Roberto's
AMMAN

À LA CARTE MENU

CRUDO BAR

Available from 13:00 to 12:00

Tonno Battuto e Caviale (E)
Tuna tartare, avocado, wasabi cream, sevruga caviar
16

Manzo Carpaccio (D)(E)
Angus beef carpaccio, fresh mushroom, wild rocket, grana padano, truffle mayo
15

Tartara di Manzo (E)(D)(N)
Angus beef tartare, truffle mayo, asparagus, shallots, cornishon, sourdough bread
18

ALL PRICES ARE IN JOD AND SUBJECT TO APPLICABLE PREVAILING SERVICE CHARGE & SALES TAX
Please let us know of any dietary preferences or food allergies we should beaware of in the preparation of your meal.
V – Vegetarian VE – Vegan G – Gluten-free D – Dairy N – Nuts H – Homemade FF – Fat Free O – Organic
LF – Lactose Free * – Signature L – Locally sourced S – Shellfish E – Eggs SC – Sustainably Certified

CONTORNI CALDI

Asparagi (D) (VE)
Sautéed green asparagus
8

Vegetali alla Griglia (VE)
Grilled seasonal vegetables
7

Patate fritte (E)(V)
French fries with truffle mayo
7

Patate novella arrosto (VE)
Roasted potatoes, rosemary, garlic
6

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PASTE E RISOTTI

Gluten-free pasta are available on request

Linguine al Pomodoro, Burrata e Pesto Genovese (D)(N)
Linguini pasta in cherry tomato sauce, burrata cream and pesto sauce
(Remove burrata cream & pesto sauce for vegan option)
13

Tagliolini Cacio e Pepe e Tartufo (D)(V)
Cacio e pepe tagliolini, black truffle
14

Calamarata Gamberi e Pistacchi (D)(S)(N)
Calamarata pasta with prawns, burrata cream, pistachio, cherry tomato sauce
16

Pasta Patate e Manzo (D)
Orecchiette pasta with potato, creamy scamorza cheese, angus beef ragout, black truffle
16

(R`s)Tortelli al Tartufo (V)(D)(E)
Homemade tortelli filled with ricotta and spinach, truffle cream sauce
19

(R`s) Fettuccine Roberto's (S)(D)(E)(H)
Homemade fettuccine, lobster, green asparagus, cherry tomatoes
22

(R`s) Risotto il Bosco (D)(V)
Wild forest and portobello mushroom risotto, truffle cream and shaved black truffle
18

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SECONDI DI PESCE

Branzino (D)
Grilled wild seabass, kale and verjus sauce, smoky eggplant cream
24

Salmone (D)
Lemon charred grilled salmon, pea puree, broccolini, lemon butter sauce
26

Gamberone (S)(D)
Grilled jumbo king prawns, grilled vegetable, cherry tomato sauce
13/pcs

SECONDI DI CARNE

Polletto (D)(N)
Roasted marinated chicken, kimchi, mustard sauce with sautéed mushrooms
16

Agnello (D)
Slow cook lamb shoulder, carrot cream, lamb and potato croquette, onion confit
20

Tagliata di Filetto (D)(N)
Beef tenderloin tagliata, rocket, mashed potato, nuts, natural jus
32

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THE ITALIAN BUTCHER

USA BEEF

Grilled super prime angus ribeye, 300 gr
38

Grilled super prime angus tenderloin 300 gr
50

Grilled Prime Angus Tenderloin Chateaubriand, 500 gr
92

Grilled super prime angus tomahawk, 1.2 kg
120

AUSTRALIAN WAGYU BEEF

Grilled wagyu kiwami full blood rib eye 250gr MB 9+
89

YOUR CHOICE OF JUS:

Mushroom Jus or Natural Jus

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ANTIPASTI & ZUPPA

Crudite di Verdure e Olio Extravergine di Oliva (VE)

Vegetables crudite with olive oil
7

Melanzane (V)(D)

Classic eggplant parmigiana, tomato sauce, grana padano cream
11

Insalata ai 4 Semi (N)(V)

Baby spinach, kale salad, clementine, peanut, baby gem, mix seeds, agave dressing
11

FRAGOLA (N)(D)(V)9VE)

Baby gem, kale, rocket goat cheese, strawberry, aged balsamic dressing, pecan nuts, pomegranate
(remove cheese for vegan option)
12

Insalata di rucola e pomodorini (VE)

Rocket salad with cherry tomato and balsamic vinegar dressing and balsamic glaze
12

Fritto (S)(E)

Golden spicy fried calamari, prawns, zucchini, wasabi mayo and bell pepper mayo
12

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

Cherry tomato and pesto
14

Zuppa ai Funghi (D)

Mushroom Soup
14

PIZZE

Pizza Marinara e Rucola (VE)

Tomato and garlic base with oregano, rocket and cherry tomato
13

(R`s) Roberto's (D)

Crispy dough base topped with beef carpaccio, wild rocket, grana Padano shavings, black truffle brunoises
18

Pizza Bianca (D)(V)

Fior di latte, scamorza cheese, black truffle
18