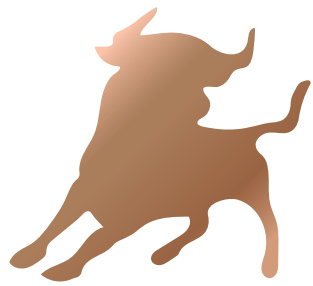




COLUMBIA  
STEAK HOUSE





# APPETIZERS

## RAW

### **Sea bass Ceviche 18**

Mango passion fruit gel,  
wasabi-avocado cream, spring onion,  
lime zest, red chili, bottarga,  
açai ice cream

### **Tuna Tartare 19**

Yuzu-soy dressing, black Japanese  
sesame, guacamole mousse, wasabi aioli,  
avruga caviar, crispy potato skins

### **Steak Tartare 24**

*Prepared tableside*

Grated egg yolk and egg white, chives,  
caperberries, shallots, gherkins,  
steak tartare sauce

### **Beef Carpaccio 24**

Semi-dried cherry tomatoes, baby rocket  
leaves, herbed aioli with black garlic,  
parmesan flakes

## HOT

### **Soup of the Day 11**

### **Garlic Bread 8**

Aromatic bread, garlic, butter

### **Garlic Prawns 20**

*4 pieces*

Olive oil, chili, thyme, garlic

### **Grilled Octopus 28**

Crispy baby potatoes,  
lemongrass dressing, tomato confit,  
caper berries, smoked romesco sauce,  
eggplant zucchini salad

### **Scallops 27**

Spicy hummus, chickpea salad,  
curry sauce, sour cream

### **Grilled Calamari 24**

Chorizo espuma, tomato-cucumber salad,  
persillade sauce, sun-dried tomato pesto

### **Wagyu Duo Sliders 50**

- Truffle mayonnaise, tomato, iceberg,  
toasted brioche

- Aged Gouda, tartar sauce, tomato,  
iceberg, spicy onion rings, toasted  
beetroot brioche

# SUSHI

## MAKI

### **Japanese Tempura Ebi Roll 18**

*10 pieces*

Prawn tempura, cucumber, Japanese mayonnaise, tempura flakes

### **Spicy Tuna Roll 18**

*8 pieces*

Spicy tuna, avocado, cucumber, green masago, hot chili sauce, cream cheese

### **Hot Night Roll 18**

*8 pieces*

Shrimp tempura, crab meat, cucumber, chili mayonnaise, Sriracha sauce, fresh mango

### **Alaskan Roll 18**

*8 pieces*

Smoked salmon, cucumber, avocado, cream cheese, tempura flakes

### **Columbia Roll 24**

*10 pieces*

Grilled USDA beef fillet, asparagus, crispy onions, black olive truffle aioli

### **Satus Special Roll 18**

*8 pieces*

Prawn, crab, salmon, teriyaki sauce, mango, sweet chili sauce, Japanese mayonnaise

### **Combo Platter 60**

*24 pieces*

Combine up to three (3) kinds of maki rolls from our selection:

Tempura Ebi | Spicy Tuna | Hot Night |

Alaskan | Columbia | Satus Special

---

## NIGIRI

### **Sushi rice with a choice of toppings 12**

*3 pieces*

Salmon, tuna, king seabass, prawn, smoked salmon

### **Nigiri Combo 34**

*9 pieces*

Combine a selection of nigiri with the following toppings:  
Salmon, tuna, king seabass, prawn, smoked salmon

## SASHIMI

### **Choose from a selection of sliced raw fish 16**

*4 pieces*

Salmon, tuna, king seabass

### **Sashimi Combo 46**

*12 pieces*

Combine a selection of raw salmon, tuna or king seabass

# SALADS

## **Beetroot & Quinoa 18**

Avocado, black garlic, baby rocket, tomato, chives,  
crispy sweet potatoes, ginger-soy dressing

## **Burrata Mozzarella 18**

Rainbow cherry tomatoes, basil, balsamic pearls, pesto sauce

## **The Greek 19**

Rainbow cherry tomatoes, red onions, cucumber, caperberries,  
bell peppers, black olives, marinated Ipeiros feta

## **Beetroot & Goat's Cheese 19**

Mixed baby greens, beetroot, pomegranate seeds,  
pistachio crumble, citrus dressing

## **Smoked Salmon 22**

Smoked salmon trout, baby rocket leaves, baby spinach, baby kale,  
avocado, quinoa, red onions, boiled egg, cherry tomatoes, cucumber,  
lemon-mustard dill dressing

## **Crab 22**

Mango gazpacho, lime-ginger berries sorbet,  
puffed beetroot tapioca

## **Sweet Pineapple Prawn 22**

Lettuce hearts, cherry tomatoes, mint leaves, coriander,  
spring onions, toasted peanuts, red chili, lime dressing

---

# PASTA AND RISOTTO

## **Wild Mushroom Risotto**

*Single 19 | Double 27*

Carnaroli rice, wild mushrooms, truffle oil

## **Prawn Orzo 32**

Bisque, confit cherry tomatoes, lime zest, parmesan

## **Salmon Pasta 29**

Fusilli, fresh salmon, smoked salmon trout, fennel, bisque,  
cherry tomato confit, lime zest, asparagus

All prices are in euro and include all legal taxes.

