

Starters

CHOPPED LETTUCE D, G, V

pea - avocado - cucumber - crouton - mature cheddar 65

BURRATA D, SE, V

heirloom baby beetroot - gremolata - pickled za'atar - wild flower 85

CHARRED CORN N, V

avocado - smoked almond - pomegranate - sun-dried tomato 65

BABY BEETROOT D, N, V

pistachio - goat's cheese - balsamic - olive oil 80

CAESAR SALAD D, E, F, G, V

baby gem - pita - parmesan 60

SOFT SHELL CRAB SLIDER E, G, N, S, SE

Old Bay rémoulade - pickled ginger 75

ROASTED SCALLOP D, G, M

stuffed courgette flower - courgette purée - triple-cooked potato - sour cream - dill - jus 120

FRIED CHICKEN TACOS D, E, F, G

caviar - chive sour cream - cajun spice 95

LIL' BRGS D, E, G, N, SE

USDA beef - special sauce - sesame seed bun 85

BEEF BACK RIB D, G, F

sweet potato - plantain 85

Raw Bar

BLUEFIN TUNA TARTARE* D, F, G, R, SE

chili oil - coriander pesto - mango gel - strained yoghurt - plantain crisp 140

SCALLOP CEVICHE R, S, MU

jalapeño - red onion - coriander - tomato - cucumber - red pepper 95

JALAPEÑO PICKLE SHRIMP A, D, E, MU, S

cocktail sauce - lemon 85

BEEF TARTARE D, E, G, MU, R

sauce gribiche - HP purée - crispy quail egg - Dijon mustard mayo 90

Mains

THAI RED CURRY RISOTTO D, G, V

baby corn - baby aubergine - basil 115

TRUFFLE TAGLIATELLE D, E, G, V

parmesan 180

ROASTED SALMON D, F, G

confit potato - pea purée - asparagus - chive - jus 125

CHILEAN SEA BASS* A, D, F, G

leek purée - Véronique sauce - caviar - parsley oil - confit purple potato 250

MEXICAN BLACK COD D, E, F, G

fajita flavour 185

PERI-PERI CHICKEN BREAST D, E, G

chimichurri crushed potato - uchucuta jus 115

LAMB SHOULDER D, G, SE

pearl couscous - tabbouleh - labneh 175

ANCHO CHILI STRIPLOIN D

crispy baby potato - smoked herb butter - charred onion emulsion 200

STK[®]

Steaks

SMALL

FLAT IRON 200G D 200

FILLET 200G D 220

NY STRIP 220G D 220

MEDIUM

FILLET 300G D 285

STRIPLOIN 350G D 285

RIB EYE 350G D 325

LARGE

FILLET 400G* D 390

STRIPLOIN 400G* D 390

RIB EYE 400G* D 400

HANGER 700G* D 400

FOR TWO

TOMAHAWK 1KG* D 700

CHÂTEAUBRIAND 600G* D 650

WAGYŪ minimum order 200g

STRIPLOIN 7+ PER 100G* D 190

SIGNATURE BUTTERS

TRUFFLE BUTTER D 20 | GARLIC BUTTER D 15

TOPPINGS

PEPPER CRUST V 25 | SHAVED BLACK TRUFFLE* V 65

GRILLED KING PRAWN D, S 50 | FOIE GRAS* D 55

SMOKED BACON & BLUE CHEESE D 35

SAUCES

STK F 10 | STK BOLD F 15 | CHIMICHURRI A 15

BÉARNAISE D, E, F 20 | MUSHROOM D, G 25

PEPPERCORN A, D, G 25 | RED WINE A, D, G 25

BLUE CHEESE D 20

Sides

BAKED POTATO D 45

MAC & CHEESE D, E, G, V 40

TRUFFLE MASH D, V 45

FRIES G, V 35

PARMESAN HAND CUT FRIES D, V 65

ASPARAGUS D, V 45

GREEN BEANS D, V 45

ASIAN BROCCOLINI D, G, S, SE, SO 50

A - Alcohol, C - Celery, D - Dairy, E - Egg, F - Fish, G - Gluten, L - Lupin,

MU - Mustard, N - Nuts, R - Raw, S - Shellfish, SE - Sesame, SO - Soybean, SU - Sulphites, V - Vegetarian.

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne-illness.

Please notify your server if you have any known food allergies or intolerances.

All prices are in AED & are inclusive of 7% municipality fees & 5% VAT. Dishes are prepared in a kitchen that handles nuts, shellfish & dairy

Cocktails

OBSIDIAN

activated charcoal infused gin - Parfait d'Amour - vanilla - lemon - pineapple foam 70

NUTTY DEVIL

cinnamon infused vodka - Frangelico - agave - lemon - egg white - Angostura bitters 75

HONI-AHI

jalapeño & pineapple infused tequila - Cointreau - lemon - pineapple - orange marmalade - paprika 70

SPICY VINE

thyme infused gin - honey & peppercorn syrup - lemon - egg white 70

EVE'S APPLE

tequila - pomme verte - lemon liqueur - agave 90

HIGH-BREED

smoked whiskey - cacao - cognac - orgeat - Peychaud's bitters 75

STK MARTINI

gin - orange - maracuja - lemon - vanilla - Angostura bitters 70

GIN O' CLOCK

gin - Martini Rosso - peach - grapefruit foam 70

CLMX

vodka - Aperol - passionfruit - pineapple 70

CUCUMBER STILLETTO

vodka - St-Germain - elderflower - cucumber - mint 75

NOT YOUR DADDY'S OLD FASHIONED

bourbon whiskey - Angostura bitters - demerara sugar 85

NASTY GAL

Bacardi Blanca - Tio Pepe - raspberry - lemon - egg white 70

Mocktails

THAT'S SO CALI

mango - passionfruit - pineapple - citrus 40

JASMINTINI

jasmine - apple - lemongrass - elderflower 40

Soft drinks

VOSS STILL 30 | VOSS SPARKLING 30

COCA COLA 25 | DIET COCA COLA 25 |

SPRITE 25 | SPRITE LIGHT 25

RED BULL 40 | RED BULL SUGAR FREE 40

JUICES 20

SPARKLING & BUBBLY *Glass 125ml*

Valdo Paradise Rosé	60
Alberto Nani, Prosecco Doc	70
Laurent Perrier, La Cuvée Brut, NV	135

WHITE WINE *Glass 150ml*

Chenin Blanc, Wild House, Wilderberg, Western Cape, SA	60
Grenache Blanc, Vermentino, Laciboise, Luberon, Rhône Valley, FR	65
Pinot Grigio, Cavaliere D'Oro, Veneto, IT	70
Chardonnay, Gnarly Head, California, USA	75
Sauvignon Blanc, Mud House, Marlborough, NZ	85

ROSÉ WINE *Glass 150ml*

Grenache, Cinsault, Romance, Chateau de Berne, Côtes de Provence, FR	70
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RED WINE *Glass 150ml*

Shiraz, Wild House, Wilderberg, Western Cape, SA	60
Shiraz, Cabernet, Koonunga Hill, Penfolds, South Aus	70
Zinfandel, Gnarly Head, California, USA	80
Malbec, Catena, Mendoza, ARG	85
Pinot Noir, Bread & Butter, California, USA	90

STK[®]
Wine
BY THE
Glass

FOLLOW US   STKDUBAIJBR

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*Not available during the 2-4-1 promotion on Wednesday