timo

SUNKISSED MEDITERRANEAN FLAVOURS

Savour the rich and authentic flavours of the Mediterranean with our menu, thoughtfully curated to showcase the freshest ingredients, reflecting the vibrant culinary traditions of the region. From our delicious appetisers to our hearty mains and decadent desserts, each dish is crafted with love, promising a delightful dining experience for the whole family.

Join us in celebrating the warmth of Mediterranean hospitality, where every meal is an opportunity to create cherished memories. Whether you're enjoying a casual gathering or a special occasion, Timo is here to provide a memorable journey through the tastes and aromas of the Mediterranean.

MEDITERRANEAN ESSENCE

A Taste of the Sun-Kissed Shores

ONE | 35 **TWO** | 60 **THREE** | 78
served with stone-oven garlic bread

HUMMUS (V)
classic | avocado | Istanbuly I Beiruti

SPINACH KIBBEH & MUHAMMARA (V)
walnuts, pomegranate molasses

SMALL

ONE | 69 **TWO** | 130 **THREE** | 195

FRIED MOZZARELLA (V)
pomodoro dip

EGGPLANT INVOLTINI (V)
ricotta, herbs, parmesan, tomato sauce

BOCCONCINI (V)
plum tomatoes, black olives tapenade, basil

CALAMARI FRITTI
lime, capers

CRAB CAKE
smoked paprika aioli

PERFECT TO START

A Starter So Good, You'll Want to Restart!

BUFFALLO MOZARELLA (V) 88
heirloom tomatoes, taggiasca olives, basil pesto

BURRATA (V) 88
rucola, tomato sorbet, balsamic caviar, basil oil

CRISPY PRAWN 92
pumpkin gnocchi, tomato basil fondue

JOSPER CHAR-GRILLED OCTOPUS 109
potato salad, olives, capers, smoked paprika aioli

SPOON OR FORK

Spoonfuls of Joy, Forking Delicious!

HARIRA (V) 59
Moroccan lentil and chickpea soup

MUSHROOM CAPPUCCINO (V) 65
parmesan foam, truffle essence, cheese straw

SAIATA HORIATIKI 65
tomato, cucumber, peppers, capers, red onion, oregano, feta, kalamata olives

BABY GEM CAESAR 60
croutons, parmesan, garlic dressing
add on: sous vide **chicken | shrimp** 25

GREEN SALAD (V) 68
beetroot, walnuts, parmesan, balsamic

RUCOLA (V) 68
roasted cherry tomato, parmesan, blackberry vinaigrette

BOUILLABAISSE SOUP 78
fish broth, tomato sauce, garlic oil

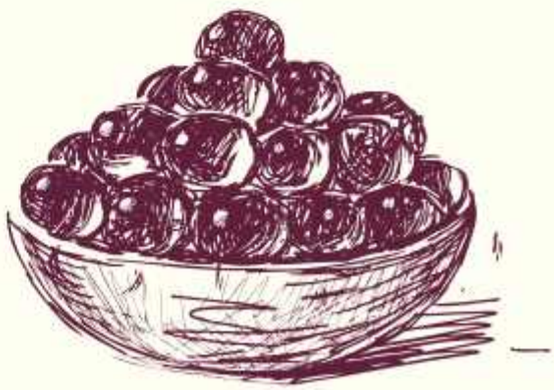
CARPACCIO & TARTARE

Raw, Bold, and Totally Unstoppable!

OCTOPUS 88
fennel salad, capers, citrus dressing

TUNA 95
capers, kalamata olives, yoghurt balls

ANGUS BEEF 110
pickled mushroom, rucola, parmesan, truffle oil



Chicken, Salmon
Rotana proudly sources sustainable ingredients from organic and local farms.
Dishes crafted with your health in mind and the wellbeing of our environment

Please note that our food may contain or come into contact with common allergens, including celery, wheat, gluten-containing cereals, dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish (such as crustaceans and mollusks), mustard, sesame seeds, lupin, and sulphites.
(V) Vegetarian dishes, Vegan, (P) pork

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HOUSE HAND STRETCHED PIZZA

We're Not Just Stretching the Truth—It's Pizza!

