

Starters

CHOPPED LETTUCE *v*

pea - avocado - cucumber - crouton - mature cheddar 65

BURRATA *v*

heirloom baby beetroot - gremolata - pickled za'atar - wild flower 85

CHARRED CORN *v n*

avocado - smoked almond - pomegranate - sun-dried tomato 65

BABY BEETROOT *n*

pistachio - goat's cheese - balsamic - olive oil 80

CAESAR SALAD

baby gem - pita - parmesan 60

SOFT SHELL CRAB SLIDER

Old Bay rémoulade - pickled ginger 75

ROASTED SCALLOP

stuffed courgette flower - courgette purée - triple-cooked potato - sour cream - dill - jus 120

FRIED CHICKEN TACOS

caviar - chive sour cream - cajun spice 85

LIL' BRGS

USDA beef - special sauce - sesame seed bun 85

BEEF BACK RIB

sweet potato - plantain 80

Raw Bar

BLUEFIN TUNA TARTARE

chili oil - coriander pesto - mango gel - strained yoghurt - plantain crisp 140

SCALLOP CEVICHE

jalapeño - red onion - coriander - tomato - cucumber - red pepper 95

JALAPEÑO PICKLE SHRIMP

cocktail sauce - lemon 80

BEEF TARTARE

sauce gribiche - HP purée - crispy quail egg - Dijon mustard mayo 85

Mains

THAI RED CURRY RISOTTO *v*

baby corn - baby aubergine - basil 110

TRUFFLE TAGLIATELLE *v*

parmesan 180

ROASTED SALMON

confit potato - pea purée - asparagus - chive - jus 120

CHILEAN SEA BASS

leek purée - sauce Véronique - caviar - parsley oil - confit purple potato 250

MEXICAN BLACK COD

fajita flavour 180

PERI-PERI CHICKEN BREAST

chimichurri crushed potato - uchucuta jus 110

LAMB SHOULDER

pearl couscous - tabbouleh - labneh 170

ANCHO CHILI STRIPLOIN

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

STK[®]

Steaks

SMALL

FLAT IRON 200G 190

FILLET 200G 200

NY STRIP 220G 200

MEDIUM

FILLET 300G 270

STRIPLOIN 350G 250

RIB EYE 350G 300

LARGE

FILLET 400G 390

STRIPLOIN 400G 390

RIB EYE 400G 400

HANGER 700G 400

FOR TWO

TOMAHAWK 1KG 650

CHÂTEAUBRIAND 600G 600

WAGYŪ minimum order 200g

STRIPLOIN 7+ PER 100G 190

SIGNATURE BUTTERS

TRUFFLE BUTTER 20 | GARLIC BUTTER 15

TOPPINGS

PEPPER CRUST 25 | SHAVED BLACK TRUFFLE 65

GRILLED KING PRAWN 50 | FOIE GRAS 55

SMOKED BACON & BLUE CHEESE 35

SAUCES

STK 10 | STK BOLD 15 | CHIMICHURRI 15

BÉARNAISE 20 | MUSHROOM 25

PEPPERCORN *a* 25 | RED WINE *a* 25

BLUE CHEESE 20

Sides

BAKED POTATO 45

MAC & CHEESE 35

TRUFFLE MASH 45

FRIES 35

PARMESAN HAND CUT FRIES 65

ASPARAGUS 45

GREEN BEANS 45

ASIAN BROCCOLINI 50

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	125

WHITE WINE *Glass 150ml*

Chenin Blanc, Wild House, Wilderberg, Western Cape, SA	55
Grenache Blanc, Vermentino, Laciboise, Luberon, Rhône Valley, FR	60
Pinot Grigio, Cavaliere D'Oro, Veneto, IT	65
Chardonnay, Gnarly Head, California, USA	80
Sauvignon Blanc, Mud House, Marlborough, NZ	70

ROSÉ WINE *Glass 150ml*

Grenache, Cinsault, Romance, Chateau de Berne, Côtes de Provence, FR	65
Syrah, Grenache, Cinsault, Esprit de Gassier, Côtes de Provence, FR	85

RED WINE *Glass 150ml*

Shiraz, Wild House, Wilderberg, Western Cape, SA	55
Shiraz, Cabernet, Koonunga Hill, Penfolds, South Aus	65
Zinfandel, Gnarly Head, California, USA	75
Malbec, Catena, Mendoza, ARG	80
Pinot Noir, Bread & Butter, California, USA	85

STK[®]
Wine
BY THE
Glass

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All prices are in AED & are inclusive of 7% municipality fees & 5% VAT. Dishes are prepared in a kitchen that handles nuts, shellfish & dairy.
a alcohol v vegetarian n nuts