

LUXURY SEAFOOD

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| <p>1. Oyster · 3,5
One fresh raw oyster. Served naturally or accompanied with a mignonette and lemon sauce.</p> <p>2. King prawns · 14
Steamed fresh king prawns with lemon.</p> <p>3. King prawn cocktail · 17
Fresh king prawns and Iceberg lettuce, topped with cocktail sauce and a wedge of lemon.</p> <p>4. Alaskan snow crab · 75
Served with a clarified herb butter dip on a bed of crushed ice.</p> | <p>5. Rock Lobster tail (130gr) · 35
With a clarified herb butter dip.</p> |
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| <p>8. Seafood tower · 50 <i>(per person)</i>
Oysters, king prawn cocktail, lobster tail and fresh king prawns.</p> <p>9. Premium seafood tower · 75 <i>(per person)</i>
Oysters, king prawn cocktail, lobster tail, fresh king prawns and snow crab with a clarified herb butter dip.</p> |
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APPETISERS

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| <p>11. Crab cake · 14
With a spicy cajun lobster sauce.</p> <p>12. Split pea soup · 9
Tender split pea soup topped with crunchy bacon and crispy croutons.</p> <p>13. Scallops 'salsa verde' · 17
Pan seared scallops over corn cream and a green herb sauce.</p> <p>14. Picana tartare with mustard and pear, prepared at your table · 26
Succulent beef tartare, accompanied with a homemade pear fermentation and crunchy bread.</p> <p>15. Maple syrup bacon and sautéed mushrooms · 17
Thick cut maple syrup bacon, roasted and served with sautéed garlic mushrooms.</p> <p>16. Brisket and bone marrow over toast · 18
Eight hour smoked brisket and bone marrow served on a slice of toasted bread with mustard and pickles.</p> | <p>17. St. Luis smoked BBQ pork ribs · 16
Tender three hour smoked pork ribs covered in a smokey BBQ sauce.</p> <p>18. Burrata with mixed tomatoes and onion · 14
Artesanal Burrata, red and yellow cherry tomatoes and thinly sliced red onion over a bed of greens.</p> <p>19. Cesar salad table side · 11
Chopped romaine lettuce, bacon and garlic croutons tossed in a creamy homemade Caesar sauce.
<i>Add chicken breast + 3,50</i>
<i>Add prawn + 6</i></p> <p>20. Roasted, herbed cauliflower · 11
Marinated in a garlic and herb butter, roasted until soft then topped with toasted almond flakes.</p> <p>21. California Guacamole salad · 11,7
Mixed green leaves, baby spinach, guacamole sauce, tortilla chips, crispy corn, and mixed cherry tomatoes.</p> |
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MAINS

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| <p>24. Grilled rock lobster tail (470gr) · 85
Cooked in a clarified herb butter.</p> <p>25. Fillet of grouper with prawns · 26
Grilled fresh fillet of grouper accompanied with king prawns and topped with a white wine sauce.</p> <p>26. Broiler cheeseburger with caramelised onion · 17
Meat Boutique prestige beef burger topped with Gruyère cheese, caramelised onion and our homemade burger sauce. Served in a toasted brioche bun with chunky chips.</p> <p>27. País de Quercus Iberian pork chop · 23
Black label free range premium Iberian pork chop with apple compote (served pink).</p> | <p>28. Louisiana lemon pepper half chicken · 17
Oven roasted half chicken coated in a Louisiana lemon and pepper sauce.</p> <p>29. Smoked brisket burger · 24
Eight hour smoked, sliced brisket burger, topped with pickles and blue cheese in a toasted brioche bun. Served with burnt ends BBQ sauce and chunky chips.</p> <p>30. Mushroom and truffle risotto · 18,5
Creamy mushroom risotto topped with black truffle shavings.</p> <p>31. Vegan burger · 16
Vegan burger topped with sliced tomato, mixed leaves, red onion and guacamole. Served with skinny fries.</p> |
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LUXURY SIDES

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| 34.- Mac and cheese · 7 | 38.- Brussel sprouts with tomato jam and bacon · 8 | 41.- Dauphinoise potatoes · 5,5 |
| 35.- Prawn mac and cheese · 9 | 39.- Garlic mushrooms · 7 | 42.- Chunky chips · 4,5 |
| 36.- Truffle mac and cheese · 10 | 40.- Two fried eggs · 4 | 43.- Skinny fries with ketchup · 4,5 |
| 37.- Spinach gratin · 8 | | 44.- House garden salad · 6,5 |

PRIME CUTS • DRY AGED PREMIUM CUTS

All our meats are cooked in our Southbend broiler, which helps creates a perfect crust from an infrared turbine gas flame that cooks at 700 degrees.

All of our sides are served separately unless stated otherwise.

Off the bone, certified young Angus

- 48.- Fillet steak 250g · 29
49.- Lady fillet 200g · 23
50.- Sliced picanha 300g · 24
51.- Angus ribeye 350g · 27

OUR HOUSE SPECIALTIES

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| <p>52. New York strip · 6 per 100g
Approx. 550g. Spanish breed between 12-24 months of age. Served on the bone.</p> | <p>57. ANGUS New York Strip · 8 per 100g
Approx. 600g. Certified Angus strip loin. Between 24-36 months of age. Served on the bone.</p> | <p>53. Cajun herb crusted roasted prime rib · 33
Served with jus, horseradish sauce and smoked rib bone.</p> |
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SHARING DISHES FOR TWO

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| <p>54. Angus COWBOY ribeye steak · 8€ per 100g
Approx. 1 kilo. Served in slices. <i>Certified Angus of 24-36 months.</i></p> | <p>55. Angus PORTERHOUSE for two · 8€ per 100g
Approx. 900g. Sirloin and fillet, the best of both worlds. <i>Certified Angus of 24-36 months.</i></p> | <p>56. Swinging Goya TOMAHAWK for two · 1,3kg · 140
Served and sliced at your table with beef dripping and thick cut potato chips.</p> |
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STEAK ENHANCEMENTS

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| 62.- Beef tallow and bone marrow butter · 3 | 65.- Bourbon pepper sauce · 3,5 |
| 63.- Mustard butter · 3 | 66.- Mushroom sauce · 3 |
| 64.- Cajun rub · 2 | 67.- Mustard jus · 3,5 |



THE BANK

S T E A K H O U S E



BY

