled seabream fillets, baked potatoes, lemon-butter sauce / 70

sides / 20

mixed salad / mashed potatoes / baked potatoes / french fries / grilled vegetables / spinach