TOMATO SAUCE & MOZZARELLA FIOR DI LATTE

MARGHERITA 75
fresh basil (V)

VEGETARIAN 77
eggplant, zucchini, bell peppers, mushrooms (V)

GRILLED CHICKEN 82
oregano, bell pepper, onion, basil pesto

SPICY BEEF PEPPERONI 85
chili flakes

SEAFOOD 95
shrimps, calamari, lobster, mussels

WHITE PIZZAS

QUATTRO FROMAGGI (V) 85
mozzarella fior di latte, taleggio, gorgonzola,
ricotta cheese, white truffle oil, rucola

WHITE TRUFFLE (V) 90
cream cheese, black truffle, rucola

PIZZAS WITH PORK

PEPPERONI 95
tomato, mozzarella (P)

PROSCIUTTO (P) 99
buffalo mozzarella, red onions, rucola

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GREAT FOR SHARING

More to Share, More to Love.

ROYALE MEZZE 90
hummus (V), moutabal (V), tabbouleh (V), vine leaves (V),
spinach fatayer (V), lamb kibbeh

GREEK MEZZEH 109
chicken souvlaki, grilled halloumi (V), tomato (V),
spicy feta dip (V), tzatziki (V), hummus (V), pita (V) & olives

ANTIPASTO MISTO 159
calamari fritti, angus beef carpaccio, arancini (V),
buffalo mozzarella (V), grilled artichoke (V), marinated olives (V)

SPANISH TAPAS 159
prosciutto (P), salami (P), manchego cheese, gambas al pil pil,
Catalan tomato bread with anchovies, mixed olives

HAND-TOSSED PASTA

Tossed with Love, No Strings Attached!

YOUR CHOICE OF: PENNE, SPAGHETTI OR LINGUINE WITH YOUR CHOICE OF SAUCE 84
bolognese | carbonara | creamy chicken with parmesan |
pesto | alfredo | arrabbiata | tomato & basil (V)

GLUTEN FREE 84
spaghetti | penne
sauces available upon request

SPAGHETTI VEGAN BOLOGNESE (V) 84

BEEF LASAGNA 95
bolognese sauce, mozzarella

SQUID INK SPAGHETTI 120
seafood, cherry tomatoes

LINGUINE LOBSTER 150
cherry tomato sauce, basil

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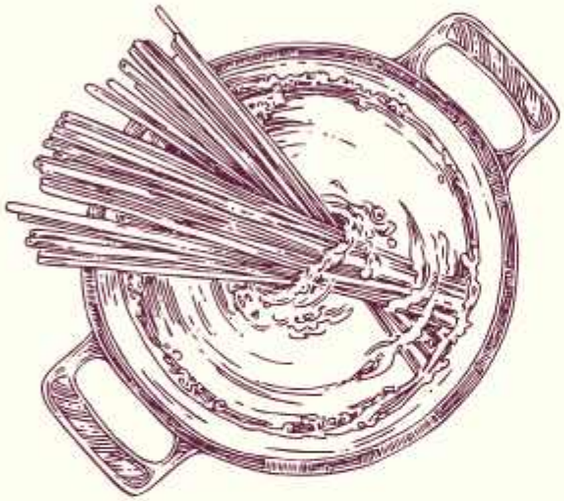
HAND CRAFTED PASTA

AGNOLOTTI 86
veal ossobuco, pears, parmesan, sage, butter, flavoured truffle oil

RAVIOLI (V) 86
pumpkin & ricotta, walnuts, sage, balsamic brown butter, parmesan

RAVIOLI (V) 86
spinach & ricotta, cherry tomato sauce

GNOCCHI (V) 86
taleggio, wild mushrooms, black truffle



THE FISHER MONGER

PINK TUNA FILLET 109
white bean purée, roasted red capsicum, basil garlic tomato salsa

