

THE HIDE

MEATERY & BAR


MEATERY (MEAT EATERY)


A “MEATERY” IS A SIMPLE BLEND OF THE WORDS “MEAT” AND “EATERY.” THE TERM “MEATERY” HAS BEEN USED SINCE AT LEAST 1994 AS ANOTHER TERM FOR “STEAKHOUSE.” NEW YORK’S STEAKHOUSES HAVE BEEN TERMED “MEATERIES” MORE OFTEN THAN THOSE IN ANY OTHER AMERICAN CITY.

START HERE

JUMBO PRAWN COCKTAIL 95
PRAWNS, HOUSEMADE COCKTAIL SAUCE, HORSERADISH, ENDIVES 

ROASTED SCALLOPS & SQUID 110
BEEF CHORIZO CRUMB, BABY SPINACH, CHILI & GINGER BUTTER SAUCE 

TUNA POKE 90
SASHIMI TUNA, AVOCADO, SESAME, SOYA, UNAGI SAUCE, SRIRACHA AIOLI, WASABI TOBIKO 

SMOKED TARTARE 110
USDA PRIME BEEF, CAPERS, SHALLOTS, FRESH HERBS, HOUSEMADE SOURDOUGH, BLOODY MARY TONIC, EGG YOLK 

OMG ONION RINGS 55
CONFIT DUCK, BURRATA CHEESE 

SPINACH & ARTICHOKE DIP 55
FOUR CHEESE BLEND, LEAFY VEGETABLES  

LEAF LOVERS

ICEBERG BLUE WEDGE 55
ICEBERG, HEIRLOOM CHERRY TOMATOES, ROQUEFORT BLUE CHEESE DRESSING, BEEF SPECK 

CLASSIC CAESAR SALAD 65
BABY ROMAINE, CRISPY CAPERS, SHAVED PARMESAN, SOURDOUGH CROUTONS, CRISPY BRESAOLA

HEIRLOOM TOMATOES  55
TOMATO JAM, AVOCADO, TOMATO CRISPS, BASIL, SHALLOTS, EXTRA VIRGIN OLIVE OIL  

SOUP

THREE ONIONS SOUP 55
CARAMELIZED ONIONS, PEARL ONIONS, LEEKS
CAVE-AGED GRUYERE, PUFF PASTRY

DRY AGED 21 DAYS

TENDERLOIN (220G)  310

NY STRIP (300G)  310

RIBEYE (300G)  310

AMERICAN PRIME

TENDERLOIN (220G)  260

NY STRIP (300G)  240

RIBEYE (350G)  280

WAGYU BEEF

KOREAN FLAT IRON (220G)  200
KOREAN MARINADE, KIMCHI SALAD

HANGER STEAK (250G) 200
CARAMELIZED ONION, GRILLED ENDIVE, FRIED DUCK EGG 

THE SHARING FEAST

THESE ARE OUR MEATS TO SHARE BETWEEN YOU AND YOUR FRIENDS.
WE WILL GRILL TO PERFECTION AND CARVE IT AT YOUR TABLE


US PRIME CHATEAUBRIAND (650G)  680

US PRIME COTE DE BOEUF (900G)  680

US PRIME TOMAHAWK (1.2KG)  710

ON THE SIDE

SAUTEED GREEN VEGETABLES  30
PEPPERY EXTRA VIRGIN OLIVE OIL, CHILLI & LEMON  

CREAMED SPINACH 30
BECHAMEL, GRUYERE 

ROASTED ASPARAGUS  30
GINGER, GARLIC, BUTTER  

GRILLED VEGGIES  30
THYME AND BALSAMIC MARINATE  

GRILLED CORN ELOTE 30
LIME JUICE, CHILI POWDER, COJITA CHEESE, BUTTER  

HOUSE MADE ONION RINGS 30
THICK CUT ONIONS 

SAUTEED MUSHROOMS 30
EXTRA VIRGIN OLIVE OIL, FRESH HERBS  

MEAT MARKET MAINS

RACK OF MILK FED LAMB 190

GREEN PEA MASH, BABY CORN, SAGE & CHILI GREMOLATA 

HALF ROAST CHICKEN  140

LABEL ROUGE CHICKEN, CREAMY RED PEPPER POLENTA, SWISS CHARD 

BRAISED BEEF SHORT RIB 160

CARROT PURÉE, HEIRLOOM CARROTS, ROASTED SHALLOT, BEEF JUS

SURF‘N’ TURF GNOCCHI  260

COLOSSAL PRAWNS, BEEF FILLET, LOBSTER SAUCE 

SEAFOOD EAST TO THE WEST

MAPLE MISO ATLANTIC SALMON 140

FENNEL YUZU BARLEY, CHARRED BROCCOLINI

SEARED AHI TUNA 160

WASABI MASH POTATO, CRISPY KALE

PIMPED OUT POTATOES

IDAHO FRIES 30
HOUSE CUT FRIED POTATOES 

DUCK FAT BAKED POTATO 30
FLUFFED WITH SMOKED BUTTER & ROSEMARY SALT 

PARMESAN MASHED POTATO 30
GRATED PARMESAN CHEESE, BUTTER  

PULLED BEEF POTATO GRATIN  30
MONTGOMERY CHEDDAR

SAUCES


SMOKED BRANDY & PEPPERCORN SAUCE  

SMOKED TOMATO BEARNAISE 

HIDE BBQ 

TRUFFLE JUS 

BLOW TORCHED BLUE CHEESE  

CEPE & BLACK TROMPETTE MUSHROOM CREAM SAUCE 



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