



FROM THE BUTCHERY... FOR THE REAL MEAT LOVERS

Our regulars and competitors do not want you to know this, but we are going to tell you anyway...

At our Butchery, you will find the best value for money steak unlike any other.

Visit our counter where our trained assistant will help you.

Beyond the regular cuts offered on our menu, here's the procedure:

- Look at the meat, see what appeals to you.
- Get it on or off the bone; grain-fed or grass-fed; South African, American or wagyu; lamb or beef.
- Choose and combine your favourite cuts with your preferred size of perfectly aged beef.
- Choose your preferred thickness, thinner cuts will be faster to cook.
- We will send your selection to the kitchen to be grilled the way you like it.

Rib-eye 25
100g

Tenderloin 35
100g

Sirloin / striploin 23
100g

Rump top butt sirloin 20
100g

Wagyu tenderloin 104
100g

Wagyu rib-eye 76
100g

Wagyu sirloin 64
100g

Tomahawk 24
100g

Lamb chops 20
100g

Boerewors 13
100g

**T-bone short loin
porterhouse 26**
100g

**Prime rib-eye on
the bone 22**
100g

Special cuts of the week
Check with the butchery.

* Sides and sauces will be at an extra charge.

Please note: One bill per table. / All items are priced in AED.
All prices are inclusive of VAT.

* Minimum 200 grams per order

STARTERS

Scampi 🦐

An old favourite. Deep fried breaded shrimps, served with cocktail sauce **41**

Add extra prawn: 9

Mediterranean seafood skillet 🦐

Fishermen choice of sautéed selection of seafood in a tangy buttery lemon herbs sauce **62**

Salt & pepper calamari 🦑

Perfectly seasoned fried baby calamari, served with homemade tartare sauce **41**



Mediterranean Seafood Skillet



Beef Tongue

Beef carpaccio

Traditional pounded thin slice of beef tenderloin, seasoned, served with arugula, capers, parmesan cheese and flavoured with balsamic and Italian truffle oil **46**

Prawns in cream 🦐

De-shelled and lightly sautéed in cream, with a hint of garlic and lemon, dusted with parmesan and lightly gratinated **52**

Beef tongue

An old traditional dish, portrayed in a modern cooking technique, thinly sliced, served with sautéed mushrooms and herbs, choice of mild or spicy **48**

Chicken wings

Grilled buffalo chicken wings with your choice of barbeque, Provençal or spicy sauce **46**

Add 1 wing: 10

Traditional South African boerewors

Complemented by the taste of South Africa, fire grilled homemade sausage that will take you back home **46**

Fried Camembert cheese

Breaded fine French Camembert cheese, fried, served melted on a bed of homemade berry sauce **36**

