

Reaton<sup>R</sup>Food



**MENU**



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## TAPAS

8

### PIMIENTOS DE PADRON

Padron peppers - mild spanish peppers, olive oil, sprinkled with Maldon salt

### GAMBAS

Chilli prawns

### CHORIZO AL VINO TINTO

Chorizo in red wine sauce

### FRIED HALLOUMI CHEESE

Served with homemade "tzatziki" sauce

### CALAMARES FRITOS AL AIOLI

Fried squid with homemade Aioli sauce

### COLIFLOR FRITA AL AIOLI

Fried cauliflower with homemade Aioli sauce

### PATATAS BRAVAS

Baby potatoes with romesco and Aioli sauce

### BRUSCHETTA WITH ANCHOVY AND PEPPERS

Flamed peppers, anchovies, chimichurri and Aioli sauce

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## SALADS

### CAESAR SALAD

Classic Caesar salad with grilled chicken

16

### GRILL HALLOUMI SALAD

Grilled padron peppers, broccolini, garlic mushrooms, cherry tomatoes, grilled halloumi cheese, chimichurri and balsamic cream sauce

16

### TUNA SALAD WITH MANGO

Fresh salad mix, mango, cauliflower, blueberries, yellowfin tuna, herbal dressing with honey, soya and lime juice

17

### SALAD WITH FIG

Fresh salad mix, mint, pomegranate seeds, hezelnuts, flamed cherry tomatoes, strawberry - basilic coulis, fig

17,5

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## BAR SNACKS

### SELECTION OF ALMONDS

Roasted with herbs, caramelised with hot paprika

5

### CRISPS

Corn and potato crisps served with homemade „peri peri“ and „tzatziki“ sauces

6

### MARINATED OLIVES

Marinated in agave syrup and thyme

6

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\* Information about dishes which may contain allergens or substances causing intolerances and GMO, ask your serving staff.

10% service charge will be added to the groups of 8 guests or more

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## DESSERTS

**HOMEMADE BLUEBERRY CHEESECAKE** 8

**CHURROS (FOR TWO)** 9

Special Meeting Room churros recipe.  
Served with salted caramel and hot chocolate

**CREME BRULEE** 7,5

**DUZO** 8

Pistachio crumbs, hazelnuts, coconut jelly, vanilla cream  
with orange peppers, chocolate biscuits, chocolate

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## SPANISH DINNER 49

(FOR TWO)

Padron peppers, gambas, chorizo al vino tinto, fried halloumi cheese,  
calamares fritos al aioli, mushrooms and our homemade churros  
with chocolate and salted caramel sauce, served as desseert

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## SOUPS

**SOUP OF THE DAY** 6

(Limited) please ask your waiter

**SURF & TURF** 11

Homemade mix of beef and fish stock, prawns, mussels,  
white fish, chorizo, soy noodles, coconut milk

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## STARTERS

**BURRATA** 17

Fresh italian burrata cheese with juicy heritage tomatoes,  
chopped and grilled pieces of spicy Italian Nduja sausage, grilled persimmon,  
green pesto and homemade red wine vinegar dressing  
served with grilled ciabatta bread

**CAMEMBERT** 11

Oven baked camembert cheese with a touch of honey  
and garlic, served with fig jam and warm ciabatta bread

**BEEF TARTAR** 17

Beef mignon, vodka, capers, dijon mustard, quail egg, Aioli sauce,  
olive oil, onions, carnisons and ciabatta bread

**BEEF CARPACCIO** 16

Beef mignon, extra virgin, rucola, "Gran Albiero",  
balsamic reduction, capers

**FRIED OYSTERS** 14

3 deep fried French oysters served with homemade tartar sauce  
and a shot of Spanish 'cava'

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## STEAKS

### FLAT IRON 200 G 18

Soft Uruguayan 100% black angus 'oyster blade' beef steak  
Recommended: **medium rare** / **medium**

### RIB EYE 300 G 33

Argentinian marble Rib eye steak which is normally more fatty and juicy cut of meat served with bone marrow  
Recommended: **medium rare** / **medium**

### BEEF FILLET 250 G 29

It is probably the softest and the leanest cut, which comes from Lithuanian farmers  
Recommended: **rare** / **medium rare** / **medium**

### VEAL 'ENTRECOTE' ON THE BONE 350 G 34

Very soft cut of meat on the bone, which come from Dutch farmers, cooked to medium-well making sure it keeps all the juiciness making meat taste extra special

### WAGYU

Please ask your waiter what is Wagyu of the day (limited quantity)

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## SIDES

### GRILLED VEGETABLES 6

Seasonal

### TOMATO SALAD 6

Colourful tomatoes, fresh seasonal herb mix, shallots and homemade red wine vinegar dressing

### SWEET POTATO FRIES 6,5

Sprinkled with smoky paprika

### CHIPS 5,5

'Chunky' steakhouse fries

### CREAMY MASH 5,5

Mashed potatoes

### FRESH SALAD 5,5

### KREMINIAI ŠPINATAI 6,5

Smooth cream sauce, gently boiled then fried spinach leaves, sprinkled with sesame seeds

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## MAINS

### PARMIGIANA DI MELANZANE 17

Vegetarian eggplant lasagna with homemade napoletana sauce, mozzarella and hard cheese

### "MEATING ROOM" BEEF BURGER 18

Flat iron steak meat patty, red cheddar, salad mix, onion, pickle, aioli, comes with homemade sauce and steak fries

### WAGYU BURGER 20

Marble wagyu beef, red cheddar, salad mix, tomato, onion, pickle, aioli, comes with homemade sauce and steak fries

### PERI PERI CHICKEN 18

Whole chicken marinated for 3 days in peri peri sauce, cooked on a grill and finished in the oven, to keep all the juicy taste

### FISH OF THE DAY (FROM 14:00) from 28 to 32

Ask your waiter for the fresh fish of the day option

### DUCK CONFIT 26

Slow cooked duck leg served with creamy mash, broccolini and a red wine and cherry sauce

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## SAUCES 2,5

### AIOLI

### CHIMICHURRI

### PERI PERI

### PEPPERCORN

### RED WINE & CHERRY

### GRAVY

### TOMATO-JALAPENO