



MENU

BRUNCH

EVERY SATURDAY AND SUNDAY FROM 12 PM TO 3 PM

GREEK YOGHURT	9
Soaked oats with chia, flax, hemp, sunflower, and pumpkin seeds, natural honey, apple shavings, and seasonal berries	
AMERICAN PANCAKES	10
Served with condensed milk, seasonal berries, sour cream and raspberry jam	
BRUSCHETTA WITH CHILLI PRAWNS	14
Prawns in chilli sauce, guacamole and brioche	
CURD PANCAKES	14
Served with condensed milk, seasonal berries, sour cream and raspberry jam	
STEAK & EGGS	24
Flat Iron steak, two fried eggs, potato hash browns, chilli oil	
SHAKSHUKA	16
Baked egg in tomato sauce with fresh herbs and feta, served with focaccia	
MEXICAN BREAKFAST	18
Flour tortilla, chorizo, mild green peppers, avocado salsa, cherry tomatoes, chilli peppers and an egg	
TUNA CEVICHE WITH BENEDICT EGG	16
Fresh tuna, poached egg, guacamole, arugula, brioche	
BENEDICT EGGS WITH SALMON	16
Cured salmon, poached eggs, guacamole, arugula, brioche, Café de Paris sauce	

A 10 % service charge applies for parties of 8 or more.

STARTERS

STRACCIATELLA AND COPPA STARTER **18**

Cured pork neck "Coppa", stracciatella cheese, figs marinated in brandy, caramelized onions, Kalamata olives, served with focaccia

CAMEMBERT **14**

Baked camembert cheese with honey and garlic, served with fig jam and ciabatta

BEEF TARTARE **18**

Beef tenderloin, capers, Dijon mustard, quail's egg, olives, onions, pickles, sesame oil, spring onions, served with focaccia

BEEF CARPACCIO **19**

Beef tenderloin, arugula, capers, balsamic glaze, extra virgin olive oil, truffle oil, hard cheese, served with focaccia

FOIE GRAS TERRINE **18**

Duck liver pâté with apple and apricot jam, served with brioche

BURRATA WITH TOMATOES **18**

Tomatoes, pesto, extra virgin olive oil, balsamic glaze, served with bread

BURRATA WITH STRAWBERRIES **18**

Strawberries marinated in sriracha, balsamic pearls, extra virgin olive oil, balsamic glaze, served with bread

SCALLOP TARTARE **20**

Scallops, apples, strawberries marinated in sriracha, extra virgin olive oil, ponzu sauce, served with focaccia

TUNA CARPACCIO **18**

Tuna, pickled red onions, pomegranate seeds, lemon and sriracha sauce, served with focaccia

BAR SNACKS

CRISPS **7**

Corn and potato crisps, served with peri peri and tzatziki sauces

OLIVES **7**

A marinade of honey, thyme, orange juice, and balsamic vinegar

TAPAS

PIMIENTOS DE PADRON

Mild crunchy green peppers with Maldon salt, served with lemon

8

GAMBAS

Chilli prawns, served with lemon and focaccia

11

CHORIZO AL VINO TINTO

Chorizo sausages in red wine sauce, served with focaccia

9

HALLOUMI

Goat's and cow's milk cheese, served with tzatziki sauce

9

CALAMARES FRITOS AL AIOLI

Lightly fried calamari, served with lemon, aioli and focaccia

10

PULPO

Octopus with romanesco and sriracha sauces, served with lemon and focaccia

18

PORTOBELLO

Roasted portobello mushrooms with garlic, walnuts, chilli and mint, served with aioli and focaccia

9

SPANISH DINNER (FOR TWO)

65

Pimientos de padron, gambas, chorizo al vino tinto, halloumi, calamares fritos al aioli, portobello and our homemade churros dessert

SOUPS

FRENCH BOUILLABAISSÉ FISH SOUP **8**

Assorted fresh fish, prawns, mussels, and octopus, served with focaccia

COLD BEETROOT SOUP **6**

Served with baby potatoes

SALADS

GOAT'S CHEESE AND WATERMELON SALAD **17**

Goat's cheese, watermelon marinated in sriracha, pickled red onions, pumpkin seeds, coriander

CURED SALMON AND ASPARAGUS SALAD **18**

Our chef's cured salmon, avocado, asparagus, semi-dried cherry tomatoes, mixed leaves, honey and mustard dressing

CHICKEN CAESAR SALAD **17**

Romaine lettuce, grilled chicken breast, croutons, hard cheese, and classic Caesar dressing

STEAKS

FLAT IRON TOPPED WITH HERB BUTTER (200 G) **21**
Uruguayan oyster blade, known for its rich flavour and tenderness
Recommended: **medium rare / medium**

BEEF FILLET TOPPED WITH HERB BUTTER (250 G) **32**
Argentinian beef tenderloin, the most tender and leanest cut
Recommended: **rare / medium rare / medium**

RIBEYE (300 G) **35**
Uruguayan rib eye, noted for its marbling and juiciness, served with bone marrow
Recommended: **medium rare / medium**

LAMB CHOPS (350 G) **32**
New Zealand lamb loin chops, tender with a distinctive flavour; served with mint, pomegranate seeds and tzatziki
Recommended: **medium rare / medium**

PICANHA (250 G) **29**
Australian rump cap, juicy due to its natural fat layer
Recommended: **medium rare / medium**

WAGYU **50/100 g**
Japanese A5 striploin, please ask your server for available weights

BEEF RIB CONFIT **42/800 g**
German beef rib baked in cranberry glaze

TOMAHAWK STEAK **150/1 kg**
Dry-aged Irish bone-in beef, juicy and full of flavour. Served with baby potatoes with truffle cream and hard cheese, tomato salad, grilled vegetables and peppercorn sauce. Approximate meat weight (without bone) 900 g

MEATING ROOM **250** STEAK TASTING

(SERVES 4–5 PEOPLE)

Discover four exceptional cuts of meat: ribeye (Uruguayan), lamb chops (New Zealand), beef fillet (Argentina), picanha (Australia).

