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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

10

Fried squid with homemade aioli sauce

## PULPO

18

Octopus with romanesco and sriracha sauce

## PORTOBELLO

9

Grilled portobello mushrooms with garlic, walnuts, chili peppers, and mint, served with aioli sauce and toasted ciabatta bread

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# SALADS

## SALAD WITH PUMPKIN AND BACON

18

Roasted pumpkin and crispy bacon with persimmons, pomegranates, and pistachios, served with a light mustard dressing.

## SALAD WITH ROASTED EGGPLANT AND BURRATA

18

Crispy eggplant with creamy burrata, sun-dried tomatoes, dry-cured Coppa, and balsamic pearls, finished with a delicate balsamic dressing

## CAESAR SALAD

17

Classic Caesar salad with grilled chicken

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# SPANISH DINNER

(FOR TWO)

65

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

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## SOUPS

### BOUILLABAISSE — CLASSIC FRENCH FISH SOUP

8

Traditional French fish soup prepared with fresh fish, shrimp, shellfish, and octopus. Served with a rich, aromatic broth and toasted ciabatta bread

### SOUP OF THE DAY

6

Freshly prepared daily soup. Please ask your server for today's selection

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## STARTERS

### CREAMY STRACCIATELLA WITH SERRANO HAM

18

A duo of cured Serrano ham and creamy Stracciatella cheese, paired with marinated pear, pistachios, and balsamic vinegar. Served with toasted ciabatta bread drizzled with extra virgin olive oil

### CAMEMBERT

14

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

### BEEF TARTARE

18

Beef fillet, capers, Dijon mustard, raw egg, aioli sauce, onions, cornichons and ciabatta bread

### BEEF CARPACCIO

19

Beef fillet, extra virgin oil, rucola, "Gran Albiero", balsamic reduction, capers, truffle oil

### PÂTÈ

11

Beef oxtail and vegetable pâté with onion chutney, toasted hazelnuts, and pickled cranberries. Served with warm brioche bread

### OUR CHEF'S SMOKED SALMON

15

"Meating Room" chef's smoked salmon with caper cream, lightly pickled cucumbers, sun-dried cherry tomatoes, mustard dressing, and toasted ciabatta bread

### TOASTED BRUSCHETTA WITH ROAST BEEF

12

Toasted brioche bread served with thinly sliced, lightly seared roast beef, creamy ricotta, a mildly spicy red pepper and garlic ragout, garnished with fresh mint and balsamic vinegar

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# STEAKS

## FLAT IRON TOPPED WITH HERB BUTTER 200 G 21

Carefully selected South American oyster blade beef steak  
Recommended: **medium rare** / **medium**

## BEEF FILLET TOPPED WITH HERB BUTTER 250 G 32

It is the leanest cut  
Recommended: **rare** / **medium rare** / **medium**

## RIB EYE 300 G 35

Uruguayan marbled Rib-Eye – steak which is more fatty and juicy cut of meat served with bone marrow  
Recommended: **medium rare** / **medium**

## LAMB CHOPS 300 G 32

New Zealand lamb chops, served with fresh mint and pomegranate seeds

## PICANHA 250 G 34

Picanha is a cut from top of the sirloin. It is known for its juiciness and rich flavor, thanks to a thick fat cap that melts during cooking, adding extra aroma and tenderness to the meat

## WAGYU 50/100 g

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

## TOMAHAWK 150/1 kg

Juicy, bone-in, grain-fed Irish beef, aged to perfection.  
Served with baby potatoes in truffle cream and Grana Padano cheese, fresh tomato salad, roasted seasonal vegetables, and a fragrant peppercorn sauce.  
Please ask your waiter for availability. Minimum weight: 900

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# SIDES 7

## GRILLED VEGETABLES

Seasonal

## TOMATO SALAD

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

## SWEET POTATO FRIES

Sprinkled with smokey paprika

## CHIPS

Chunky steakhouse fries

## CREAMY MASH

Mashed potatoes

## FRESH SALAD

## BABY POTATOES

With truffle cream and Grana Padano cheese

## ROASTED EGGPLANT

Served with homemade hummus

## JAPANESE-STYLE CUCUMBER SALAD

Cucumbers with ponzu and chili dressing, fresh chili, and mint

# MEATING ROOM STEAK TASTING

250

(SERVES 4—5 PEOPLE)

**Discover four exceptional cuts:**

marbled ribeye (Uruguayan), lamb chops (New Zealand),  
beef fillet (Argentina), and juicy picanha (Australia).

**Served with:** Sauce selection Peppercorn and chimichurri

**Sides:** Baby potatoes, grilled vegetables, Japanese-style cucumber salad

**Magnum 1.5 L bottle of red wine Castello D'Albola Chianti Classico DOCG (Italy)**

**We recommend adding a taste of Wagyu – ask your server for details.**

## MAINS

### PERI PERI CHICKEN

19

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

### PARMIGIANA DI MELANZANE

20

Vegetarian eggplant lasagna with homemade Napoletana sauce,  
mozzarella and Parmesan

### SWORDFISH STEAK 200 G

24

Juicy swordfish steak, served with fresh lemon

### DUCK CONFIT

26

Served with mashed potatoes, roasted apples and a red wine—cherry sauce

### “MEATING ROOM” BEEF BURGER

19

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

### BURGER WITH CAMEMBERT CHEESE

19

Juicy flat iron steak, Camembert cheese, caramelized onion jam,  
chipotle and aioli sauces, and fresh onions.  
Served with fries and aioli sauce

### GRILLED TUNA STEAK BURGER

19

Grilled tuna steak with tzatziki sauce and fresh vegetables, served  
with crispy fries and garlic aioli.

## EXPERIENCE LOBSTERS & STEAK

Whole lobster grilled and served with warm butter sauce,  
crispy fries, and fresh salad.

### WHOLE LOBSTER ~ 1,3 KG

120

### SURF & TURF

185

Grilled rib eye 300 g + lobster ~ 1.3 kg

\* ADVANCE RESERVATION REQUIRED AT LEAST 10 DAYS IN ADVANCE.

## SAUCES

2,5

AIOLI | CHIMICHURRI | PEPPERCORN  
PERI PERI | RED WINE & CHERRY | TZATZIKI

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# DESSERTS

## CHOCOLATE BROWNIE

Served with ice cream

8

## CHURROS (FOR TWO)

Special "Meating Room" churros recipe.

Served with salted caramel and hot chocolate

10

## TIRAMISU

8

## CRÈME BRULÉE

8

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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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