



MENIU

SOUPS

SOUP OF THE DAY

(limited) please ask your waiter

6

SURF & TURF

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

11

STARTERS

BURRATA

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

17

CAMEMBERT

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

11

FRIED OYSTERS

3 deep fried French oysters served with homemade tartar sauce and a shot of Spanish 'cava'

14

STEAK TARTARE

Beef fillet, capers, cornichons, shallots, chef's special sauce, hard cheese, served with grilled ciabatta bread (quail egg optional)

17

TAPAS

8 (SMALL PLATES)

PIMIENTOS DE PADRON

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

GAMBAS

Chilli prawns

CHORIZO AL VINO TINTO

Chorizo in red wine sauce

FRIED HALLOUMI CHEESE

Served with homemade 'tzatziki' sauce

CALAMARES FRITOS AL AIOLI

Fried squid with homemade Aioli sauce

COLIFLOR FRITA AL AIOLI

Fried cauliflower with homemade aioli sauce

PATATAS BRAVAS

Baby potatoes with romesco and aioli sauce

CHAMPINONES AL AJILLO

Garlic mushrooms

SPANISH DINNER

49 (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 desseert

SALADS

16

GREEK SALAD

Classic Greek salad with feta cheese

CAESAR SALAD

Classic Caesar salad with a choice of prawns or grilled chicken

GRILL HALLOUMI SALAD

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

DESSERTS

HOMEMADE BLUEBERRY CHEESECAKE

We baked it this morning

8

CHURROS (FOR TWO)

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

9

MANGO PANNA COTTA

Served with wild berries

7

LAVA CAKE

Mouthwatering traditional hot lava cake served with scoop of Italian gelato ice cream

7

ⓧ - vegetarian dish

please ask you waiter in case you have any allergies

10% service charge will be added to the groups of 8 guests or more

STEAKS

FLAT IRON 200 g

Soft Uruguayan
100% black angus 'oyster blade'
beef steak

Recommended

medium rare / medium

18

RIB EYE 300 g

Argentinian marble Rib eye steak which is normally
more fatty and juicy cut of meat,
served with bone marrow

Recommended

medium rare / medium

33

BEEF FILLET 250 g

It is probably the softest and the leanest cut,
which comes from Lithuanian farmers

Recommended

rare / medium rare / medium

29

VEAL 'ENTRECOTE' ON THE BONE 350 g

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

34

WAGYU

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

MAINS

PARMIGIANA DI MELANZANE (V)

Vegetarian eggplant lasagna with homemade
napoletana sauce, mozzarella and hard cheese

17

„MEATING ROOM“ BEEF BURGER

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

18

WAGYU BURGERIS

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

20

PERI PERI CHICKEN

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

18

FISH OF THE DAY (FROM 14:00)

Ask your waiter for the fresh fish of the day option

DUCK CONFIT

Slow cooked duck leg served with creamy mash,
broccolini and a red wine and cherry sauce

26

IBERICO PORK 'CRIOLLO' SAUSAGES

Spanish Iberico black pig. Traditional recipe,
made from natural spice mix and Iberico pork.
Served with mash potatoes, stewed sauerkraut and
caramelised onion gravy

18

SIDES

GRILLED VEGETABLES (V)

Seasonal

6

TOMATO SALAD (V)

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

6

SWEET POTATO FRIES (V)

Sprinkled with smoky paprika

6.5

CHIPS (V)

'Chunky' steakhouse fries

5.5

FRESH SALAD (V)

Fresh salad mix, radish, cherry tomatoes, cucumber,
lemon olive oil dressing

5.5

CREAMY MASH (V)

Mashed potatoes

5.5

CREAMY SPINACH (V)

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

6.5

SAUCES

AIOLI / CHIMICHURRI / PERI PERI PEPPERCORN /
RED WINE & CHERRY / GRAVY /
TOMATO-JALAPENO SAUCE

2.5

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