

ESPETADA

REGULAR

Served with a choice of one of the below:
Potato, rice, salads OR onion rings

Beef espetada

350g of rump top but
sirloin **96** (Cooked : 300g)

Lamb espetada

350g of deboned lamb
legs **116** (Cooked : 295g)

Tender espetada

350g of beef tenderloin
139 (Cooked : 300g)

Chicken espetada

350g of corn fed
chicken **64** (Cooked : 285g)

DOUBLE

Served with a choice of two of the below:
Potato, rice, salads OR onion rings

Chicken and beef

700g of chicken and beef
espetada **149** (Cooked :
545g)

Chicken and lamb

700g of chicken and lamb
espetada **168** (Cooked :
530g)

Chicken and tender

700g of chicken and tender espetada **189**
(Cooked : 550g)

MINI

Served with a choice of one of the below:
Potato, rice, salads OR onion rings

Mini beef espetada

200g of rump top but
sirloin **59** (Cooked :
170g)

Mini lamb espetada

200g of deboned lamb
legs **69** (Cooked : 148g)

Mini tender espetada

200g of beef tenderloin
89 (Cooked : 178g)

Mini chicken espetada

200g of corn fed chicken
42 (Cooked : 163g)





Tomahawk

AUSTRALIAN

Australian Black Onyx MB3+, 300 days grain fed pure Black Angus beef, high marbled...
100% Natural-fed no added hormones

Served with two choices of side and sauce

Rib-eye 184 (250g) (Cooked : 213g) **242** (350g) (Cooked : 298g)
Tenderloin 208 (200g) (Cooked : 176g) **298** (300g) (Cooked : 264g)
Striploin 169 (250g) (Cooked : 205g) **224** (350g) (Cooked : 287g)
Rump 119 (250g) (Cooked : 215g) **149** (350g) (Cooked : 300g)
Prime-rib 249 (500g) (Cooked : 430g)
T-bone 259 (500g) (Cooked : 441g)
Tomahawk 298 (1 to 1.2kg) (Cooked : 825g)

CHOICES OF SIDE & SAUCE:

SIDE

Potatoes (fries/mashed/baked)
 Salad
 Corn on the cob
 Vegetables
 Onion rings
 Broccoli
 Asparagus
 Sautéed mushroom
 Cream spinach

SAUCE

Black pepper
 Mushroom
 Garlic
 Cheese
 Monkey gland
 Blue cheese
 Béarnaise

WAGYU

Kobe style Australian Ranger Valley beef, 450 days grain fed highly marbled packed with flavour

Served with one choice of side and sauce

Tenderloin 279 (200g) (Cooked : 170g)
Sirloin 234 (250g) (Cooked : 217g)
Rib-eye 249 (250g) (Cooked : 223g)

* Some of our products may contain nuts or traces of nuts. In case of allergies please consult our team.

Pictures do not reflect actual presentation / Please note: One bill per table / All items are priced in QR
 Quality takes time. Allow 20 minutes for your main course to be prepared.

SIGNATURE

Steak tartare 🐟

Raw beef fillet, hand chopped on order and served with the usual accompaniments (contains Pasteurised raw eggs).
Taste vary (mix yourself) **110**

Veal tenderloin

Roasted veal tenderloin, sliced and served with truffle and mushroom sauce and choice of one side **154** (Cooked : 116g)



Beef Ribs

South African beef ribs

Slow roasted for six hours. Basted and served with coleslaw and choice of one side **169** (full) (Cooked : 1000g)
99 (half) (Cooked : 450g)

Trinchado

Cube fillet, sautéed in lemon butter sauce with onion garlic and wild herbs **86** (Cooked : 220g)



Trinchado

Braised brisket

Slow braised brisket served with mash and brown gravy **89** (Cooked : 150g)

Meat skewers

Grilled marinated tender cubes of meat served on a tortilla bread **129** (Cooked : 200g)



Veal tenderloin

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LAMB

Lamb chops

400g South African style grilled lamb cutlets served with a choice of side order **109** (Cooked : 317g)

