

Starters

Edamame	45
Salted spiced	
Truffled Beef Carpaccio	98
Thinly sliced beef tenderloin, aged parmesan, wild rocket, truffle mayo, fried capers	
Tuna Tartare	105
Orange ponzu, caviar	
Seared Scallop	105
Spinach velouté, pine nuts	
Harvest Burrata (V) (N)	105
Heirloom tomatoes, basil pesto, pine nuts	
Teatro “Caesar” (V)	75
Baby gem, red endive, asparagus, creamy parmesan dressing	
Tempura	90
Crispy shrimps, baby marrow, tentsuyu dip	
Spicy Kani Sarada	85
Salmon, crabsticks, tobiko, avocado, tempura flakes, crunchy cucumber, ginger aji dressing	
Tom Yum Soup	65
Spicy hot & sour broth, lemongrass, kaffir lime leaves, shrimp, mushroom	
Ramen	59
Noodles, dashi broth, nori, black egg, spring onion, sprouts	
Add Chicken Beef	79 85

Wood-Stone

Small Gourmet Pizzas

Burrata (V) (N)	65
Creamy burrata, pistachio	
Diavola	75
Spicy salami	
Frutti Di Mare	75
Mixed seafood	

The Steak Experience

Wagyu

The term Wagyu means 'Japanese cattle'. Wa - Japanese, gyu = cattle Wagyu is a highly prized & sought-after beef known for its exceptional marbling, tenderness, & flavor. Wagyu cattle are raised in stress-free conditions, receive special feed, & sometimes even massages. This results in meat that's incredibly tender & boasts a unique, buttery texture.

TENDERLOIN

Wagyu Beef Tenderloin Marbling Grade 9+ (100% full blood) 300gr.

460

Indulge in the melt-in-your-mouth luxury of 100% full-blood australian wagyu tenderloin, marbling grade 9+, rich, buttery, & irresistibly succulent

Wagyu Beef Tenderloin 450 Days 300gr.

340

The australian 450-day grain fed wagyu tenderloin is renowned for its buttery texture & rich, full-bodied flavor. Marbling score of 5-6

Wagyu Beef New Zealand Grass Fed 200gr.

290

Raised on the pristine grasslands of new zealand, this steak benefits from a natural, grass-fed diet that enhances its earthy robust taste. Marbling score of 4-5

RIB EYE

Wagyu Beef Cube Roll Marbling Grade 9+ (100% full blood) 300gr.

360

Savor the decadence of 100% full-blood australian wagyu cube roll, marbling grade 9+, a 300g masterpiece of rich, buttery perfection

Wagyu Beef Cube Roll 450 days 300gr.

290

A superior cut of grain-fed wagyu aged for 450 days. This wagyu cube roll offers exquisite marbling & unmatched tenderness. Marbling score of 6

USA Angus Rib Eye 300gr.

260

USDA- certified angus ribeye with a tender, flavorful bite with excellent marbling. This premium cut offers exceptional tenderness & juiciness

SIRLOIN

Wagyu Beef Striploin 450 days 200gr.

280

Aged for 450 days & marbled to perfection, our wagyu striploin delivers a luxurious texture & intense flavor

Black Angus New York Striploin 300gr.

220

Aged & grain fed for 120 days, this black angus new york strip is a steak lover's dream. A rich, hearty flavor

BIG CUT - HOUSE AGED Choose 2 sides & 1 sauce

Dry Aged Black Angus Rib Eye 400gr.

420

Dry Aged Black Angus Tomahawk 1200gr.

590

SIDES

Steak fries | Seasonal vegetables | Jasmine rice | Garden salad | Parmesan truffle fries
Herbed mashed potato | Chili & garlic sauteed broccoli
Grilled asparagus | Creamed spinach | Sautéed mushrooms

35

SAUCES

Cepes | Green peppercorn | Miso teriyaki | Béarnaise | Chimichurri

25

ADD

Foie gras 80gr. | Prawns 2 pcs. | Oman lobster half tail

75 | 70 | 85

Sushi Bar

A SUSHI EXPERIENCE

Sashimi 3 slices of 7 kinds of sashimi 195
Ikura salmon, tuna, yellow tail hamachi, crab stick, octopus, shrimp, mackerel

Makimono 189
Hand-rolled maki including: 4 spicy tuna, 4 california rolls, 4 tempura rolls,
4 kappa maki, 4 negi shaki maki, 4 kani maki

Teatro Signature 240
Chef's selection of sashimi, makimono & nigiri

Nigiri (2 pcs) **45** | **Sashimi** (5 pcs) **75** | **Temari** (2 pcs) **55**

Shake Salmon	Tamago Sweet egg omelet	Salmon Roe Nigiri Salmon eggs
Maguro Yellowfin tuna	Ama ebi Sweet shrimps	

SIGNATURE ROLLS - MAKIMONO (4/8 pcs)

Crispy California 65/105
Crab stick, avocado, cucumber, black sesame

Volcano Roll 65/120
Salmon, crispy flakes

Passion Torch Roll 75/130
Salmon, tuna, avocado, teriyaki sauce

“Teatro Special” 80/145
Tempura prawn, cream cheese, crispy flakes

Soft-Shell Crab Roll 80/145
Deep-fried soft-shell crab, avocado, tempura crunch, tobiko, spicy mayo,
sweet chili sauce

Red Dragon 65/120
Tuna, spicy mayo, cucumber, fried shrimps, sriracha sauce, scallion

Mango Avocado (V) 65/105
Sweet mango, cucumber, avocado spread, mango-kewpie mayo,
coconut flakes

Spicy Tuna Roll 80/145
Yellow fin tuna, sriracha mayo, cucumber, avocado, sesame seeds

Main Courses

Dover Sole Meuniere	285
Parsley, lemon, mushroom duxelles	
Teriyaki Glazed Salmon	175
Saikiyo miso, teriyaki glaze, asparagus herbed risotto, sour cream, katsobushi	
Lobster Linguine	220
Crustacean bisque	
Mushrooms & Truffle Risotto	180
Seasonal mushrooms, parmesan	
Lamb Tagine	145
Slow-braised lamb simmered with fragrant north african spices, cous cous and a rich, aromatic sauce	
Slow-Cooked Beef Rendang	140
Slow-cooked indonesian beef in aromatic coconut curry, infused with spices for rich, savory flavors	
Chicken Katsu	145
Confit potato, sautéed kale, potato-celeriac purée, curried jus, micro greens	
Teatro's Classic Burger	155
Grilled wagyu beef patty (mb 6-7), crisp lettuce, tomato, aged cheddar, creamy mayonnaise, toasted brioche bun	
Grilled Seabass	220
Leek, fennel, beurre blanc	

Teatro's Sweet End

Mochi (3 pieces)	40
Assorted flavors	
Cotton Cheesecake	45
Robata grilled oranges, vanilla custard	
Tiramisu	55
Mascarpone cream, espresso, savoiardi, cocoa powder	
Valrhona Fondant	45
Manjari Dark 68%, vanilla glacier, almond, cocoa soil	
Gelato & Sorbet	25
Coconut Vanilla Chocolate Lemon-mint Green apple	

(V) - Vegetarian (N) - Nuts

Rotana proudly sources sustainable ingredients from organic and local farms. Dishes crafted with your health in mind and the wellbeing of our environment

All Prices are in UAE Dirham and are Inclusive of all Applicable Service Charges and Taxes