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**MENU**

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# TAPAS

## **PIMIENTOS DE PADRON** **8**

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

## **GAMBAS** **11**

Chilli prawns

## **CHORIZO AL VINO TINTO** **9**

Chorizo in red wine sauce

## **FRIED HALLOUMI CHEESE** **9**

Served with homemade "tzatziki" sauce

## **CALAMARES FRITOS AL AIOLI** **9,5**

Fried squid with homemade aioli sauce

## **COLIFLOR FRITA AL AIOLI** **8**

Fried cauliflower with homemade aioli sauce

## **PATATAS BRAVAS** **9**

Baby potatoes with romesco and aioli sauce

## **BRUSCHETTA WITH ANCHOVY AND PEPPERS** **11**

Flamed peppers, anchovies, chimichurri and aioli sauce

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# SALADS

## **CAESAR SALAD** **16**

Classic Caesar salad with grilled chicken

## **GRILL HALLOUMI SALAD** **18**

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

## **TUNA SALAD WITH MANGO** **18**

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

## **SALAD WITH DUCK BREAST / BEEF FILLET** **21**

Fresh salad mix, cherry tomatoes, blackberries, avocado, fennel, radishes, oranges, red wine and balsamic reduction

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# SPANISH DINNER

55

(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 dessert

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## SOUPS

### SOUP OF THE DAY

6

(Limited) please ask your waiter

### SURF & TURF

14

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

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## STARTERS

### BURRATA

18

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

13

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

### BEEF TARTAR

18

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

### BEEF CARPACCIO

19

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

### OVEN BAKED OR FRESH 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 35

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 TOPPED WITH HERB BUTTER 250 G 32

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 7

Sprinkled with smoky paprika

## CHIPS 6

'Chunky' steakhouse fries

## CREAMY MASH 6

Mashed potatoes

## FRESH SALAD 6

## CREAMY SPINACH 7

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

## PAN-FRIED ASPARAGUS WITH TOMATOES AND WHITE WINE 7

## GRILLED ROMAINE WITH AIOLI SAUCE AND LIME 7

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# MAINS

## PARMIGIANA DI MELANZANE 20

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 22

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

## PERI PERI CHICKEN 19

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

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

## HOMEMADE BEEF MEAT BALLS 18

With creamy mash and mushroom sauce

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# SAUCES 2,5

AIOLI

CHIMICHURRI

PERI PERI

PEPPERCORN

RED WINE & CHERRY

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# DESSERTS

**HOMEMADE BLUEBERRY CHEESECAKE** **8**

**CHURROS (FOR TWO)** **9**

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

**CREME BRULEE** **8**

**DUZO** **9**

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

**APPLE CRUMBLE WITH ICE CREAM** **9**

**CHEF SPECIAL** **9**

Freshly made from 18 hours.  
Ask your waiter what we can offer you today.

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# BAR SNACKS

## SELECTION OF ALMONDS

7

Roasted with herbs, caramelised with hot paprika

## CRISPS

7

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

## MARINATED OLIVES

7

Marinated in agave syrup and thyme

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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

# Reaton<sup>R</sup>Food



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