

FISH DISPLAY

Astice (S)

Chargrilled Canadian Lobster served with grilled vegetables

80 per 100g

Gambero Di Mazara

Mazara red shrimps, raw or sautéed with cherry tomatoes & basil

95 per pc

Gamberone

Grilled jumbo prawns, served with grilled vegetables

70 per pc

Pescato del Giorno

Catch of the day in sea salt crust, Mediterranean sauce or grilled
(please allow 45+ minutes)

65 per 100g

Pescato Nostrano

Suggested in sea salt crust, Mediterranean sauce or grilled
(please allow 45+ minutes)

95 per 100g

Branzino al sale affumicato e limone (S)

Oven baked seabass in charcoal sea salt crust & lemon leaf served with grilled vegetables & Salmoriglio
(recommended for 2 person, please allow 30+ minutes)

470

CONTORNI CALDI

Broccolini

Sautéed broccolini

55

Asparagi

Sautéed green asparagus

50

Spinaci

Sautéed baby spinach

55

Patate Arrosto

Roast potatoes

40

Puré Di Patate

Mashed potatoes

50

Verdure Alla Griglia

Grilled seasonal vegetables

55

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RS
Roberto's
DOHA

À LA CARTE MENU

www.robertosdoha.com

CAVIAR (D)(E)(G)

Kaviari

Kristal

Caviar from sturgeon "Acipenser Schrenki" or "Dauricus Schrenki". Simply beautiful, with a dark to golden amber color. Rich and complex flavors with a final note of almond.

790 per 30g
1,190 per 50g

UGA Iranian Caviar

Iran - Imperial Beluga

100% Iranian Beluga Caviar. This caviar is prepared and packed under the control of "SHILAT" Iranian State Fisheries Organisation. This great sturgeon is located in the Caspian sea on the coast of Iran. The large roe is oval in shape and the colour tones of the pearls are light grey.

The caviar has a rich, smooth taste and is of the highest quality.

998 per 30g
1,590 per 50g

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

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ITALIAN BUTCHER

CANADA (D)

Canadian Angus Tomahawk, 1.2kg

990

AUSTRALIA (D)

Grilled Wagyu Rib-eye Steak, Grade 4/5, 300g

460

Grilled Wagyu Tenderloin Steak, Grade 4/5, 250g

440

Grilled Black Angus Rib-eye steak, MB3+, 300g

295

Grilled Black Angus Flank steak MB3+, 300g

195

Please have a look at our Dry Aged Butcher display

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

Choice of sauce: choice of Salmoriglio / peppercorn sauce / mushroom sauce / gravy

Choice of side dish: Jack potato with melted butter or loaded with sour cream and veal bacon;
Gratinated cauliflower with Grana Padano, Shimeji mushroom tempura and ceviche.

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SECONDI DI PESCE

Salmone (D)(N)

Citrus marinated roasted Salmon , broccoli purée, sautéed pak choi, beluga lentil

175

Branzino (D)

Grilled wild seabass, baby kale, verjus sauce, smoked violet eggplant purée

220

SECONDI DI CARNE

Polletto (D)(G)(E)

Roasted spiced marinated chicken, bell pepper, Cacciatora croquette

175

Agnello (D)(N)

Chargrilled lamb chops, marinated with peanuts, roasted cauliflower, gravy

260

Guancia Di Wagyu (D)

Braised Wagyu beef cheek, asparagus, truffle mashed potatoes

240

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CRUDI

Rawberto's Grande Piatto (S)(N)(G)(D)

Red Mazara prawns, tuna tartare, Kristal Caviar bites , scallop 'carpaccio',
Gillardeau oysters, daily catch fish ceviche

1,000

Ostriche Gillardeau, France (S)

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

60 per pc

Tonno Battuto (E)(G)

Tuna tartare, avocado, wasabi mayo

120

Tonno Affettato (E)

Thinly sliced yellowfin tuna, rainbow Datterino tomatoes, smoked mayo, kaffir lime

115

Carpaccio Di Capasanta (S)(N)(G)

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

134

Manzo Tradizionale (E)

Wagyu beef tartare with truffle mayo & Pioppini mushrooms

120

Manzo Carpaccio (D)(E)

Angus beef carpaccio, fresh mushroom, wild rocket, Grana Padano, truffle mayo

114

PIZZE

Pizza Roberto's (D)(G)

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

148

Pizza Bianca (D)(V)(G)

Napolitan style pizza, fior di latte & scamorza cheese, black truffle

214

Pizza Valtellina (D)(G)

Napolitan style pizza, tomato sauce, fior di latte, thinly sliced bresaola, rocket & Grana Padano

175

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ANTIPASTI

Polpo Cacio e Pepe (D)(S)

Slow-cooked roasted octopus, artichoke, cacio e pepe sauce

165

Fritto (D)(S)(G)

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

120

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

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

185

Insalata ai 4 Semi (N)(V)

Baby spinach, kale salad, orange, peanut, baby gem, seeds mix, agave dressing

95

Melanzana (D)(V)(G)

Smoked eggplant, Grana Padano cream, tomato film, basil sauce

98

Fichi E Caprino (D)(N)(V)

Goat cheese & fig salad, aged balsamico dressing, pecan nuts, pomegranate

115

Ravioli Del Plin (E)(G)

Seared 'Plin' ravioli filled with slow-cooked Genovese beef ragout, sour onion Bearnaise

96

Insalata Di Gamberi (S)(E)

Prawn salad, kale, lettuce, quinoa, apple, strawberry, Japanese mayo, lemon dressing

135

Zuppa Di Funghi & Fontina (V)(D)(G)

Roasted mushroom soup, fontina cheese fondue

84

Zuppa Di Pesce (S)(G)

Fish soup with shrimps, squid, daily catch fish, crunchy seasoned bread

162

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PASTE

Gluten-free pasta available on request

Pasta, Patate e Manzo (G)(D)

Traditional Neapolitan pasta with creamy scamorza cheese, Angus beef & mushroom ragout, black truffle

164

Gnocchi Al Pesto Di Basilico 2.0 (D)(N)(V)(E)(G)

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

136

Ravioli Burrata e Datterino (D)(E)(V)(H)(G)

Homemade Ravioli filled with burrata cheese, Datterino sauce, basil

128

Tagliolini Cacio e Pepe (D)(E)(V)(H)(G)

Homemade 'tagliolini' pasta, Grana Padano & Pecorino creamy sauce, black pepper

118

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

Handmade fettuccine, Canadian lobster, green asparagus, Datterino tomatoes

214

Tortelli Al Tartufo (D)(G)(N)

Handmade Tortelli filled with ricotta, spinach & nutmeg, truffle cream sauce

136

RISOTTI

All risotti are made with Acquerello rice

Risotto Alla Milanese (D)(G)

Saffron risotto, slow-cooked veal shank ragout, gremolata

136

Il Bosco (D)(V)(G)

Wild forest & portobello mushroom risotto with black truffle

150

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