

## Starters & Salads

### CHOPPED LETTUCE D, G, V

pea - avocado - cucumber - crouton - mature cheddar 65

### CHICKPEA & FETA SALAD D, V

green bean - cherry tomato - dill - balsamic dressing 70

### BURRATA ON TOAST D, E, G, N, V

balsamic - pickled apple - pistachio - olive oil - pickled onion 85

### CAESAR SALAD D, E, F, G, V

baby gem - crunchy focaccia - parmesan 60

### ROASTED SCALLOP D, SE

baby leek - potato - veal bacon - dill 120

### LIL FISH N' CHIPS D, F, G

mint pea purée - crispy chip - tartar sauce 120

### CHICKEN LIVER & FOIE GRAS

#### PARFAIT JAMMY DODGER D, G

pickled cherry - thyme jus - balsamic - cherry jam 90

### FRIED CHICKEN TACOS D, E, F, G

caviar - chive sour cream - Cajun spice 85

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

beef - special sauce - sesame seed bun 85

## Raw Bar

### BLUEFIN TUNA TARTARE E, F, R, SO

citrus ponzu - apple & elderflower gel - tapioca crisp 145

### JALAPEÑO PICKLED SHRIMP D, E, MU, S

cocktail sauce - lemon 80

### STEAK TARTARE E, R, SO

yamashin shiro shoyu - tomato ponzu - black garlic - soy cured egg yolk 95

## Mains

### PUMPKIN RISOTTO D, V

spinach pesto - chive mascarpone - pumpkin seed 110

### TRUFFLE TAGLIATELLE D, E, G, V

aged parmesan 180

### GRILLED SALMON D, F, SE

tomato & mussel sauce - basil pesto - dehydrated tomato 135

### GRILLED SOLE FILLET D, F

warm tartar sauce - parsley mash - baby leek - charred lemon 185

### ROASTED CHICKEN BREAST D, E, G

mushroom purée - truffle hash brown - oyster king mushroom - veal bacon jus 125

### LAMB RACK D, G

carrot purée - mint yoghurt - wild spinach - lamb & rosemary jus - charred confit carrot 190

### ANCHO CHILI STRIPLOIN D

crispy baby potato - smoked herb butter - charred onion emulsion 195

## STK® Steaks

### SMALL .....

FILLET 200G D 200

NY STRIP 220G D 200

RIBEYE 220G D 240

### MEDIUM .....

FILLET 300G D 270

STRIPLOIN 350G D 250

RIB EYE 350G D 300

### LARGE .....

FILLET 400G\* D 390

STRIPLOIN 400G\* D 390

RIB EYE 400G\* D 400

### FOR TWO .....

TOMAHAWK 1KG\* D 650

CHÂTEAUBRIAND 600G\* D 600

### WAGYŪ minimum order 200g .....

STRIPLOIN 7+ PER 100G\* D 190

### SIGNATURE BUTTERS .....

CAFÉ DE PARIS D, F, G, MU 20 | TRUFFLE & HERB D 25

MARMITE D, G 15 | GARLIC 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 15

BÉARNAISE D, E, F 20 | DIANE D, G, MU 25

GREEN PEPPERCORN D 25 | FOUR CHEESE D 20

## Sides

BAKED POTATO D 45

MAC & CHEESE D, E, G, V 35

TRUFFLE MASH D, V 45

FRENCH FRIES G, V 35

PARMESAN HAND CUT FRIES D, V 65

ASPARAGUS D, V 45

GREEN BEANS D, V 45

BROCCOLINI D, G, S, SE, SO 50

## Desserts

### NEW YORK CHEESECAKE D, E, G, V

mango passion cream - white chocolate crumble 60

### CHOCOLATE FONDANT D, E, G, N, V

salted caramel ice cream - peanut crunch 65

### LIME MOUSSE D, E, G, N

green apple - coconut - fennel crumble- ice cream 60

### STK BULL (SHARING) D, E, G

chocolate mousse - banoffee cream - dulce de leche 120

### STK ICE D, N, V

selection of ice cream & sorbet 45

\*Not valid on 2-4-1 offer

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 |
|----------------------------------------------------------------------|----|

### 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<sup>®</sup>  
Wine  
BY THE  
Glass

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