



MENU

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	

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	

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

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

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

PÂTÉ

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

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

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 ponzo and chili dressing, fresh chili, and mint

MEATING ROOM STEAK TASTING

(SERVES 4–5 PEOPLE)

250

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

DESSERTS

CHOCOLATE BROWNIE 8

Served with ice cream

CHURROS (FOR TWO) 10

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

TIRAMISU 8

CRÈME BRULEE 8

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

* 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^R Food



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