
Starters

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

Wood-Stone

Small Gourmet Pizzas

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

— 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 35

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

SAUCES 25

Cepes | Green peppercorn | Miso teriyaki | Bearnaise | Chimichurri

ADD 75 | 70 | 85

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

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

Teatro's Sweet End

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

(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