Soup of the day 41 / 29



Chicken Wings

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SALADS

Rocca salad

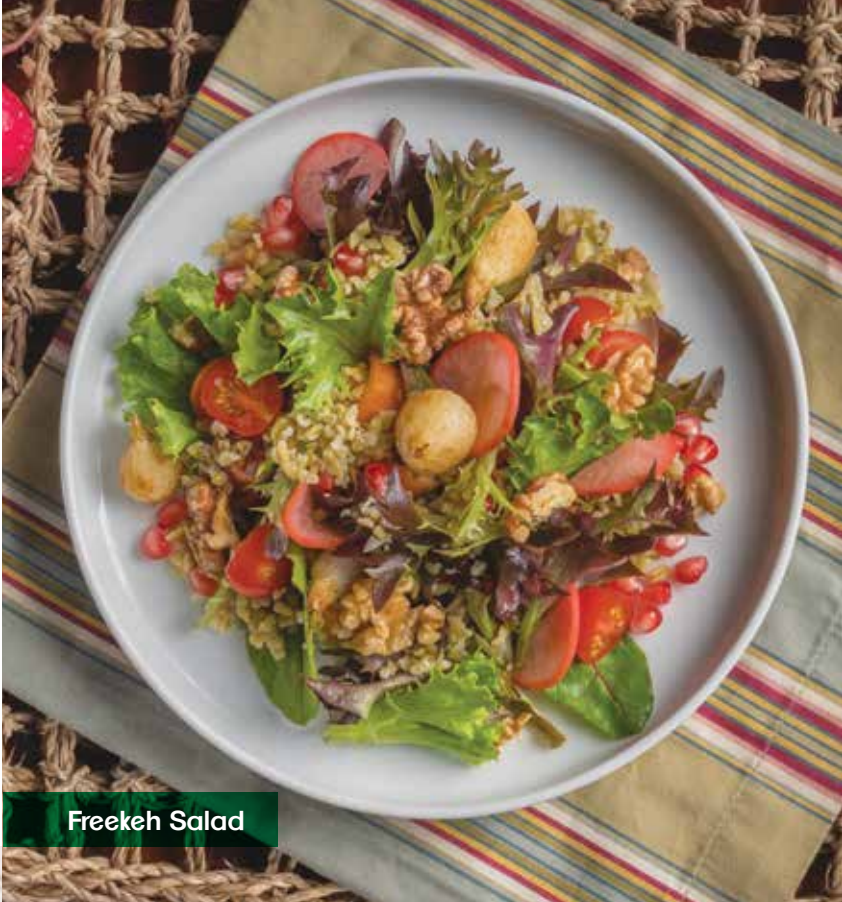
Wild Italian arugula leaves, cherry tomatoes, grated parmesan cheese and walnuts with homemade balsamic dressing **50**

Goat's milk cheese salad

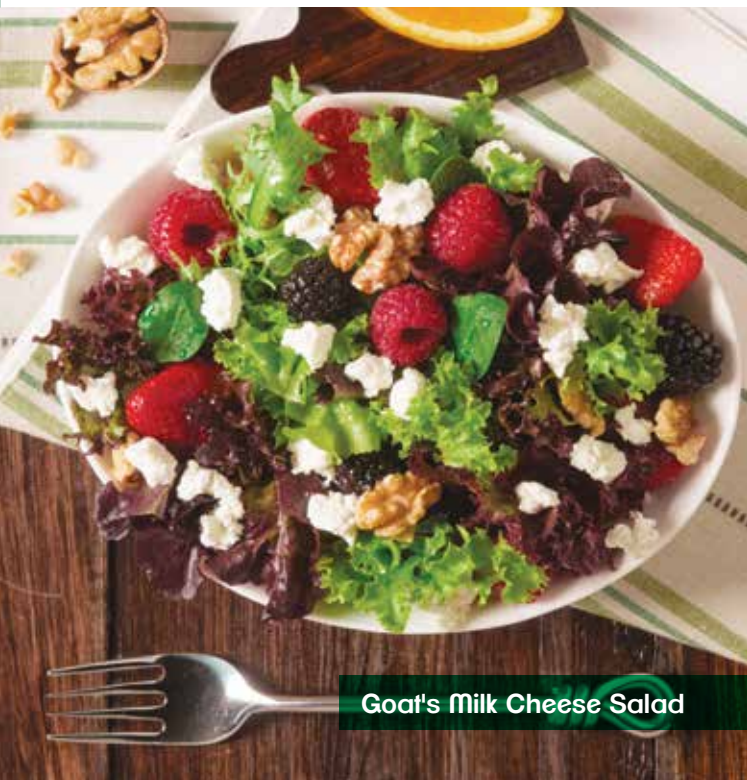
Crumbled goat's milk cheese with mesclun, walnuts, fresh berries, served with tangy citrus dressing **57**

Traditional Greek salad

Served with arugula, cherry tomatoes, cucumber, bell pepper, onion, kalamata olives, watermelon and feta cheese **41**