Lamb shank

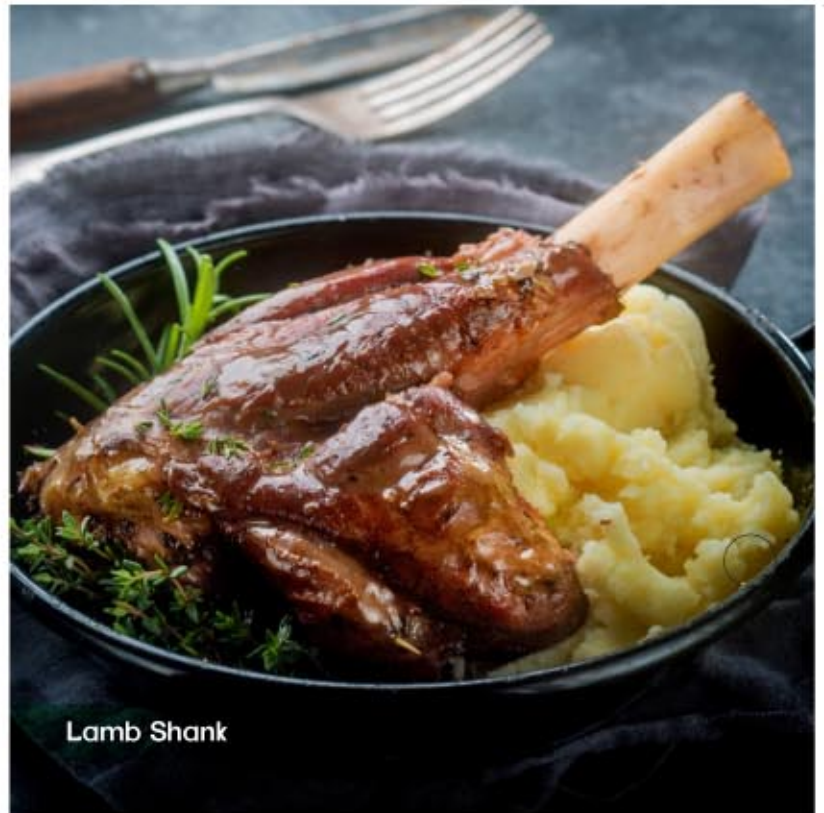
A hearty drop-off-the-bone favourite and cooked in sous vide **119** (Cooked : 369g)

Lamb short loin

400g South African style lamb t-bone served with choice of side **129** (Cooked : 305g)

Lamb loin

250g tender deboned lamb sirloin marinated with middle eastern flavour served with choice of side **129** (Cooked : 175g)



Lamb Shank



Lamb Shortloin

POULTRY

Spatchcocked chicken

Corn fed baby deboned whole chicken marinated and seasoned with herbs and spices grilled to perfection **72** (Cooked : 398g)

Chicken breast

Basted in barbeque, sriracha or lemon herbs served with garlic aioli and choice of side **49** (Cooked : 227g)

CHICKEN SCHNITZEL

Traditional chicken escalopes

Breaded and gently fried until golden brown **49** (Cooked : 311g)

Florentina style

With creamed spinach and cheese **59** (Cooked : 311g)



Spatchcocked Chicken

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SEAFOOD

Mediterranean seafood skillet

Calamari, mussels, shrimps, olives, herbs, garlic butter, lemon, cherry tomatoes and roasted vegetable. Served with rice **106**
(Cooked : 154g)

Oven baked seabass

Baked and served on a bed of Mediterranean salsa **109** (Cooked : 265g)



Prauns Fiesta



Seabass

Prauns fiesta

One or half kg of giant tiger prawns in the shell. Grilled and served with lemon butter, peri peri and garlic butter sauce

278 (1 kg) (Cooked : 682g)

169 (500g) (Cooked : 341g)

Mediterranean Seafood Skillet



Mussel pot

A large crock of mussels, steamed on order in a light sauce of garlic, butter and a dash of cream. Served with garlic bread and choice of sides available in smaller portion

154 (large) (Cooked : 723g)

71 (small) (Cooked : 361g)

Grilled salmon

Salmon fillet, perfectly grilled and served with hollandaise sauce and choice of side **99**
(Cooked : 218g)

Seafood platter

Pan fried salmon, grilled tiger prawns, lobster tail, mussels and calamari, served with choice of one side **319** (Cooked : 1064g)

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