

# STEAKS



Our steaks are dry aged for a minimum of 21 days. Please check our steak board for available sizes. all our steaks are cooked on wood lump coal.

## COTE DE BOEUF (€5/100gm)

rib eye on the bone, cut from the rib, house favourite, abundant marbling, great flavour.

## RUMP (€7/100gm)

flavoursome leaner cut, very little marbling

## JERK IT UP

Jerk seasoned with our house recipe and served with jerk au jus a little Caribbean kick at no extra charge.

## SURF AND TURF +€3

Pimp your steak with 3 juicy chargrilled jerked grill prawns.

## SAUCES +€1

CHIMICHURRI

MUSHROOM & GARLIC

PEPPERCORN

## SPECIALS