Freekeh Salad



Goat's Milk Cheese Salad

Freekeh salad

Dried young green wheat mixed with mesclun leaves, pickled red radish, caramelized pearl onion, roasted walnuts, pomegranate seeds with homemade citrus dressing **48**

Caesar salad

Whole leaves of baby germ lettuce served with grated parmesan cheese, garlic flavoured homemade crouton, anchovies and Caesar dressing **46**

Quinoa salad

Superfood quinoa served with walnuts, avocado, diced de-seeded kalamata olives, cherry tomatoes and arugula tossed with home made dressing **38**

Burrata and kale salad

Green kale leaves topped with Italian burrata cheese, berries, assorted wild cherry tomatoes nuts and pomegranate seeds **57**

Add protein & other

- Chicken breast **11**
- Jumbo prawns: **26**
- Marinated prawns 3 pcs: **10**
- Bacon: **10**
- Avocado: **12**



Burrata Salad

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ESPETADA

Large chunks of beef, lamb or chicken rubbed with garlic, salt and special spices served on a hanging skewers with a choice of 1 side.

Beef espetada

400 grams of rump top butt sirloin **104**

Tender espetada

400 grams of beef tenderloin **151**

Lamb espetada

400 grams of de-boned lamb legs **125**

Chicken espetada

400 grams of corn fed chicken **68**

Chicken and beef

800 grams of chicken and beef espetada **167**

Chicken and tender

800 grams of chicken and tender espetada **204**

Chicken and lamb

800 grams of chicken and lamb espetada **172**



Chicken & Beef Espetada



Veal Tenderloin

SIGNATURE

Steak tartare 🍴

Raw beef fillet, hand chopped on order and served with the usual accompaniments (contains raw eggs). Tastes vary (mix yourself) **114**

Veal tenderloin

Roasted veal tenderloin, sliced and served with wild mushroom and truffle sauce and choice of one side **156**

Beef ribs full / half

Slow roasted for six hours. Basted and served with coleslaw and choice of one side **136 / 94**

Cube fillet

Marinated cubes of beef fillet pan grilled served with olive oil, rosemary, lemon and choice of one side **83**

Beef schnitzel *

Thinly pounded prime rib, breaded and shallow fried served with a choice of one side. Add cream spinach and cheese for florentina style **83 / 94**



Cube Fillet

* A schnitzel is meat, usually thinned by pounding with a meat tenderiser, that is fried in some kind of oil or fat... Originating in Austria, the breaded schnitzel is popular in many countries and made using either veal, mutton, chicken, beef, turkey or reindeer. Please note: One bill per table. / All items are priced in AED. All prices are inclusive of VAT.

STEAKS

100 to 120 days grain fed perfectly aged South African beef cooked to perfection served with choice of 2 sides and a sauce.

Ladies fillet / Tenderloin (180g) - 104

Fillet / Tenderloin (240g) - 136 (400g) - 177

Rump / Top sirloin (280g) - 83 (400g) - 125

Sirloin / Striploin (280g) - 94 (400g) - 130

Rib-eye / Cube-roll (280g) - 104 (400g) - 141

T-bone / Porterhouse (550g) - 173

Prime-rib / Bone-in Rib-eye (550g) - 153

SIDE CHOICES:

Onion rings, chips, baked potato, mashed potato, salad, corn on the cob, vegetables and one of our famous sauces



T-Bone



Tomahawk

Tomahawk

Giant steak, Australian black Angus beef, 400 days grain fed served with a choice of one side dish and a sauce **274**

Wagyu

Kobe style Australian Ranger Valley beef, 450 days grain fed highly marbled with flavour, served with one side dish and a sauce of your choice

Tenderloin (5+) 200g - 262

Sirloin (5+) 250g - 209

Rib-eye (5+) 250g - 240

Enhance your steak experience Add on steak

Lobster tail 68 🦞

Jumbo prawns 🦐

1 prawn: 26 / 3 prawns: 68

Flavoured butter

Choice of anchovy butter, maître d'hôtel, truffle butter and herbs butter **8**



Rib-Eye

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BURGERS

All our mouth-watering burgers are served with fries/chips, onion rings and coleslaw.

