
Starters

Edamame Salted spiced	45
Truffled Beef Carpaccio Thinly sliced beef tenderloin, aged parmesan, wild rocket, truffle mayo, fried capers	98
Tuna Tartare Avocado, lime juice, shallots, cream cheese	105
Piri Piri Shrimps Parsley, tomato, lime, chili, micro cress	100
Harvest Burrata (V) (N) Heirloom tomatoes, basil pesto, pine nuts	105
Teatro “Caesar” (V) Baby gem, turkey bacon, parmesan, croutons, classic caesar 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 Add Chicken Beef	59 89 95

Wood-Stone

Small Gourmet Pizzas

Burrata (V) (N) Creamy burrata, basil, cherry tomatoes	65
Diavola Spicy salami	79
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. 470

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. 380

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. 310

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. 390

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. 330

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. 270

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 Tomahawk 1200gr. 620

SIDES 35

Steak fries | Seasonal vegetables | Jasmine rice | Garden salad | Parmesan truffle fries
Mashed potato | Chili & garlic sauteed broccolini
Grilled asparagus | Creamed spinach |

SAUCES 25

Cepes | Green peppercorn | Miso teriyaki | Bearnaise | Chimichurri

ADD 70 | 85

Prawns 2 pcs. | Omani lobster half tail

Sushi Bar

A SUSHI EXPERIENCE

Sashimi 3 slices of 6 kinds of sashimi **195**
Ikura, tuna, hamachi, salmon, poached octopus, poached ebi

Makimono **205**
Hand-rolled maki includes :4 spicy tuna,4 california rolls, 4 teatro rolls, 4 volcano rolls, 4 kappa maki, 4 soft shell crab

Teatro Signature **245**
Chef's selection of sashimi, makimono & nigiri

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

Shake
Salmon

Ebi
Poached shrimps

Maguro
Yellowfin tuna

Hamachi
Yellow tail

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

Teriyaki Glazed Salmon

175

Saikiyo miso, teriyaki glaze, asparagus herbed risotto, sour cream, katsobushi

Shrimp Linguine

185

Tomato sauce, cream, parsley, cherry tomatoes, parmesan

Lamb Tagine

145

Slow-braised lamb simmered with fragrant north african spices, cous cous and a rich, aromatic sauce

Slow-Cooked Beef Rendang

145

Slow-cooked indonesian beef in aromatic coconut curry, infused with spices for rich, savory flavors

Teatro's Classic Burger

155

Grilled wagyu beef patty (mb 6-7), crisp lettuce, tomato, aged cheddar, creamy mayonnaise, toasted brioche bun

Teatro's Sweet End

Mochi (3 pieces)

45

Assorted flavors

Crème Brûlée

45

Honeycomb, candy, mixed berries

Tiramisu

45

Mascarpone cream, espresso, savoiardi, cocoa powder

Valrhona Fondant

55

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