



STEAK NIGHT



SATURDAY 6 PM ONWARDS

STARTERS

OCTOPUS CARPACCIO (D)	55
CREOLE CRAB SALAD LETTUCE CUPS (D)	55
CHICKEN LIVER PATE (A/G) With Rye Crackers & Fig/Ginger Chutney	55
CITRUS CHARRED BABY GEM SALAD (E) Lemon Aioli and Soft Herbs	45
FRESH LOCAL BURRATA (V/D/G) With Heirloom Tomatoes	95

STEAKS

T-BONE 250 day grain fed Black Angus MBS4+ 700gm	329
RIB EYE Grainge 300 g	229
PICAHNA Tajima Wagyu (MBS 4-5) 300 g	229
TENDERLOIN Tajima Wagyu (MBS 4-5) 250 g	249

SIDES

HERBED POTATO GRATIN (D)	35
PANKO CRUMBED ONION RINGS (D/G)	35
CASSEROLE (D) Green Bean & Dry Aged Beef Bacon	35
BUTTON MUSHROOMS (D) Sautéed with Creamy Garlic & Parmesan	35
WHIPPED POTATOES (D) With Garlic Butter	35

SAUCES

CHIMICHURRI (V)	7
PEPPERCORN JUS (D)	7
SAUCE DIANE (D/A)	7
RED WINE JUS (A)	7
CAJUN BUTTER SAUCE (D)	7
BEARNAISE (D)	7

DESSERTS

TWISTED APEROL (A) Aperitivo and mint compressed watermelon with Aperol spritz sorbet	65
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WINE

	BTL
PINOT NOIR De Loach (California) Twomey Dundee (Oregon)	280 1099
ZINFANDEL Buena Vista, (California)	349
BORDEAUX D de Dauzac Château Cantin St-Émilion Grand Cru	199 319
CABERNET SAUVIGNON Raymond's (California) Napa Cut (Napa Valley) MDW Rapture (California)	260 590 949

WHISKEY

SIDE HUSTLE BOURBON 10 YRS	60
NEW RIFF BARREL STRENGTH BOURBON	75
SIDE HUSTLE 18 YRS TN WHISKEY	80
JOHNNIE WALKER BLUE LABEL	125
WHISTLE PIG 12 CUSTOM BLEND	125
MACALLAN 18 YRS DOUBLE CASK	150

COCKTAILS

WHISKEY SOUR Bourbon, lemon, cane syrup	50
CRAFT SANGRIA Raspberry Brandy, Blood Peach Liquor, Blended Red Wine, Lemonade, Fruits	50
NEGRONI Gin, Campari, Craft vermouth	50



ALLERGENS:

D - Dairy G - Gluten V - Vegetarian GF - Gluten free
S - Shellfish A - Alcohol N - Nuts E - Egg
All prices are listed in AED and inclusive of
service charges and VAT.



CRAFT

BY
SIDE HUSTLE

