



À LA CARTE MENU



RobertosRestaurantDubai



Robertosdubai



Robertos_ae



Roberto's Restaurant

www.robertosrestaurants.com

I CLASSICI DI ROBERTO'S

The most appreciated recipes in the last ten years among our starters and main courses

Tonno Battuto e Caviale (E)

Tuna tartare, caviar, avocado, wasabi cream

115

Manzo Carpaccio (D)(E)

Angus beef carpaccio, fresh mushrooms, wild Rocket, Grana Padano, truffle mayo

105

Fritto (S)

Golden spicy fried calamari, prawns, zucchini, aioli and spicy tomato dip

120

Roberto's Pizza (D)

Crispy dough base topped with beef carpaccio, wild rocket, Grana Padano shavings, black truffle brunoise

130

Pizza Bianca (D)(V)

Fior di latte, Scamorza cheese, fresh black truffle

199

Fettuccine Roberto's (D)(E)(H)(S)

Homemade fettuccine, Canadian lobster, green asparagus, cherry tomatoes

199

Tortelli al Tartufo (D)(E)(H)(V)

Homemade tortelli filled with ricotta and spinach, truffle cream sauce

136

Il Bosco (D)(V)

Wild forest and portobello mushroom risotto with shaved black truffle

145

Costoletta (D)(E)

Pan-fried breaded veal chop, rocket, tomatoes, balsamic dressing

230

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CRUDI BAR

Available from 12 PM to 12 AM daily

Ostriche (S)

Freshly shucked oysters served with shallot vinegar

Gillardeau, France

This meaty oyster has an aromatic finesse and enduring nutty flavor that lingers on the palate

44 per pc.

Tsarskaya, France

Releasing notes of sweet almonds, crunchy and tender in texture, Tsarskaya oysters are powerful on the palate with a hint of acidity at the end, like Grand Cru wines. A true delight for all oyster lovers.

40 per pc.

Taurberich, L'ostrica del delta

The oysters have an inimitable hazelnut flavour, with sweet-iodized notes and a generous meat content to please the most demanding palates.

55 per pc.

Rawberto's Grande Piatto (N)(S)

King crab salad, Mazara prawns, Langoustines, Tuna tartare and caviar,
Salmon tartare, Scallops carpaccio, Gillardeau oysters

1,000

Tonno Affettato (E)

Thinly slice of yellowfin tuna, colored tomatoes, salsa fume' and kaffir lime

95

Carpaccio di Cappasanta (N)(S)

Hokkaido scallops carpaccio, edamame, cashew nuts, truffle ponzu, confit mushroom

100

Gamberi Rossi (S)

Red prawns tartare, mango gel, green apple dressing and apple sorbet

130

Manzo Tradizionale (E)

Wagyu beef tartare with truffle mayo and Shimeji mushrooms

120

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ANTIPASTI

Melanzane (D)(V)

Oven-baked eggplant, tomato sauce, mozzarella, Grana Padano, basil

85

Polpo (D)(S)

Slow cooked roasted octopus, artichoke, cacio e pepe sauce

155

La Grande Burrata (D)(N)(V)

Burrata 200g, mix tomatoes, avocad, pickle vegetables, basil pesto

135

Riviera (S)

Warm calamari, baby cuttlefish, red prawns, scallops, octopus, mussels, with potatoes salad

150

INSALATE E ZUPPE

Insalata ai 4 Semi (N)(V)

Baby spinach, kale salad, clementine, peanuts, baby gem, mix seeds, agave dressing

95

Fichi e Caprino (D)(N)(V)

Goat cheese and figs salad, aged balsamic dressing, pecan nuts, pomegranate

115

Zuppa di Zucca e Cozze (N)(S)

Creamy pumpkin soup, mussels, ginger, pumpkin seeds, black olives

100

Zuppa di Lenticchie (D)(V)

