

*La
Camera!*

BY TOTÓ

LIGHTS ON!

Where nostalgia meets modernity
in a hidden gem inspired by the glamour and luxury
of Italian cinema of 1950s and 60s.

Step back in time to the post-war era,
where love for the theatre and jazz filled the air
with excitement and escapism.

Experience the essence of Italian-Mediterranean
cuisine through our menu featuring
traditional recipes infused with a contemporary twist,
all while enjoying the melodies of our live performers.

ENTERTAINMENT LINEUP

Every Thursday

That's Life!

A night of Jazz

Every Friday

Rhythm, Jazz and Swing

Swing into the 60s

Every Saturday

Lights On!

Rhythm and Jazz

Dance the night away as our DJs spin house music from 12AM to 3 AM!



@lacamerabytoto

INTRODUZIONE

GLI ANTIPASTI

Selezione di formaggi (D, N)
140

Chef's selection of Italian cheese with figs, pistachio cream and a homemade tomato jam

Stracciatella (D, G, SH)
165

Stracciatella cheese torched with brown sugar and served with spicy tomato jam and crispy grissini breadsticks

Carciofo (N)
150

Artichoke flower with almond cream and topped with bottarga

Crocchette e caviale (D, G)
95

Croquettes filled with béchamel sauce and topped with caviar

Fiore di zucca (D, G)
175

Zucchini flower filled with ricotta cheese and fresh mint

ATTO PRIMO

LA PASTA

Gnocchi (D, G, SH)
115
550

Artisanal gnocchi topped with a Pecorino Romano cheese foam and grated black truffle
Perfectly paired with Caviar 30g

Risotto (D)
160

Risotto with assorted wild mushroom and black truffle

Fregola Sarda (G, SH)
160

Seafood and tomatoes fregola from Sardinia

Raviolo (D, G, SH)
180

Homemade raviolo filled with red prawns, stracciatella, and finished with caviar

ATTO SECONDO

DAL MARE

Fritto misto (SH)
170

Assorted crispy squid, prawns, vegetables and tapioca chips

Ostriche (D, N, SH)
300
4 pieces

Gilardeau oyster No. 2 topped with pesto foam and caviar

Pescato del giorno
300
For two people

Catch of the day oven-roasted with a hint of citrus

Alici (D, G)
140

Organic anchovies with smoked butter, balsamic emulsion, and a rosemary tulip

(G) Gluten | (D) Dairy | (N) Nuts | (SH) Shellfish | (V) Vegetarian

Please notify your server of any allergies.

All prices are listed in AED and inclusive of 5% VAT, 7% municipality fee and 10% service charge.

ATTO TERZO

LA CARNE

Carpaccio di manzo (D)
120

Beef carpaccio with Parmigiano Reggiano chips, mustard seeds, citronette and olive oil

Tagliata di wagyu (D)
260

Wagyu striploin topped with grated black truffle and accompanied by seasonal mushrooms

Spiedini di carne (G)
150

Tenderloin skewers topped with demi-glace sauce and served with baked pizza dough

Tartare di manzo (D, SH)
200

Steak tartare served on a potato mille-feuille topped with caviar

INTERMEZZO

I CONTORNI

Patate e funghi (D)
60

Golden crispy potatoes accompanied by a medley of wild mushrooms

Zucchine fritte (G)
40

Tender mini zucchinis fried

Asparagi e tartufo (D)
65

Grilled green asparagus with grated black truffle

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ATTO FINALE

I DOLCI

Tartufini (D, G, N)
50

Sweet truffles filled with chocolate mousse, nut inserts and truffle sauce served on a chocolate sponge and accompanied by truffle ice cream

Caffè caviale (D, SH)
105

Mascarpone ice cream with coffee crumble, caramelized coffee beans and finished with coffee sauce, Oscietra caviar, and gold leaf

Piccola pasticceria (D, G, N)
125

Assorted mini pastries:

- Mini burrata cheesecake topped with caramelized apple
- Vanilla panna cotta on a meringue base, topped with berry sauce and a nut crumble
- Tiramisù made with savoiardi sponge cake topped with coffee cream
- Caramel mousse with nut crumble and toffee cream encased in a chocolate shell
- Lemon pie featuring zesty lemon curd and Swiss meringue on chocolate roots
- Macadamia crumble-topped pistachio ice cream

The End

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