

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.



@lacamerabytoto

ANTIPASTI

Burrata (D, N) 100	Burrata from Puglia served on tomato carpaccio garnished with basil pesto
Insalata di Polpo (S) 80	Octopus salad with green beans, tomato Datterino, violet potato and citronette dressing
Ostriche (SH) 50 300 600	Gillardeau oysters No. 2 1 piece 6 pieces 12 pieces
Tartare di manzo (D, N) 130	Black Angus steak tartare with a mild Parmigiano Reggiano cream
Tartare di tonno (SH) 140	Tuna tartare with avocado and coriander
Selezione di formaggi (D, N) 140	Chef's selection of Italian cheese with figs, pistachio cream and a homemade tomato jam
Vitello Tonnato (V, N) 95	Thinly sliced veal with creamy tuna sauce
Supplì al Telefono (G, D, SH) 75	Golden-crusted arborio rice with tomato sauce filled with fresh mozzarella
Croccette Caviale (SH, G, D) 80	Croquettes filled with béchamel sauce, topped with Parmigiano Reggiano cream, purple potato chip and a touch of caviar
Fritto Misto (SH) 135	Assorted crispy squid, prawns, black cod, vegetables and tapioca chips

(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.

PIATTI PRINCIPALI

Ravioli di brasato (G, D) 120	Handmade pasta stuffed with braised beef, served with parmesan cream and parmesan shavings
Spaghetti alle vongole e bottarga (G, SH) 155	Spaghetti from Gragnano with clams, chili pepper, bottarga, and a touch of lemon zest
Risotto Carabineros (D, SH) 155	Carnaroli risotto cooked with Carabineros shrimps, Amalfi lemon & coral sauce
Tagliolini al tartufo (G, D) 145	Fresh tagliolini pasta with creamy black truffle sauce topped with fresh black truffle
Risotto al tartufo (G, D) 140	Creamy Carnaroli risotto cooked with shallots, non-alcoholic white wine and topped with grated fresh black truffle
Diavola e Gorgonzola Pizza (G, D) 100	San Marzano tomatoes, fior di latte cheese from Napoli, spicy veal salami and gorgonzola cheese
Tartufo Pizza (G, D) 180	Mozzarella from Napoli, creamy truffle sauce, Parmigiano Reggiano, topped with grated black truffle

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SECONDI PIATTI

Filetto (200gr)	Grilled Australian Black Angus tenderloin with demi-glace, served with baby carrots, onions and Friggitelli peppers
Controfiletto di wagyu (250gr)	Grilled wagyu striploin
Guancia di vitello brasata	Slow-cooked veal cheek served with mashed potato and demi-glace
Polpo alla brace (SH)	Grilled octopus, Taggiasche olive tapenade, and potato purée, garnished with edible flowers
Gamberoni alla Mediterranea (SH)	Grilled shrimps served with rich mediterranean sauce
Dentice al forno (SH) (for sharing)	Whole red snapper fish oven-roasted with a hint of citrus
340	

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DOLCI

Tiramisu (D, G, N)

65

Coffee soaked savoiardi biscuit layered with mascarpone cream and topped with a sprinkle of chocolate powder

Cannolo Siciliano (D, G, N)

60

Pastry dough, filled with a sweet and creamy ricotta cheese, pistachio and candied orange

Gelato artigianale (D, G, N)

30 per scoop

Pistachio, vanilla and chocolate ice cream

Babà (D, G, N)

60

Soft babà soaked in citrus syrup, served with ricotta cream and Sicilian orange jam

The End

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