Served with sauces: peppercorn and chimichurri.

Sides: chips, grilled vegetables, Japanese-style cucumber salad.

Includes a magnum (1,5 L) bottle of Castello D'Albola Chianti

Classico DOCG red wine (Italy).

We recommend adding Wagyu; please ask your server about the available weights.

SIDES

7

GRILLED VEGETABLES

Baby potatoes, pepper, cherry tomatoes, carrots, courgette

TOMATO SALAD

Tomato selection, shallots, extra virgin olive oil, red wine vinegar, garlic chives

SWEET POTATO FRIES

Sprinkled with smoked paprika seasoning

CHIPS

Steakhouse fries

CREAMY MASH

FRESH SALAD

Mixed leaves, cucumbers, cherry tomatoes, radishes, lemon dressing, sesame seeds

BABY POTATOES

Served with truffle cream and hard cheese

ROASTED BROCCOLI

Served with garlic chilli sauce

ROASTED ASPARAGUS

Served with Café de Paris sauce, hard cheese and garlic chives

JAPANESE-STYLE CUCUMBER SALAD

Cucumbers with soy and chilli sauce, ginger, garlic, rice vinegar, mint and sesame seeds

SAUCES

2,5

AIOLI

CHIMICHURRI

PEPPERCORN

PERI PERI

RED WINE & CHERRY

TZATZIKI

MAINS

PERI PERI CHICKEN **19**

Juicy chicken marinated in peri peri sauce, served with lemon

PARMIGIANA DI MELANZANE **20**

Vegetarian aubergine bake with homemade "Napoletana" sauce, mozzarella and hard cheese

SWORDFISH STEAK (200 G) **24**

Served with fresh lemon and lemon sauce

DUCK CONFIT **26**

Served with creamy mash, roasted apples, and a red wine and cherry sauce

"MEATING ROOM" BEEF BURGER **19**

Flat Iron beef patty, red cheddar, lettuce, tomatoes, onions, pickles, aioli and tomato sauces, served with chips and aioli

BURGER WITH CAMEMBERT CHEESE **19**

Flat Iron beef patty, camembert cheese, caramelized onion jam, onions, arugula, barbecue and aioli sauces, served with chips and aioli

TUNA BURGER **19**

Grilled tuna steak, tzatziki sauce, lettuce, tomatoes, onions, served with chips and aioli

EXPERIENCE LOBSTERS & STEAK

Fresh lobster, grilled and served with warm butter sauce, chips, and romaine lettuce salad with Caesar sauce and hard cheese.

WHOLE LOBSTER ~ 1,3 KG **120**

SURF & TURF **185**

Grilled rib eye 300 g and lobster ~ 1.3 kg.
Served with chips, romaine lettuce salad with Caesar sauce and hard cheese, and butter sauce.

ADVANCE RESERVATION REQUIRED AT LEAST 10 DAYS IN ADVANCE.

DESSERTS

CHURROS (FOR TWO)

10

“Meating Room” special recipe, served with salted caramel and chocolate sauces

CHOCOLATE BROWNIE

9

Served with vanilla ice cream

BASQUE CHEESECAKE

9

Served with raspberry jam and fresh strawberries

CRÈME BRÛLÉE

8

VANILLA ICE CREAM

8

Served with seasonal berries

* Information about dishes which may contain allergens or substances causing allergies and intolerances, including GMOs, ask your serving staff.

TAKEAWAY MEATS

„MEATING ROOM“ AT HOME –
BECOME YOUR OWN CHEF!

PERI PERI CHICKEN (600 G)	11
BEEF FILLET (250 G)	19
RIBEYE (300 G)	23
LAMB CHOPS (350 G)	25
PICANHA (250 G)	20
TOMAHAWK STEAK (1 KG)	79
BURGER SET (SERVES 4) Buns (4 pcs), Flat Iron beef patties (560 g), cheese, fresh vegetables, aioli (100 g) and tomato sauce (100 g)	30
FILLET & PERI PERI CHICKEN SET (SERVES 4) Beef fillet (500 g), peri peri chicken (600 g), baby potatoes (400 g), Japanese cucumber salad (300 g), tomato salad (400 g), chimichurri (100 g), peri peri sauce (100 g)	79
RIBEYE & LAMB CHOPS SET (SERVES 4) Ribeye (600 g), lamb chops (700 g), grill vegetables (600 g), tomato salad (400 g), Japanese cucumber salad (300 g), chimichurri (100 g), tzatziki (100 g)	109
MEAT SELECTION (SERVES 6) Beef fillet (500 g), ribeye (600 g), lamb chops (700 g), grill vegetables (600 g), Japanese cucumber salad (450 g), tomato salad (400 g), chimichurri (200 g), tzatziki (100 g)	159
MEAT SELECTION (SERVES 8) Beef fillet (500 g), ribeye (600 g), lamb chops (700 g), peri peri chicken (1,2 kg), baby potatoes(600 g), Japanese cucumber salad (600 g), tomato salad (600 g), chimichurri (200 g), peri peri sauce (100 g), aioli (100 g), tzatziki (100 g)	199

TAKEAWAY SIDES

GRILLED VEGETABLES (200 G)	5
SEASONAL ASPARAGUS (150 G)	5
FRESH SALAD (100 G)	5
TOMATO SALAD (200 G)	5
BABY POTATOES (200 G)	5
JAPANESE CUCUMBER SALAD (150 G)	5

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