

MIDTOWN GRILL

g	Gluten	c	Celery
e	Eggs	lu	Lupin
f	Fish	cr	Crustacean
l	Lactose	mo	Mollusc
s	Soy	su	Sulphite
n	Nuts	pi	Pinenuts
p	Peanuts	v	Vegetarian
se	Sesame	vg	Vegan
cm	Cow Milk	*	optional without
m	Mustard		

STARTERS

(e, l, s, cm, m, c, su, pi, halal)	DRY-AGED BEEF CARPACCIO Truffle mayonnaise rocket pine nuts Parmesan	24	(f, s, c, cr, mo)	GRILLED SCALLOPS Lardo smoked celeriac purée fennel lemon herb gremolata	23
(g, e, f, m, c, halal)	SMOKED HAND CUT STEAK TARTAR Bone marrow confit egg yolk paprika yucca chips	25	(g, e, f, l, cr, mo)	HOMEMADE CRAB CAKE Lemon alioli radish fennel apple salad	21
(f, l, c, mo)	PAN-SEARED CALAMARI Vierge sauce	22	(g, *, l, *cm, v)	SOUROUGH Artisan butter	7

SALADS & MORE

(g, e, f, l, cm, m, c, su)	CLASSIC CAESAR SALAD Baby gem Parmesan croutons anchovies Add: grilled chicken +6 Add: grilled prawns +7	15	(l, se, cm, su, v)	GRILLED PEACH & BURRATA SALAD Sesame seeds chili mint elderflower dressing	23
(c, su, vg)	ONION AND BLACK GARLIC SOUP Roasted onions chives	15	(l, n, cm, v)	ROASTED BEETROOT & CARROT SALAD Marinated in maple and rosemary toasted pecans Stilton crème fraîche	18

MIDTOWN GRILL BUTCHER

(halal)	FLANK STEAK USDA Creekstone, corn fed 200gr	36	STONE AXE WAGYU RIBEYE Australian, BMS 9+, grain fed 300gr	165	(halal)	PORTERHOUSE USDA Creekstone, corn fed 700gr serves two	125
(halal)	NEW YORK STRIPLOIN USDA Creekstone, corn fed 250gr	45	PICANHA STEAK Uruguay, Black Angus, grain fed 400gr	42	(halal)	DRY-AGED TOMAHAWK Dutch, grass fed 800gr serves two	115
(halal)	DRY-AGED RIBEYE USDA Creekstone, corn fed 300gr <i>Winner World Best Steak Challenge</i>	56	(halal)	BEEF TENDERLOIN Dutch, grass fed Lady steak, 200gr Daddy steak, 300gr Chateaubriand, 600gr serves two	35 50 95	RUBIA GALLEGA CÔTE DE BOEUF Spanish, grass fed 1000gr serves two	135

All steaks are served with a sauce of choice: green peppercorn, béarnaise, red wine or chimichurri. Additional sauce: +3.5

ALTERNATIVES

(l, cm, c, su)	GRILLED CHICKEN BREAST Corn fed truffle mashed potato jus	29	(l, c, su)	IBERICO PORK CHOPS Pepper sauce	39
(f, l, n, cm, mo)	GRILLED OCTOPUS Romesco baby potatoes Kalamata olives	32	(g, e, f, l, s, cm, m, c)	SEARED COD Sweetcorn humita lemon beurre blanc	35
(l, cm, v)	WILD MUSHROOM RISOTTO Truffle oil Parmesan	30	(s, c, vg)	PORTOBELLO STEAK Caramelized celeriac purée crispy potato Vierge sauce	25

ADD SURF OR TURF

(l, cm, cr)	TWO BLACK TIGER PRAWNS	20	(g, f, l, c, m)	ROYAL OSSETRA CAVIAR 30gr served with blini	110
(l, cm, cr)	CANADIAN LOBSTER TAIL	29		ROASTED BONE MARROW	12

SIDE DISHES

each portion 7.5

Fries by Frites Atelier (v)
Parmesan & truffle fries +1.5 (*l, *cm, v)
Sweet potato fries (g, v)

Mashed potatoes (l, cm, v)
Mac & cheese +1.5 (g, e, l, cm, v)
Green salad (su, v)

Roasted pumpkin +1.5 (n, v)
Seasonal vegetables (l, cm, v)
Creamy spinach (g, l, cm, v)