



THE BANK

S T E A K H O U S E



VENTURE RESTAURANTS

BY



VENTURE GROUP TENERIFE

LUXURY SEAFOOD

- 1- **Oyster** · 3,75
One fresh raw oyster. Served naturally or accompanied with a mignonette and lemon sauce.
- 2- **King prawns** · 15
Oven-Baked King Prawn Served with Herb-Clarified Butter on a Bed of Mâche and Lemon Pearls
- 3- **King Prawn cocktail** · 18,50
Fresh king prawns and iceberg lettuce topped with the foam of cocktail sauce and a wedge of lemon.

- 4- **Alaskan snow crab** · 81
Served with a clarified herb butter dip on a bed of crushed ice.
- 5- **Rock Lobster tail (130gr)** · 37,50
With a clarified herb butter dip.

- 8- **Seafood tower** · 53,50 *(per person)*
Oysters, king prawn cocktail, lobster tail and fresh king prawns.
- 9- **Premium Seafood Tower** · 78 *(per person)*
Oysters, king prawn cocktail, lobster tail, fresh king prawn and Alaskan king crab with a clarified herb butter dip. **Add caviar + 29€**

APPETISERS

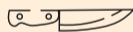
- 11- **Crab cake** · 15
With a spicy cajun lobster sauce.
- 12- **Split pea soup** · 10
Tender split pea soup topped with crunchy bacon and crispy croutons.
- 13- **Scallops 'salsa verde'** · 19,50
Pan seared scallops over corn cream, crispy corn and a green herb sauce.
- 14- **Fillet steak tartare with mustard and pear prepared at your table** · 26
Premium fillet steak tartare accompanied with a homemade pear fermentation and crispy bread.
- 15- **Maple syrup bacon and sautéed mushrooms** · 18,50
Thick cut maple syrup bacon, roasted and served with sautéed garlic mushrooms.
- 16- **Brisket over toast** · 19,50
Eight hour smoked brisket served on a slice of toasted bread with mustard, pickles and the powder of bone marrow.
- 17- **St. Louis smoked BBQ pork ribs** · 17,50
Tender three hour smoked pork ribs covered in a smokey BBQ sauce.
- 18- **Burrata with mixed tomatoes and onion** · 15
Artesanal Burrata, red and yellow cherry tomates and thinly sliced red onion over a bed of greens.
- 19- **Cesar salad table side** · 12
Romaine lettuce, bacon and garlic croutons tossed in a creamy homemade Caesar sauce.
Add chicken breast + 4
Add prawn + 6,50
- 20- **Roasted, herbed cauliflower** · 12
Marinated in a garlic and herb butter, roasted until soft then topped with toasted almond flakes.
- 21- **California guacamole salad** · 13
Mixed green leaves, guacamole, tortilla chips, crispy corn, and mixed cherry tomatoes.
- 24- **Jus Filett steak tacos** · 19
Tacos filled with sliced fillet steak, carrot , onion, celery and mushrooms in a light jus reduction.

MAINS

- 25- **Broiler cheeseburger with caramelised onion** · 18,50
Meat Boutique prestige beef burger topped with Stilton cheese, caramelised onion and our homemade burger sauce. Served in a toasted brioche bun with chunky chips.
- 26- **Louisiana lemon pepper half chicken** · 18,50
Oven roasted half chicken coated in a Louisiana lemon and pepper sauce.
- 27- **Smoked brisket sandwich** · 26
Eight hour smoked sliced brisket, topped with pickles and Gruyère cheese, served in toasted bread with burnt ends BBQ sauce and a side of chunky chips.
- 28- **Vegan burger** · 17,50
Vegan burger topped with sliced tomato, mixed leaves, red onion and guacamole. Served with skinny fries.
- 29- **Lobster risotto** · 38
Risotto cooked in a rich lobster bisque, with a whole sliced lobster tail.
Add caviar + 29€
- 30- **Mushroom and truffle risotto** · 20
Creamy mushroom risotto topped with black truffle shavings.
- 31- **Fillet of grouper with prawns** · 28
Grilled fresh fillet of grouper accompanied with king prawns and topped with a white wine sauce.
- 32- **Turbot fillet with cava sauce and capers** · 27
Pan sealed fillet of turbot served with cava sauce, capers and chives.

LUXURY SIDES

- 34.- Mac and cheese · 8
- 35.- Fillet steak mac and cheese · 10
- 36.- Truffle mac and cheese · 11
- 37.- Spinach gratin · 9
- 38.- Brussel sprouts with tomato jam and bacon · 9
- 39.- Garlic mushrooms · 8
- 40.- Two fried eggs · 5
- 41.- Dauphinoise potatoes · 6,50
- 42.- Chunky chips · 5,50
- 43.- Skinny fries with ketchup · 5,50
- 44.- House garden salad · 7,50



The Bank
Steak Knife in box · 26
The perfect memory of your meal

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 · 31 · 49.- Lady fillet 200g · 25 · 51.- Angus ribeye 350g · 29

OUR HOUSE SPECIALTIES

- 52- **New York strip** · 6,80 per 100g
Approx. 550g. Spanish breed between 12-24 months of age. Served on the bone.
- 53- **ANGUS New York Strip**
8,80 per 100g. Approx. 600g. Certified Angus strip loin. Between 24-36 months of age. Served on the bone.
- 54- **Cajun herb crusted roasted prime rib** · 35,50
Served pink with jus, horseradish sauce and smoked rib bone.
Carved at your table.
- 55- **American Wagyu Ribeye on the bone** · 18 per 100gr
American Wagyu ribeye on the bone, served with garlic chips, smoked Maldon salt and melted Wagyu fat. Served pink or cooked through.

SHARING DISHES FOR TWO *Served on the bone*

- 54- **Angus COWBOY ribeye steak** · 8 per 100g
Approx. 1 kilo. Served in slices.
Certified Angus of 24-36 months.
- 55- **Angus PORTERHOUSE for two** · 9,90 per 100g
Approx. 900g. Sirloin and fillet, the best of both worlds. *Certified Angus of 24-36 months.*
- 56- **Swinging Goya TOMAHAWK for two** · 11€ per 100g
Served and sliced at your table with beef dripping and thick cut potato chips.

STEAK ENHANCEMENTS

- 60.- Herb butter · 3,50
- 61.- Romero butter · 3,50
- 62.- Beef tallow and bone marrow butter · 3,50
- 63.- Mustard butter · 3,50
- 64.- Truffle butter · 3,90
- 65.- Bourbon pepper sauce · 4
- 66.- Mushroom sauce · 3,50
- 67.- Mustard jus · 4