SEABASS FILLET 118
roasted garlic gnocchi, wilted rucola, cauliflower purée, tomato taggiasca olives basil sauce

JUMBO SHRIMP 128
smoked aubergine, pomegranate, walnuts

CHERMOULA SALMON 140
couscous, lobster bisque

TIMO'S SPICE TRADE

SPINACH MUSHROOM RISOTTO (V) 90
herbs, parmesan

CHICKEN TAGINE 95
olive, preserved lemon, bloomed saffron, couscous

LEVANTINE LAMB WELLINTON 109
tomato sauce, pistachio powder

LAVENDER PERFUMED CHICKEN FREEKEH 109
green peas, citrus pomegranate sauce, nuts, yoghurt

SEABREAM SAYADIYA 115
crispy onion, pine nuts

BABY CHICKEN POUSSI 119
garlic confit mashed potatoes, cherry tomato wild mushroom sauce, pesto

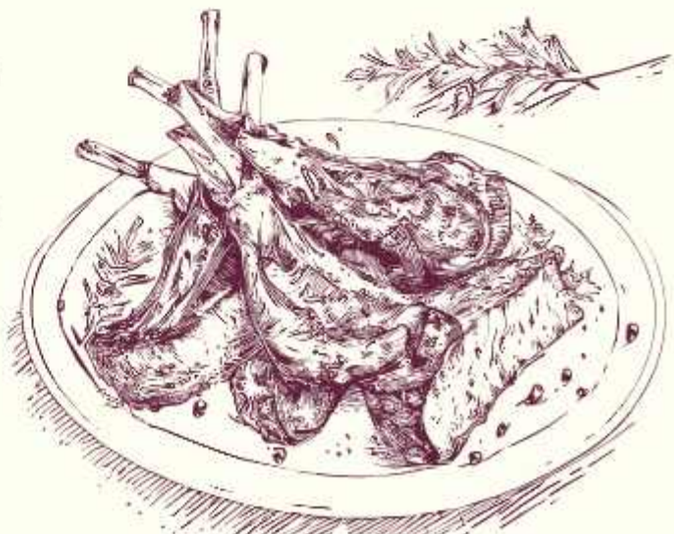
SPICED LAMB SHANK TAGINE 129
preserved lemon, prunes, couscous

DUCK BREAST 129
acacia honey, endives, orange balsamic sauce

SHRIMP SAFFRON RISOTTO 130
crushed tomatoes, asparagus, shellfish broth

SEAFOOD PAELLA 149
bomba rice, cuttlefish tomato sauce, artichokes, mussels, clams & shrimps

LAMB CHOP 190
garlic purée, tomato jam, artichoke, rosemary



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CERTIFIED ANGUS BEEF FROM THE GRILL

Our Steaks are Grass Fed and Grilled to Your Personal Preference

RARE: The centre is almost raw or bleu – for the true carnivore
MEDIUM RARE: The centre is juicy and the steak is full of flavour
MEDIUM: The centre started cooking and juices begin to leave the steak
MEDIUM WELL: The centre is no longer pink and juicy and the meat is dry
WELL DONE: Completely cooked through

FILLET: Premium cut, no fat, subtle flavour
RIB-EYE: A very fine cut from the rib with a fatty center – bursting with flavour
T – BONE: The front end of the short loin, also known as the delicious part, fatty outer rim bursting with flavour

All our items from the grill are served with broccoli bimi, vine tomatoes, fries, and choice of sauce: hollandaise, béarnaise, peppercorn, mushroom, au jus, rosemary, chimichurri.

