

*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

Carciofo (N)
150

Artichoke flower with almond cream and topped with bottarga

Crocchette e caviale (D, G)
145

Croquettes filled with béchamel sauce and topped with caviar

Fiore di zucca (D, G)
175

Zucchini flower filled with ricotta cheese and fresh mint

Bruschette (D, G, SH)
100

Assorted bruschetta with tomato concassè, eggplant and Parmigiano Reggiano, and stracciatella and anchovies

Burrata (D, SH)
120

Creamy burrata topped with red prawns and pickled pumpkin on a base of baby spinach

Insalata di ricotta (D, G, N)
75

Creamy ricotta paired with fresh baby spinach and crisp baby gem lettuce, enhanced by red cabbage, sweet pumpkin and radish, topped with crunchy hazelnuts

ATTO PRIMO

LA PASTA

Gnocchi (D, G, SH)
120
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)
170

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
340
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

Polenta e Baccalà (D, G, SH)
140

Creamy black cod on crispy polenta topped with purple potato chips and a touch of caviar

Fungo di mare (D, G, SH)
120

Grilled squid on portobello mushrooms, complemented by a crunchy olive crumble and a drizzle of fragrant tarragon oil

(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)
125

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

Tagliata di wagyu (D)
340

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

Spiedini di carne (G)
130

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)
50

Tender mini zucchini fried

Asparagi e tartufo (D)
65

Grilled green asparagus with grated black truffle

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

Frutta di stagione
70

Seasonal fruit platter

Tiramisù
65

Made with savoiardi sponge cake topped with coffee cream

Torta al limone
65

Lemon pie featuring zesty lemon curd and Swiss meringue on chocolate roots

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

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The End

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