

WOW
STEAK HOUSE

M E N U



SALADS (INDIVIDUAL DISHES)

Rocket, cherry tomatoes, mozzarella, basil,
olive oil and lemon dressing
// 10,00€

Blue cheese, caramelized hazelnuts, pineapple, crispy green
leaves with balsamic vinegar and honey dressin
// 11,00€

Salad with spinach, quinoa, strawberries and roasted seeds.
// 9,00€

Crispy vegetables with smoked salmon and mango emulsion.
// 12,00€



OPEKTIKA // STARTERS

CONSOMMÉ // 12,00€

Double beef consommé with lobster stuffed agnolotti

BEEF CARPACCIO // 19,00€

Beef filet with rocket, parmesan flakes and olive oil

TARTARE // 19,00€

Marinated fillet, smoked whiskey, paprika and truffle oil –server also with charolai or kobe beef (please ask)

IBERICO // 25,00€

Pork steak in the wood oven, smashed potatoes, truffle oil and wasabi peas

STREAKY PORK STEAK // 15,00€

Streaky pork steak caramelized with pepper jam.

Mini burger (per piece) // 15,00€

Beef burger 100 gr, in homemade brioche bread, sweet relish, caramelized onions, pickled cucumber and smoked paprika emulsion

WOOD OVEN JOSPER MEATS

Tagliata 100gr // 15,00€

Sirloin beef steak, garnished with rocket and parmesan

Rib Eye 100gr. // 17,00€

Black angus

Picanha 100gr // 14,50€

Black angus (side of rump)

Short Rib 500gr. // 42,50€

Black angus in the wood oven with shiitake mushrooms
glaze

Kobe Strip Loin 100gr // 140,00€

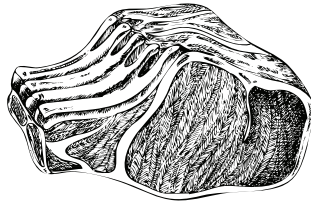
Strip Loin, boneless

Σιτεμένη σπαλομπριζολα
Charolais "Aubrac" 100gr // 15,00€

Aged chuck steak Charolais "Aubrac" with bone

Beef Tenderloin Charolais "Aubrac" 100gr. // 17,00€

Beef Tenderloin from Charolais "Aubrac"



T-bone Steak Charolais “Aubrac” 100gr. // 15,00€

T-bone steak from Charolais “Aubrac”

24 Karat Gold Kobe // 400,00€

Japanese Kobe strip loin wrapped with gold

Chateaubriand // 90,00€

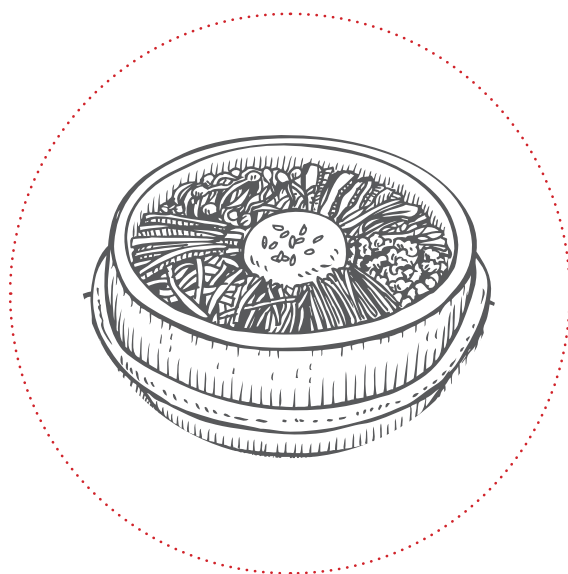
Center of Beef tenderloin (for 2 people)

French cut lamb chops // 35,00€

French cut lamb chops slowly cooked in the wood oven.

All kinds of beef are grilled –BLUE -RARE -MEDIUM

Sauces: Pepper, Madeira, Béarnaise



SIDES (INDIVIDUAL DISHES)

Creamed spinach
// 4,00€

Dripping cooked chips
// 4,50€

Baby potatoes with thyme
// 5,00€

Baked onion with balsamic
// 5,50€

Market greens
// 4,00€

Mushroom puree
// 5,00€

Eggplant, miso, pines
// 5,50€

Dripping cooked chips with goat cheese
// 5,00€

Risotto with wild mushrooms and lamb baked for 24 hours
with black truffle and thyme oil
// 7,00€



ΓΑΥΚΑ / DESSERTS

Chocolate sphere with cremeux guanaja tonka
//13,00€

Passion fruit yuzu
//14,00€

Smashed lemon tart with vanilla, merengue and praline
//12,00€

Four Cheese Platter
//18,00€



IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT, PLEASE INFORM A MEMBER OF OUR STAFF BEFORE YOU PLACE YOUR ORDER.

