



À LA CARTE MENU

www.robertosrestaurants.com

CAVIAR

Ars Italica (D)(E)(R) **Italy - Oscietra**

Oscietra caviar comes from the Russian sturgeon, it is a medium size fish that can weigh over 60kg of eggs. Typical of this caviar is the persistent and delicious sea note.

650 per 30g
1,050 per 50g

Calvisius (D)(E)(R) **Italy - Beluga**

Beluga caviar comes from the Russian sturgeon, which can grow to be as long 8m and weighs more than 3 tons. Originally native from the Black Sea, it is the rarest and more costly, characterized by large eggs which tend to be oval-shaped and have a pearl grey to dark gray coloring.

1,650 per 30g
2,750 per 50g
5,500 per 100g


Baku (D)(E)(R) **Azerbaijan - Beluga**

This Beluga is considered to be the largest sturgeons, it is so rare that less than 100 of the sustainably farmed fish are usually caught per year. Up to 25% of their weight consist of eggs that can only be spawned when beluga reaches the age of 25-40 large grained eggs, they vary in color from almost black to light grey, the lighter the eggs are, the more value they possess.

1,800 per 30g
2,880 per 50g

Our caviar selection will be served with blinis, grated egg whites
& egg yolks, sour cream, chives and parsley

Our Chefs will do their best to accommodate your dietary requirements, please inform your waiter.
All prices are in AED inclusive of 5% VAT, subject to 7% DIFC Authority Fee and 10% Service Charge.

 Signature Dishes / **D** - Dairy / **E** - Egg / **H** - Homemade Pasta / **N** - Nuts / **R** - Raw / **S** - Shellfish / **V** - Vegetarian

I CRUDI BAR

Available from 12PM to 12AM, Daily

Ostriche Gillardeau, France (S)(R)

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

50 per pc

Rawberto's Grande Piatto (N)(S)(R)

King crab salad, Mazara prawns, langoustines, tuna tartare and caviar, yellowtail carpaccio, sea bass tartare, Gillardeau oysters

995

Carpaccio di tonno (R)

Bluefin tuna carpaccio, baby artichoke salad, sautéed mushroom, red bell pepper confit

115

Carpaccio di ricciola (S)(R)

Yellowtail carpaccio, tosazu sauce, kumquat, watermelon radish, amaranth chips


105

Carpaccio di manzo Fassona (D)(E)(N)(R)

Fassona beef carpaccio, seasonal mushroom salad, wild rocket sauce, Piedmont hazelnut, 24 months aged parmesan

110

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ANTIPASTI E ZUPPA

Polpo (D)(S)

Slow cooked and jospier-grilled octopus, artichoke, cacio e pepe sauce

155

La grande burrata (D)(N)(V)

Burrata, mix tomatoes, avocado, pickled vegetables, basil pesto

140

Insalata ai 4 Semi (N)(V)

Baby spinach, kale, baby gem, clementine, peanuts, mixed seeds with agave dressing

98

Ciambella di Melanzana (D)(V)

Oven-baked eggplant, tomato sauce, scamorza cheese, quinoa, basil

95

Sapore di Mare (S)

Sautéed Mediterranean shellfish accompanied with crispy bread and traditional seasoning sauce

600

PIZZE

Roberto's (D)(R)

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

130

Pizza bianca (D)(V)

Fior di latte, scamorza, fresh black truffle


199

Musti (D)(V)

Crispy dough base topped with burrata cheese, datterini tomatoes and wild rocket leaves

130

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PASTE E RISOTTI

Gluten-free and whole wheat pasta are available on request

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

Fresh lobster homemade fettuccine pasta with asparagus

250

Spaghetto ai ricci di mare (S)

Spaghetti Mancini with Mediterranean sea urchin and wild turnip

160

Calamarata gamberi e pistacchi (D)(S)(N)

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

145

Pasta e patate di manzo (D) 🍄

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

130

Raviolo al tartufo (H)(D)(E)(V)(N) 🍄

Homemade ravioli pasta filled with ricotta and spinach, truffle cream sauce

140

Il Bosco (D)(V) 🍄

(Made with Riserva S.Massimo rice)

Portobello and wild mushrooms risotto with shaved black truffle,
anis powder and shaved black truffle

150

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SECONDI DI PESCE

Merluzzo nero (D)(S)

Citrus-Infused roasted Black Cod, broccoli purée, sautéed pak choi, beluga lentil

205

Branzino (D)

Grilled wild sea bass with lemon butter sauce, cuttlefish tagliatelle, asparagus

205

Dentice (D)

Herb-crusted or herb-gratinated seared wild dentex
with zucchini, tomato confit and lemon candy

205


SECONDI DI CARNE

Carré di agnello (D)

Grilled lamb chop marinated with myrtle, caramelized white onion sauce, baby carrot

235

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ITALIAN BUTCHER

CANADA (D)

Grilled heritage Angus tomahawk, 1.2kg

1,000

JAPAN (D)

Grilled Wagyu Kagoshima cube roll 200g, grade 10+, sesame sauce

600

A U S T R A L I A (D)

Grilled Stanbroke black Angus rib-eye, MB2, 300g

255

Grilled Australian black Wagyu tenderloin, 250g, grade 4/5

455

Grilled Australian black Wagyu rib-eye, 300g, grade 6/7


405

Grilled Wagyu flank steak, 300g

235

All our premium meats are grilled in our Jospo Ovens using charcoal and 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;

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FISH DISPLAY

Astice alla griglia (S)

Chargrilled Canadian lobster, mixed grilled vegetables (please allow 25+ minutes)

535

Branzino al sale affumicato e limone

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

425

Carabineros (S)

Grilled jumbo king red prawns

180 per pc

Pescato del giorno

Catch of the day
(please allow 30+ minutes)

Sold at market price

CONTORNI CALDI

Broccolini

Sautéed broccolini

50

Pure' di patate

Mashed potatoes

40

Asparagi

Sautéed green asparagus

50

Patate novelle arrosto

Baby roasted potato


40

Verdure alla griglia

Grilled seasonal vegetables

50

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