

THE  
ACT

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MENU

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THE  
ACT  


The Act Dubai, blends a theatre paying homage to a spectacle of imagination and creativity with a fine dining experience of Peruvian delicacies created with the most premium ingredients and cutting-edge culinary techniques by our Master Chef, Roberto Segura.

The Act offers a compartido menu concept. Our Peruvian cuisine is prepared in a great convivial way to be shared between friends and family.

## APPLAUSE 320

3 starters  
3 main courses  
1 side dish  
1 dessert

## OVATION 390

4 starters  
4 main courses  
2 side dishes  
2 desserts

## ENCORE 495

5 starters  
5 main courses  
3 side dishes  
3 desserts



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 **CEVICHEs** 

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**ceviche mixto (g)**

prawns, hamachi, scallops, leche de tigre and prawn bisque

**ceviche de salmon**

norwegian salmon, coconut milk,  
peruvian mango and aji limo

**ceviche de atun nikkei (g)**

yellow fin tuna, chives, ginger, yuzu and soy

**ceviche de sandia (n) (v)**

watermelon, palm heart, avocado, white onion and sumac

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 **TIRADITOS Y MAS** 

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**enrollado lan (g)**

seared hamachi, asparagus tempura, cucumber and avocado

**rollitos de salmon**

norwegian salmon, mango, passion fruit, miso and koshu

**pepino enrollado (g) (v)**

cucumber, sweet potato, avocado and coriander mayo

**eggplant carpaccio (v)**

grilled eggplant, crispy quinoa,  
coriander aioli and white balsamic reduction

**causa roll**

chalaquita de conchas, shrimp furay, piquillo and asparagus

**carpaccio de langosta (40pp)**

lobster carpaccio, citrus dressing, ikura, greens and herbs

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 **ENSALADAS** 

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**beterragas y naranja (d)(n)**

roasted beetroot, goat cheese,  
cashew nuts and blood orange dressing

**burrata (d)**



rocoto reduction, confit figs, tomatoes and olive oil

**del jardin (v)**

fresh garden vegetables, palm heart and aguaymanto dressing

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 **DE LAS CALLES A LA MESA** 

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**chicharron mixto**

crispy prawns, scallops, calamari and togarashi

**anticuchos de lomo (d) (g)**

beef skewers marinated in panca chilli sauce

**camarones con maracuya (20 pp) (🍷)**

crispy quinoa coated tiger prawns,  
passion fruit and rocoto reduction

**conchas a la parmesana (40 pp) (a) (d)**

gratin scallops, parmesan cheese,  
white wine reduction and garlic butter

**papas rellenas (g)**

potato filled with minced beef strip loin and criolla salsa

**empanada de choclo (d) (g) (v)**

sweet corn and aji amarillo filled peruvian pastry



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 DEL FOGON 

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**arroz con pato** (🍷) (g)

oven roasted duck breast, coriander rice and orange sauce

**asado de tira y camote** (60pp) (a) (d)

36 hours slow braised short rib, red wine,  
tomato chimichurri and sweet potato puree

**canilla de cordero a la miel** (40pp) (a)

five spice braised lamb shank,  
potato and caramelized shallots

**pulpo anticuchero grillado** (d)

grilled spanish octopus,  
sweet panca chilli sauce and butter bean puree

**pollo al miso** (a) (d) (g)

miso marinated grilled baby chicken,  
truffled sweet potato, white wine and cream cheese

**quinotto** (d) (v)

quinoa risotto, wild mushrooms,  
asparagus and fresh black truffle

**ravioli de cabra** (d) (g) (v)

goat cheese ravioli, balsamic reduction and ratatouille

**tagliatelle a la huancaina** (d) (v)

wild mushrooms, black truffle and peruvian chilli sauce

**tacu tacu de conchas** (g)

grilled scallops, rice and pinto beans, criolla salsa

**wagyu ojo de bife** (60pp)

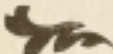
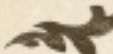
australian grilled wagyu rib eye,  
mango and truffle chimichurri

**langosta a la truffa** (80pp) (d)

grilled lobster, black truffle butter and hazelnuts

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 ACOMPAÑAMIENTOS 

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**pastel de papa (d) (v)**

gratinated potato, cauliflower, aji amarillo,  
parmesan and mozzarella

**ajiaco de papa (d) (v)**

idaho potato, peruvian chilli, halloumi cheese and cream

**arroz chaufa (g) (n) (v)**

star anise and lemon grass infused rice

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 LO DULCE 

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**tres leches casero (d) (g)**

three milk sponge cake, lemon grass toffee

**granadilla cheesecake (d) (g)**

macerated strawberries,  
black pepper and white balsamic reduction

**tarta de la abuela (d) (g) (n)**

courgette cake, pecans,  
yuzu cream and banana ice cream

**mousse de maracuya (d) (g)**

passion fruit mousse, berries and vanilla cream

**dulce tentacion platter (20pp) (d) (g) (n)**

lemon grass alfajores, caramel slice, coconut sponge,  
manjar and chocolate bombon





## TAPAS MENU

(served from 11.30 pm until 2.30 am)

### enrollado lan 80

seared hamachi, asparagus tempura,  
cucumber and avocado

### pepino enrollado (v) 65

cucumber, sweet potato, avocado and coriander mayo

### chicharron mixto 70

prawns, scallops, calamari, togarashi, corn starch

### camarones con maracuya (🌿) 180

crispy quinoa coated prawns,  
passion fruit and rocoto reduction

### papas rellenas (g) 90

potato filled with beef striploin and criolla salsa

### empanada de choclo (d) (g) (v) 60

sweet corn and aji amarillo filled peruvian pastry

### beef & mozzarella flat bread (d) (g) 80

pulled beef, mozzarella cheese and huancaína sauce

### vegetables & mozzarella flat bread (g) (v) 60

grilled garden vegetables, mozzarella cheese and spicy sauce

### tres leches casero (d) (g) 60

3 milk sponge cake, lemon grass toffee

### fruit platter 120

mix fresh seasonal fruits and berries

(🌿) signature dish    (v) vegetarian    (g) gluten    (a) alcohol    (n) nuts    (d) dairy

prices are inclusive of 10% municipality fees and 10% service charge