FILLET STEAK (tenderloin) 200g 230
RIB EYE STEAK 300g 230
T-BONE 400g 250

WAGYU BURGER 110
beef patty, bacon, provolone cheese, heirloom tomato, truffle fries

SWEET TEMPTATION

TIRAMISU 45
delicate ladyfinger cookies, espresso, mascarpone cheese, cocoa powder

AFFOGATO COFFEE 45
vanilla gelato, shaved chocolate, almond biscotti

CHOCOLATE LAVA CAKE 45
vanilla ice cream

CREMA CATALANA 45
traditional custard from Catalonia

UMM ALI 48
warm bread pudding, pistachio, toasted almonds

CHEESE KUNAFA 48
pistachio powder, sugar syrup

FRUITS 59
with honey mascarpone curd

SIGNATURE GELATO (V) 18
per scoop

CHEESE PLATTER 90
pecorino romano, gorgonzola, slice of asiago cheese, fruit relish, walnuts, grissini

THE GROCER

35

SAUTÉED SPINACH (V)
MUSHROOMS (V)
ASPARAGUS (V)
BROCCOLI BIMI (V)
ROASTED BABY CARROTS (V)
GRILLED ZUCCHINI (V)
ROASTED THYME POTATOES (V)
TRUFFLE MASHED POTATOES (V)
FRENCH FRIES (V)
SWEET POTATOES (V)

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EXPERIENCE THE MEDITERRANEAN ESSENCE THROUGH OUR HANDPICKED SELECTIONS

SIGNATURES

AGED OAK BARREL NEGRONI 55
pre batched mix of Campari, Martini Rosso, Gin

CLAY POT SPANISH SANGRIA JAR Serves 2 99
RED: red apples, wild berries, brandy
WHITE: citrus fruits, fresh herbs, gin
ROSÉ: peach, plum, archers peach
SPARKLING: lychee, elderflower, orange liqueur

GREEK INFLUENCED OUZO SPRITZ 49
grapefruit liqueur, ouzo, bubbles

ARAK 30ml 42
served traditional style half and half

HOPS BY BOTTLE

ESTRELLA DAMM Spain, 4.6% ABV 40
PERONI Italy, 5.1% ABV 40

Wines Inspired by the Mediterranean Route

CHAMPAGNE AND FIZZ

MOET & CHANDON, IMPERIAL BRUT, France 605

PROSECCO DOC, TERESA RIZZI, Italy 65 / 280

SEA CHANGE PROSECCO ROSE, Italy 301

WHITE

EMOTIVO PINOT GRIGIO, Italy 44 / 65 / 187

LAROCHE CHABLIS, France 400

LUPI REALI, TREBBIANO, Italy 251

CANKAYA, KAVAKLIDERE, EMIR, NARINCE, SULTANIYE, Turkey 265

FAMILIA TORRES, VINA ESMERALDA, Spain 272

PINK

ITALIA PINOT GRIGIO, Italy 44 / 65 / 187

FLEURS DE PRAIRIES, France 281

RED

FRANCE
Marius by Michel Chapoutier 52 / 76 / 221
Sabourin Grande Reserve, Pinot Noir 55 / 81 / 234
Côtes Du Rhône Colletion Bio by Michel Chapoutier 332
Langlois-Chateau Sancerre Blanc 408

ITALY
Terre Allegre, Sangiovese 44 / 65 / 187
Antinori Conte Della Vipera 390
Rocca Delle Macie Chianti **Classico DOCG** 315

