



Roberto's

THE
ITALIAN
BUTCHER

*"The way you cut your meat
reflects the way you live."*

 Confucius 

CANADA

Beef

- ① **Grilled Heritage Angus Tenderloin Chateaubriand, 500g** **700**
(Suggestion: M, MW)(Can be shared)

Heritage black Angus beef comes from the finest grasses and fodders, grown with passion by Canadian ranchers. This cut exceed expectations in its flavour and tenderness, and it is for those who prefers a leaner cut.

- ① **Grilled Heritage Angus Tomahawk, 1.2Kg (Suggestion: M, MW)(Can be shared)** **1,000**

It is essentially a tender bone-in steak from the rib with a long bone and marbling that adds up to its flavour. Very rich and juicy.

Paired with:

One bottle of 2014, Brunello di Montalcino "Pieve E. Restituta" Gaja, Tuscany, Italy **1,350**
or

One bottle of 2007, Barbaresco "Vigneto Straderi", La Spinetta, Piedmont, Italy **2,250**

Veal

- ① **Grilled Canadian Milk veal chop Ecolait, 300g (Suggestion: M)** **320**

Ecolait veal is raised in the Canadian province of Quebec and they are fed strictly on a milk-based diet. Attention to details and animal welfare provides you a unique delicate taste with exceptional tenderness and succulence.

Paired with:

150ml, 2014, Barolo Dezzani, Piedmont, Italy **195**

Sauce: choice of Salmoriglio, peppercorn sauce, mushroom sauce, bernaise sauce

Side dish: Jack potato with melted butter or loaded with sour cream and veal bacon; Gratinated cauliflower in Mornay sauce; Shimeji mushroom tempura and ceviche; Braised leek and thermidor sauce; Marinated baby jam lettuce and Gorgonzola cheese fondue.

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

JAPAN

Beef

- ① Grilled Wagyu Kagoshima Rump, 250g, Grade 10/12, sesame sauce (Suggestion: M) 450

This cut is for those who enjoy a more fatty texture thanks to its intense marbling. Accompanied by a nutty flavour given by the sesame, the Kagoshima beef is highly regarded for its exceptional taste and the buttery sensation.

Paired with:

150ml, 2016, Barolo Dezzani, Piedmont, Italy 195

IRELAND

Beef

- ① Grilled dry aged Angus Tenderloin John Stone, 250g (Suggestion: M, MR) 300

John Stone beef is raised on the green grass of Ireland for over 300 days per year. The meat is dry aged for 28 to 45 days in order to enhance its tenderness and its unique flavour profile.

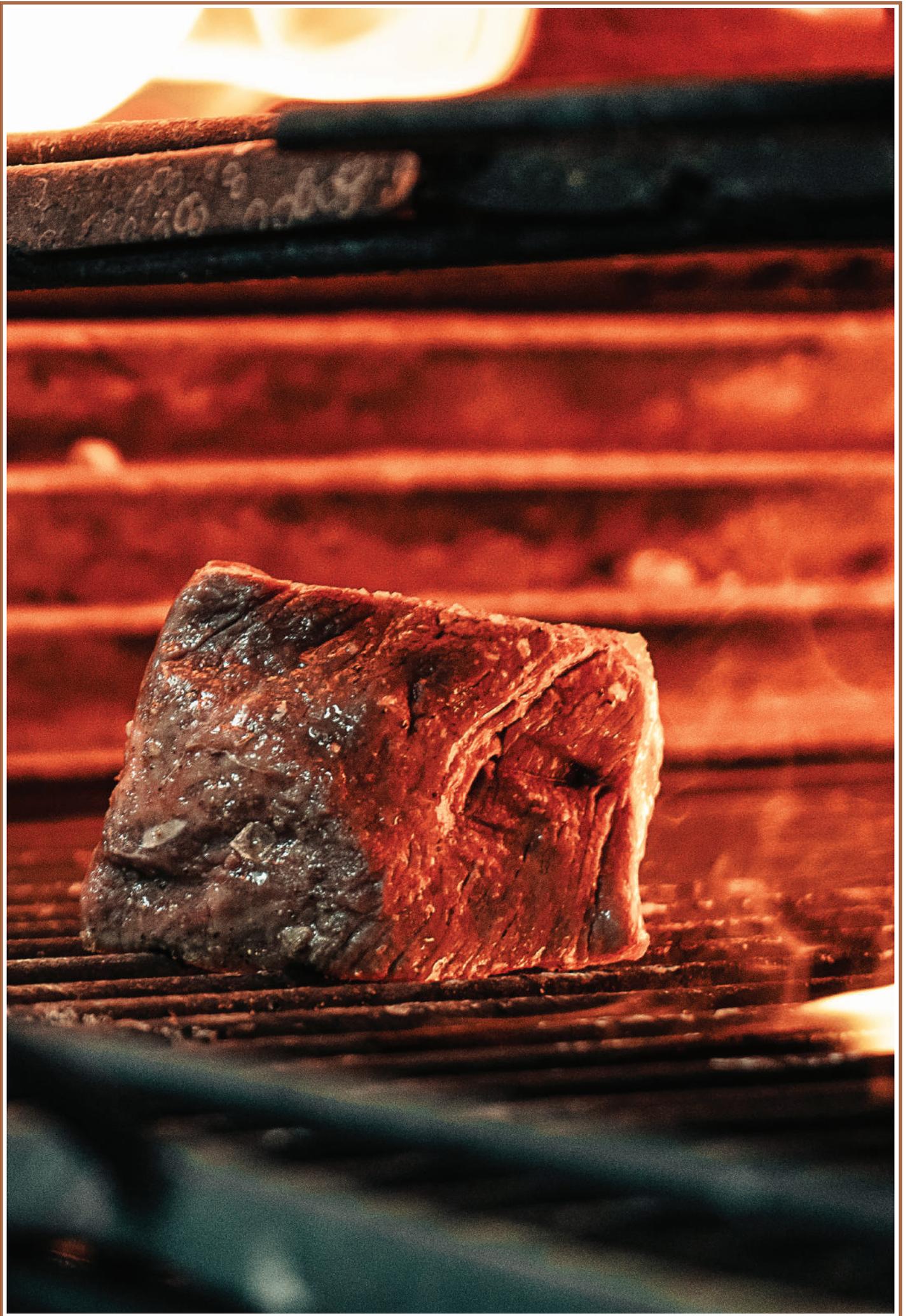
Paired with:

150ml, 2016, Villa Antinori Rosso, Marchesi Antinori, Tuscany, Italy 98

Sauce: choice of Salmoriglio, peppercorn sauce, mushroom sauce, bernaise sauce

Side dish: Jack potato with melted butter or loaded with sour cream and veal bacon; Gratinated cauliflower in Mornay sauce; Shimeji mushroom tempura and ceviche; Braised leek and thermidor sauce; Marinated baby jam lettuce and Gorgonzola cheese fondue.

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A U S T R A L I A

Beef

- ⓓ Grilled Stanbroke Black Angus Ribeye, MB 2, 300g (Suggestion: MR, M, MW) 250

With a distinctive flavour of black Angus, well balanced and tasty and a grade 2 marbling, this cut is for those who prefer the leaner low-fat meats.

Paired with:

150ml, 2016, Chianti Riserva Ruffina, Frescobaldi, Tuscany, Italy 118

- ⓓ Grilled Australian Black Wagyu Tenderloin, 250g, grade 4/5 (Suggestion: MR, M, MW) 450

The right balance of elements are all in this cut: lasting juiciness, silky texture, succulent buttery biscuit flavours and herbaceous notes.

Paired with:

150ml, 2013, Chateay Batailley, Bordeaux, France 315

- Ⓢ Surf and Turf of Wagyu Tenderloin and Blue Lobster or Tiger Prawns 900

A perfect combination of flavour and texture between the sweet meat of the shellfish and mouth-watering sensation of the wagyu beef.

Paired with:

150ml, 2019 Pinot Noir Terlan, Terlano, Italy 120

- ⓓ Grilled Australian Black Wagyu Ribeye, 300g, grade 6/7 (Suggestion: MR/M/MW) 400

It offers a great level of marbling and delightful layers of flavours.

Paired with:

150ml, 2014, Barolo Dezzani, Piedmont, Italy 195

All our premium meat is cooked in charcoal grill Josper oven, served with (choose one):

Sauce: choice of Salmoriglio, peppercorn sauce, mushroom sauce, bernaise sauce

Side dish: Jack potato with melted butter or loaded with sour cream and veal bacon; Gratinated cauliflower in Mornay sauce; Shimeji mushroom tempura and ceviche; Braised leek and thermidor sauce; Marinated baby jam lettuce and Gorgonzola cheese fondue.

Our chefs will do their best to accomodate your dietary requirements, please inform your waiter. All prices are in AED, inclusive of 5% VAT and subject to 7% DIFC authority fee.

ⓓ Dairy Ⓢ Shellfish

④ Grilled Wagyu flank steak, 300g, (Suggestion: MR/M) 230

It comes from the lower part of the beef, the abdominal muscles or lower chest. Lean and boneless with lots of beef flavour and firm texture.

Paired with:

150ml, 2017, Barbera d'Asti, "Tre Vigne" Vietti, Piedmont, Italy 110

④ Slow cooked Black Angus short rib in bbq sauce, 300g 250

Premium of all cuts for slow cooking. Sticky and delicious, this meat is beautifully tender delivering a melting sensation on your palate.

Paired with:

150ml, 2017, Malbec "Ultra", Kaiken, Mendoza, Argentina 88

Lamb

④ Grilled Australian Lamb rack, 300g 270

Australian lamb it is pasture-raised, grass-fed and free of hormones. Delight yourself with its mild taste.

Paired with:

150ml, 2016 Chianti Riserva Ruffina, Frescobaldi, Tuscany, Italy 118

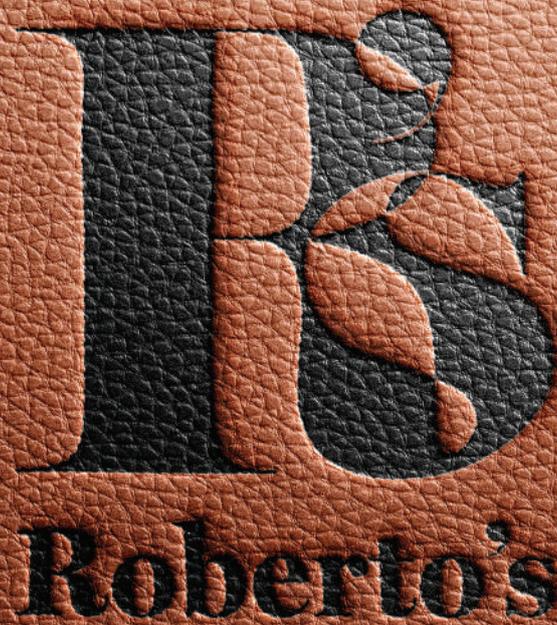
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④ Dairy ④ Shellfish



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