Traditional lentil soup

95

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PASTE

Gluten-free and whole wheat pasta are available on request

Calamarata Gamberi e Pistacchi (D)(N)(S)

Calamarata pasta with red shrimps, burrata, pistachio, cherry tomato sauce

140

Pasta e Patate di Manzo (D)

Traditional Neapolitan pasta with creamy scamorza cheese, angus beef ragu, black truffle

125

Fettuccine al Pesto di Basilico 2.0. (D)(E)(N)(V)

Homemade fettuccine prepared at your table with liquid nitrogen basil pesto, pine nuts

130

Raviolo Grande (D)(V)

Giant ravioli, burrata e pappa al pomodoro, taggiasca olives

105

Spaghetto ai Ricci di Mare (S)

Spaghettoni pasta, Mediterranean sea urchin in aglio e olio sauce

160

RISOTTI

All risotti are made with Acquerello rice

Risotto ai Crostacei (D)(S)

Risotto with Canadian lobster, king crab, Mazara del Vallo prawns

160

Risotto allo Zafferano (D)

Saffron risotto, slow-cooked veal shank ragu, gremolada

140

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SECONDI DI PESCE

Merluzzo Nero (D)(S)

Citrus marinated roasted black cod, broccoli purée, sautéed pak choi, beluga lentil

205

Branzino (D)

Grilled wild seabass, kale and verjus sauce, smoky eggplant pure

200

Salmone (D)

Scottish roasted salmon, baby broccolini in sesame seeds, yuzu celeriac cream

180

SECONDI DI CARNE

Polletto (D)

Grilled chicken breast, marinated with capsicum, soft shallot, black BBQ sauce, saffron popcorn

175

Agnello (D)

Grilled Australian lamb chop, eggplant and tomatoes

230

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ITALIAN BUTCHER

A U S T R A L I A

Grilled Stanbroke black angus ribeye, MB2, 300g (D)

250

Grilled Stone Axe wagyu striploin, MB9+, 300g (D)

440

Grilled Australian black wagyu tenderloin, grade 4/5, 250g (D)

450

Surf and turf of wagyu tenderloin and lobster or tiger prawns (D)(S)

900

Grilled Australian black wagyu ribeye, grade 6/7, 300g (D)

400

Grilled wagyu flank steak, 300g (D)

230

Slow-cooked wagyu beef cheek, 300g (D)

250

CANADA

Grilled heritage angus tenderloin chateaubriand, 500g (D)

700

Grilled heritage angus Tomahawk, 1.2kg (D)

1,000

Canadian veal chop, 300g (D)

320

JAPAN

Grilled wagyu Kagoshima cube roll, grade 6/7, 200g, sesame sauce (D)(N)

600

All our premium meat is cooked in charcoal grill Jospier oven, served with:

Sauce: choice of Salmoriglio, peppercorn sauce, mushroom 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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FISH DISPLAY

Astice alla Griglia (S)

Chargrilled Canadian lobster, mix grilled vegetable *(Please allow 25+ minutes)*

530

Branzino al Sale affumicato e Limone

Oven-baked sea bass in charcoal sea salt crust and lemon leaf
(recommended for 2 persons)(Please allow 30+ minutes)

420

Carabineros (S)

Grilled Jumbo king red prawns

140 per pc.

Capesante (S)

Grilled scallops

60 per pc.

Gamberone (S)

Grilled jumbo king prawns

60 per pc.

Pescato del Giorno

Oven-baked catch of the day in sea salt crust
(recommended for 4 persons) (Please allow 45+ minutes)

60 per 100 gr.

CONTORNI CALDI

Broccolini 50

Sautéed broccolini

Spinaci 40

Sautéed baby spinach

Asparagi 50

Sautéed green asparagus

Vegetali alla Griglia 40

Grilled seasonal vegetables

Patate novella arrosto 40

Baby roasted potatoes

Puree di Patate 40

Mashed potatoes

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