# MAIN

## **Chicken Fillet 28**

Creamy ginger carrot purée, potato cake with sun-dried tomato pesto, marinated baby gem and soy-glazed shitake mushrooms

## **King Seabass 32**

Cooked confit in olive oil, fava purée, seafood stuffed savoy cabbage, crispy calamari, lemon bisque sauce, puffed ink tapioca

## **Seared Tuna Steak 34**

Ponzu broth, sesame pak choi, soy sweet potato purée, spicy red pepper purée

## **Rack of Lamb 42**

Eggplant salad, lamb jus, fresh oregano potato gnocchi, chives oil, harissa aioli, yogurt sauce

## **Grilled Veal Chop 42**

*350g / Served medium - well*

Celeriac purée, crispy baby potatoes, sautéed shitake mushrooms, chimichurri sauce, garlic sauce, herbed butter

## **Columbia Wagyu Burger 70**

*250gr*

Brioche bun, Portobello mushroom, caramelized onions, aged gouda cheese, tomato, iceberg, truffle mayonnaise  
Served with crispy baby potatoes and salad

# USDA BLACK ANGUS PRIME STEAKS

USDA Steaks are Black Angus Certified from non-hormone treated cattle, carefully controlled with high quality feeding and state of the art processing

## **USDA Prime Fillet**

*200g 44 | 250g 55*

The most tender & succulent steak  
Centre cut prime loin with fine marbling

## **USDA Prime Ribeye**

*300g 52 | 400g 60*

Tender, full-flavoured & juicy steak  
Thick cut of meat with very rich marbling

## **USDA Prime New York Strip**

*250g 40*

Flavourful & tender steak  
Generously marbled meat taken from  
the top loin

## **USDA Prime T-bone**

*500g 56*

A combination of the flavoursome  
New York strip & tender prime fillet steak

## **USDA Steak Combo**

*For one 375g 65*

Combination of prime fillet, ribeye  
& New York strip

*For two 800g 135*

Served with choice of potato, grilled or steamed vegetables

## **Creamy Mushroom Steak Prime Fillet**

*2x125g 58*

Creamy mushroom sauce, green beans, golden crushed potatoes

## **Pepper Steak Prime Fillet**

*2x125g 58*

Black peppercorn sauce, sautéed spinach,  
parsley new potatoes

All steaks are served with our house herb & pepper crust.  
Please advise your waiter if you wish to enjoy your steak without it.

All prices are in euro and include all legal taxes.

# AUSTRALIAN BLACK ANGUS STEAKS

Oakey Black Angus beef has strict specifications on marbling and aging to ensure its superior quality through Australia's MSA grading system

## **AUS Black Angus Prime Fillet**

*200g 40 | 250g 50*

The most tender & succulent steak  
Center cut of prime loin with fine marbling

## **AUS Black Angus Prime Ribeye**

*300g 48 | 400g 57*

Tender, full-flavoured & juicy steak  
Thick cut of meat, very rich with marbling

## **AUS Steak Combo**

*For one 375g 60*

Combination of prime fillet, rib eye  
& New York strip

*For two 800g 125*

Served with choice of potato, grilled or  
steamed vegetables

## **Creamy Mushroom Steak Prime Fillet**

*2x125g 53*

Creamy mushroom sauce, green beans,  
golden crushed potatoes

## **Pepper Steak Prime Fillet**

*2x125g 53*

Black peppercorn sauce, sautéed spinach,  
parsley new potatoes

All steaks are served with our house herb & pepper crust.  
Please advise your waiter if you wish to enjoy your steak without it.

All prices are in euro and include all legal taxes.

# WAGYU & CARVING TROLLEY

## SPECIAL CUTS

### **Wagyu Striploin Miyazaki A5+**

*50 per 100g*

Wagyu beef is world famous for its high degree of marbling and extraordinary depth of flavour. Wagyu beef from the Miyazaki prefecture of Japan, is rated "A5" by the Japanese beef grading system.

### **Wagyu Fillet Miyazaki A5+**

*80 per 100g*

### **Chateaubriand 500g**

AUS 99 | USDA 109

### **Rib Eye 600g**

AUS 85 | USDA 95

### **Tomahawk Approx. 700g-1300g**

*13 per 100g*

### **Porterhouse Approx. 700g-1300g**

*12 per 100g*

## DRY AGED CUTS

*Minimum 28 days dry aged in our in-house dry ager*

### **Tomahawk**

*15 per 100g*

### **Porterhouse**

*14 per 100g*

All prices are in euro and include all legal taxes.

# CHOOSE A SAUCE

*Per sauce 2.50*

**Hollandaise Butter**  
**Béarnaise**  
**Creamy Garlic**  
**Creamy Mushrooms**

**Chimichurri**  
**Black Peppercorn**  
**Mushroom**  
**Columbia Barbecue**

## POTATOES

**French fries** 4  
**Classic jacket potato** 4.5  
**Seared rosemary potatoes** 4  
**Mashed potato**  
Plain 4 | Truffle oil 4.5  
**Creamy au gratin** 4.5  
**Crunchy polenta baby potatoes** 4.5  
Sweet garlic confit, thyme

## VEGETABLES

**Asparagus** 8.5  
With parmesan flakes  
**Signature spinach** 5.5  
Shallots, garlic, olive oil  
**Creamy spinach** 5.5  
Nutmeg, garlic  
**Grilled vegetables** 4.5  
**Steamed vegetables** 4.5  
**Grilled broccoli florets** 4.5  
Lemon olive oil

## MUSHROOMS

**Creamy garlic mushrooms** 8  
Button, oyster, portobello  
**Rustic forest mushrooms** 8  
Button, oyster, portobello with truffle oil  
**Grilled portobello** 5.5  
sweet garlic confit, thyme

## OTHER

**Crunchy Onion Rings**  
Small 5 | Large 7  
Smoked paprika aioli  
**Grilled tomato** 4  
Chimichurri marinade



# COLUMBIA STEAK HOUSE

Member of  
COLUMBIA RESTAURANTS

For allergens please scan  
or ask your waiter

