



COLUMBIA
STEAK HOUSE

APPETIZERS

RAW

Seafood Tower 95

Poached prawns, crab salad, oyster au gratin with hollandaise, poached crab claws, salmon sashimi, tuna sashimi, king seabass sashimi. Served with spicy cocktail sauce, garlic butter, soya ginger sauce, herbed crispy sourdough bread

Add lobster 50

Seabass Ceviche 18

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

Tuna Tartare 19

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

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 Prawns 20

4 pieces

Olive oil, chili, thyme, garlic

Grilled Octopus 28

Ink roasted celeriac root purée, crunchy baby potatoes, smoked red bell pepper coulis, confit cherry tomatoes, ginger-yuzu-miso butter sauce, lemongrass dressing

Wagyu Duo Sliders 50

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

Tandoori Scallops 21

Miso cauliflower purée, beetroot gel, crispy Iberico ham, pak choi, lemon garlic butter, parsley foam

Steakhouse Crab Cakes 36

For Two

Red chili jam, edamame salad, horseradish-lime aioli, grilled lettuce hearts, lobster bisque vinaigrette

Half Lobster Tail Gratinee 40

Turmeric fried cauliflower florets, persillande sauce, pickled vegetables

SUSHI

MAKI

Japanese Tempura Ebi 18

10 pieces

Prawn tempura, cucumber, Japanese mayonnaise, tempura flakes

Spicy Tuna 18

8 pieces

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

Paprika Crab 18

8 pieces

Alaskan king crab, cream cheese, paprika, bell peppers, tempura paprika flakes

Spider Roll 18

8 pieces

Soft crab, mango, cucumber, sweet chili, wasabi mayonnaise, sesame seeds

Hot Night Roll 18

8 pieces

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

Alaskan Roll 18

8 pieces

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

New York Roll 18

8 pieces

Salmon, green apple, salmon caviar, cucumber, tempura flakes, Japanese mayonnaise

Columbia 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, Japanese mayonnaise

Combo Platter 60

24 pieces

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

Tempura Ebi | Spicy Tuna | Paprika Crab | Hot Night Roll | Spider Roll | New York Roll | Alaskan Roll | Columbia

NIGIRI

Sushi rice

with a choice of toppings 12

3 pieces

Salmon, tuna, king seabass, prawn, smoked salmon

Nigiri Combo 36

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

The Greek 19

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

Beetroot & Goat's Cheese 19

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

Burrata Mozzarella 18

Rainbow cherry tomatoes, basil, balsamic pearls, pesto sauce

Cobb 20

Mixed baby greens, cherry tomatoes, avocado, boiled egg, crispy bacon, grilled chicken breast, blue cheese, crispy onion rings, sherry vinaigrette

Sweet Pineapple Prawn 22

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

Beetroot & Quinoa 18

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

PASTA AND RISOTTO

Wild Mushroom Risotto

Single 19 | Double 27

Carnaroli rice, wild mushrooms, truffle oil

Three Coloured Tagliatelli 32

USDA beef fillet strips, beef jus, portobello mushrooms, gorgonzola dolce, baby rocket

Lobster & Prawn Orzo 45

Bisque, confit cherry tomatoes, lime zest, parmesan

All prices are in euro and include all legal taxes.

MAIN

Grilled Veal Chop 42

350g / Served medium well

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

Fillet of Salmon 36

Sous vide fennel root with saffron, smoked romesco sauce, braised leeks, chocolate Macadamia crust, green apple beurre blanc

Rack of Lamb 36

Slow cooked New Zealand lamb rack, herbed crust, smoked eggplant purée, harissa aioli, caramelized onion, lamb jus

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

Chicken Fillet 28

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

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 Rib Eye

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, rib eye
& 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 Rib Eye

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.

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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

