

THE UPTOWN MEAT CLUB



STARTERS

BREAD 🍞 With butter and olive oil	6,95
CHARCUTERIE PLATTER Selection of cured meat and Manchego cheese	23,95
BEEF CARPACCIO Thin sliced raw beef with mixed-leaf salad, truffle dressing, Parmesan and pine nuts	15,95
STEAK TARTARE Raw ground beef with shallots, mustard, capers, Parmesan and egg	15,95
IBERICO & PRAWNS 4 Home-made crisps with lettuce, Iberico ham, grilled prawn and aioli	19,95
BEEF TATAKI Seared tenderloin, with mixed-leaf salad, yuzu dressing, chili, coriander and spring onions	15,95
TASTING PLATTER Selection of 3 starters to share (min. 2)	p.p. 17,95
VEGGIE SOUP 🥣 Ask our floor team	9,95

SANDWICHES (Available till 15:00)

UPTOWN BURGER Dry aged beef burger with lettuce, burger sauce, tomato and pickles relish. Served with French fries	17,95
Add cheese / bacon / crispy onions / jalapeños	+ 1
SMOKED RIB-EYE SANDWICH Thin-sliced smoked beef with truffle mayo, Parmesan and mixed-leaf salad	13,95
PHILLY CHEESE STEAK SANDWICH Sliced tenderloin with Cheddar cheese, onions, peppers and jalapeños	14,95
CHICKEN SANDWICH Thin-sliced smoked chicken with guacamole, tandoori mayo and mixed-leaf salad	12,95
HUMMUS SANDWICH 🥙 Home-made hummus, pomegranate, grilled vegetables and mixed-leaf salad	12,95

STEAKS

All our steaks are served with green salad and a sauce of your choice (chimichurri / bearnaise / pepper sauce)

TENDERLOIN	200 g	32,95
BAVETTE	200 g	27,95
RIB-EYE	250 g	32,95

TO SHARE...OR NOT TO SHARE

T-BONE	1 KG	99,95
PICANHA	600 G	59,95
TOMAHAWK	1,3 KG	109,95
TOMAHAWK XXL	2,3 KG	199,95

STEAK TEMPERATURES

Rare cool red centre **Medium-Rare** warm slightly red centre
Medium warm pink centre **Medium-Well** warm centre, no pink

DRY AGED SELECTION

ENTRECÔTE	500 g	59,95
CÔTE DE BOEUF	800 g	99,95
CHATEAUBRIAND (TENDERLOIN)	500 g	89,95

MORE MAINS...

DUCK BREAST Seared crispy skin duck breast. Served with green salad and red wine-cherry sauce	24,95
SPRING CHICKEN Whole baby chicken stuffed with lemon, garlic and herbs. Served with green salad and chimichurri sauce	23,95
SEA BREAM Whole grilled sea bream with fennel, carrots, lemon and fresh herbs. Served with green salad and Antiboise sauce	26,95

SIDES

CRETAN SALAD Cherry tomatoes, Feta, croutons, red onions, Kalamata olives and Sherry-vinegar dressing	6,95
GRILLED VEGETABLES Portobello mushroom, zucchini, red pepper and carrots	7,95
GREEN BEANS Sautéed in olive oil with shallots	6,95
GREEN ASPARAGUS With Parmesan	7,95
FRENCH FRIES With mayo	4,95
MASHED POTATOES With butter and parsley	6,95

SALADS

BEEF SALAD Sliced tenderloin on mixed-leaf salad, radicchio, Manchego cheese, figs, walnuts and figs dressing	19,95
CAESAR SALAD Char-grilled marinated chicken fillet, little gem lettuce, Caesar dressing, egg, Parmesan	17,95

SMOKED AUBERGINE CAPRESE 🍷 Char-grilled aubergine with Burrata, cherry tomatoes, mixed-leaf salad, pomegranate and balsamico	15,95
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KIDS' CORNER

(only for kids under 12)
served with French fries

MINI TENDERLOIN STEAK	14,95
MINI BURGER	12,95
CHICKEN NUGGETS	12,95

OUR MEAT

We are proud to use exclusively beef from **Dutch Holstein** cows, a **dual-purpose** cattle breed that first provides milk, then enjoys a period of break, to release the stress and gain some fat, and eventually provides high quality and wonderfully tender meat. **Reduced environmental impact, better life for the animals and superb taste** for your steak! Our chefs will be happy to show you our selection of meat cuts and our **Mibrasa** charcoal oven, that's gives our steaks the best final touch.