Ask the Server for Our Extensive Gaja Range

SPAIN
Navajas Rioja Tinto 272
Marques De Riscal "Reserva", Rioja DOCA 391

WEST ASIAN COAST

GEORGIA
Gvariani Saperavi, Kindzmarauli 220

LEBANON
Ixsir Altitudes Rouge 278

TURKEY
Egeo, Kavaklidere, Aegean, Cabernet Sauvignon 455

MEDITERRANEAN MIXOLOGY ROUTE

SOUTH EUROPEAN COAST

55

HUGO, Italy
elderflower, mint, bubbles

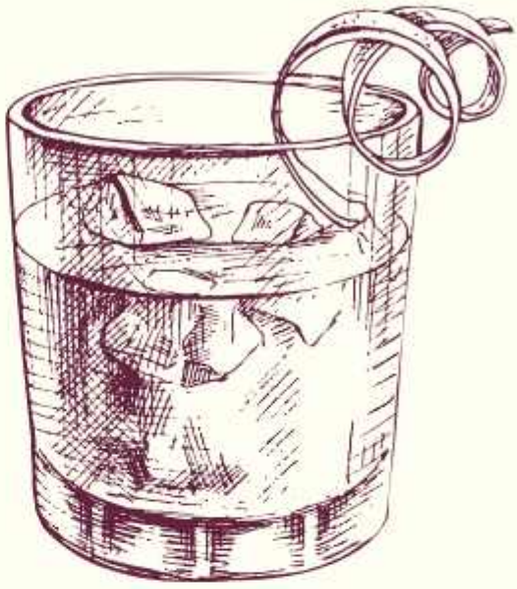
TWISTED ESPRESSO MARTINI, Italy
sambucca, vodka, kahlua, decaff coffee

VALENCIA MULE, Spain
vodka, limoncello, thyme, lime, ginger ale

POMODA, Spain
gin, limoncello, sweet sour mix, foamee, soda

SANTORINI SOUR, Greece
dark rum, lemon juice, pistachio syrup, Greek yoghurt

MAURESCO, France
gin, pastis, lemon juice, orgeat, egg white, fresh dill



SIGNATURE LEMONADES

30

CLASSIC LEBANESE STYLE
orange blossom

ITALIAN LEMONADE
basil

NON-ALCOHOLIC by DRINK DRY

DRINK DRY

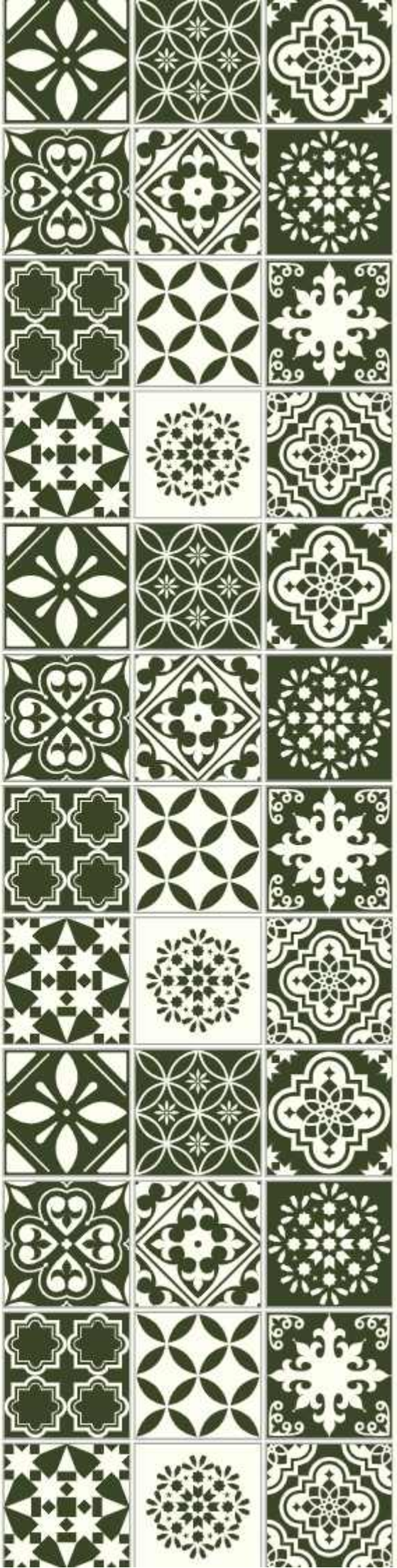
BLUEBERRY MULE, Spain 40
crossip dandy smoke, crossip fresh citrus, blueberry purée

STRAWBERRY AND STAR ANISE MOJITO 40
crossip pure hibiscus, lime juice, strawberry syrup, mint leaves, soda

SEA COLLINS 40
sea arch, elderflower, cucumber, tonic

APEROL SPRITZ, Italy 40
Mandarin syrup, orange blossom, effervescent

VINTAGE PRESTIGE 390
100% blanc des blancs, sparkling chardonnay

PERONI NASTRO AZZURRO 0.0%, Italy 30

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