The butcher burger

200 grams patty of minced wagyu beef **46**

Chicken burger Choice of grilled or fried chicken breast **43**

Ladies burger Smaller version of the butcher burger **41**

Add any ingredient for your burger for 5

Cheese (Emmental or Cheddar), bacon, mushroom, fried eggs, avocado, dill pickles, jalapeños, any sauce



Butcher Burger



Spatchcocked Chicken

POULTRY

Spatchcocked chicken

Corn fed baby de-boned whole chicken marinated and seasoned with herbs and spices grilled to perfection **72**

Chicken breast

Basted in barbeque, sriracha or lemon herbs served with garlic aioli and a choice of side **52**

Chicken schnitzel

Traditional chicken escalope breaded and gently fried until golden brown **48**

Florentina style with creamed spinach and cheese **59**

LAMB

Lamb chops

400 grams South African style grilled lamb cutlets served with a choice of side order **104**

Lamb shank

A hearty drop-off-the-bone favourite and cooked in sous vide **115**

Lamb fiesta

Complete lamb rack and loin roasted and topped with chimichurri sauce, carved at your table suitable for two people **274**

This is a large meal, please allow 30 minutes to serve.



Lamb Fiesta

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SEAFOOD

Mediterranean seafood skillet 🐟

Calamari, mussels, shrimps, olives, herbs, garlic butter, lemon, cherry tomatoes and roasted vegetable. Served on a bed of rice **103**

Oven baked Seabass 🐟

Luscious baked fresh whole seabass, de-boned and baked served on a bed of Mediterranean salsa **114**

Prawns fiesta 🐟

One or half kg of giant tiger prawns in the shell. Grilled and served with lemon butter peri peri and garlic butter sauce **272 / 162**



Oven baked Seabass



Mussel Pot

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 **134 / 61**

Grilled salmon 🐟

Salmon fillet, perfectly grilled and served with hollandaise sauce and a choice of side **104**

EXTRA SIDES:

Cream spinach 25 🥕

Steamed broccoli 25 🥕

Asparagus 25 🥕

Loaded Baked potato 20

Sweet potato 20 🥕

Vegetables 20 🥕

Corn on the cob 13 🥕

Rice 13

Pap and gravy 13 🥕

Salads 11 🥕

Potatoes 11 🥕

Onion rings 11 🥕

Sautéed button mushroom 25 🥕

EXTRA SAUCES:

Black pepper, mushroom, garlic, cheese, monkeyland, blue cheese and bearnaise sauce 8

Truffle and mushroom 19

Vegetarian

Vegetarian platter 🥕

A selection of seasonal grilled vegetables **66**

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Peach on the Beach

BEVERAGES

Water

Evian large 21
Evian small 12
Badoit large 25
Badoit small 17

Fresh Juices

Orange 25
Pineapple 25
Watermelon 25
Carrot 25
Green apple 25

Soft Drinks

Free refills on soft drinks

Coca Cola, Coke Light, Fanta Orange, Sprite,
Sprite Light 17

Bavaria non alcoholic beer 18

Mojito

Passion mojito 29
Strawberry mojito 29
Virgin mojito 29
Mojito of the week 29

Shakes

Oreo shake 29
Chocolate shake 29
Vanilla shake 29



Oreo Shake



Passion Mojito

Ice Cooler

Ice tea lemon or peach 17 / pitcher 27
Lime twister 21
Fresh lemonade 21 / pitcher 29
Mint lemonade 23 / pitcher 32

Mocktails

Pina colada 23 🍹
Peach on the beach 23
Blue ocean limeade 23 🍹
Sicilian lemon lime splash 23
Strawberry pomegranate sangria 23 / pitcher 36

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