

# MENU



COLUMBIA  
STEAK HOUSE

Welcome to the  
**Columbia Steak House**

Our team of chefs use only the freshest, finest ingredients in the market, grown by renowned farmers and producers and which are carefully prepared for the best results.

Prime Beef is our primary focus and finding meat that matched our high standards, led us to high quality, Black Angus farms in the USA and Australia.

We also feature some special cuts of Wagyu A5+ grade from Japan, as the best choices for you to enjoy. With their excellent cutting skills, our experienced butchers and grill masters guarantee the quality of our tender steaks.

Apart from the meat selection, we offer dishes that would grace any fine dining restaurant, such our own award winning a la carte menu. We offer lamb from New Zealand, corn fed chicken from Bresse, France, tuna from the Far East and wild fish from the Mediterranean Sea, close to our shores .

Great emphasis is placed on modern techniques and cooking methods such as Sous Vide, slow cooking, smoking and aging to provide the best tasting food on your plate.

The result is a combination of diverse flavours prepared with love and full of taste that will make your dining experience, one to remember.

Kali Orexi,

*Stathis Kokkalis*  
Executive Chef

# STARTERS

Soup of the Day	€11.00
Garlic Prawns (3 pieces)  Olive oil, chili, thyme	€18.00
Vegan Tartar  Beetroot, avocado, baby carrots, black garlic, quinoa, tomato, sweet potato, gingered soya crème	€14.00
<b>USDA</b> Smoked Short Ribs  Black truffle, Polenta, chorizo, sundried tomato pesto	€16.00
Pan Fried Duck Foie Gras Toasted Brioche, dried fruits & rose chutney, shitake mushrooms and raspberry coulis	€16.00
Scallops with Jerusalem Artichoke Crème  Asparagus, prosciutto, sundried tomato, black truffle	€19.00
Steakhouse Crab Cake Pops (9 pieces)  Seafood bisque cream	€54.00

# RAW AND MARINATED

Mediterranean White Grouper Ceviche   Beetroot humous, coriander, lime, kumquat	€18.00
Tuna Tartare  Fagopiro ring, shallots, sesame, ginger, chilies, aioli cream	€18.00
Hamachi Tiradito  Chili jam, aromatic soya glaze, bottarga, buttermilk	€16.00
Seafood Platter  Poached prawns, seared scallops, Hamachi tiradito, tuna tartare, white grouper ceviche, crab cake pops, salmon sashimi, tuna sashimi	€68.00
<b>USDA</b> Smoked Steak Tartare Quail egg yolk, condiments	€22.00
<b>USDA</b> Beef Carpaccio Yuzu, black garlic mayo, black truffle, basil oil	€22.00



Contains Seafood & Crustacean



Contains Nuts



Suitable for Vegetarians

Prices include all applicable taxes

# SALADS

<b>Columbia Greek</b> Coloured tomatoes, cucumber, Kalamata olives, radish, bell peppers, shallots, feta sorbet	€18.00
<b>Tagliata Salad</b> Aromatic USDA beef tataki, baby leaves, Mirin, aged Gouda cheese, cherry tomatoes	€22.00
<b>Goat's Cheese &amp; Beetroot</b> 🥕 Baby greens, pistachios, pomegranate, black truffle oil, citrus vinaigrette	€17.00
<b>Mozzarella Buratta Salad</b> 🥕 Rainbow tomato & basil, balsamic pearls, pesto, olive oil	€15.00
<b>Mixed Green Salad</b> Baby leaves, poached green apple, caramelized pear sauce, radish, cherry tomatoes, Roquefort donut	€16.00

# RISOTTO

	SINGLE	DOUBLE
<b>Risotto with Wild Mushroom &amp; Truffle Oil</b> Arborio rice slowly cooked with wild mushrooms & truffle oil	€18.00	€24.00
<b>Prawn Risotto</b> 🦐 Arborio rice slowly cooked with black garlic, prawns, lime & shellfish bisque foam	€25.00	
<b>Beetroot Risotto</b> 🥕 Beetroot humous, sage, goat's cheese, pecan nuts, coriander cress	€18.00	



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# 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

A centre cut of prime loin with fine marbling, making this the most tender & succulent steak

200g €42.00 | 250g €52.00

## USDA Prime Rib Eye

A thick cut of meat, with very rich marbling, ensures a tender, full-flavoured & juicy steak

300g €50.00 | 400g €58.00

## USDA Prime New York Strip

Generously marbled meat taken from the top loin, giving a flavourful & tender steak

250g €38.00

## USDA Prime T-bone

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

500g €54.00

## USDA Steak Combo

A combination of prime fillet, rib eye & New York strip served with choice of potato & grilled or steamed vegetables

(for one) 375g €61.00  
(for two) 800g €128.00

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

## SPECIAL STEAKS

### Creamy Mushroom Steak Prime Fillet 2x125g

Creamy mushroom sauce, green beans, golden crushed potatoes

AUS	USDA
€50.00	€55.00

### Pepper Steak Prime Fillet 2x125g

Black peppercorn sauce, sautéed spinach, parsley new potatoes

€50.00	€55.00
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# 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

A centre cut of prime loin with fine marbling, making this the most tender & succulent steak

200g €39.00 | 250g €48.00

## **AUS** Black Angus, Prime Rib Eye

A thick cut of meat, very rich with marbling, ensures a tender, full-flavoured & juicy steak

300g €46.00 | 400g €55.00

## **AUS** Steak Combo

A combination of Prime Fillet, Rib Eye & New York Strip, served with choice of potato & grilled or steamed vegetables

(for one) 375g €56.00  
(for two) 800g €118.00

All steaks are served with our house herb & pepper crust  
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## WAGYU & CARVING TROLLEY

SPECIAL CUTS OF THE MONTH

### WAGYU FILLET MIYAZAKI A5+

€70/100g

### WAGYU STRIPLOIN MIYAZAKI A5+

€45/100g

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.

	AUS	USDA
CHATEAUBRIAND 500g	€95.00	€105.00
RIB EYE 600g	€85.00	€95.00
TOMAHAWK (appr. 700g-1300g)		€13.00/100g
PORTERHOUSE (appr. 700g-1300g)		€12.00/100g



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# CHOOSE A SAUCE

PRICE PER SAUCE €2.50

Hollandaise Butter / Béarnaise / Creamy Garlic / Creamy mushrooms /  
Chimichurri 🌿 / Black Peppercorn / Mushroom 🌿 / Columbia Barbecue 🌿 /  
Port wine and shallots 🌿 / Goat's cheese and Roquefort

## POTATOES

French Fries 🌿	€4.00
Crunchy Rosemary Potatoes 🌿	€4.00
Classic Jacket Potato	€4.50
Mashed Potatoes	
Plain	€4.00
With truffle oil	€4.50
Creamy au Gratin	€4.50
Crunchy Dauphinoise	€6.50
Salt, truffle	

## VEGETABLES

Asparagus	€8.50
With parmesan flakes	
Steak House Spinach 🌿	€5.50
With shallots, garlic, olive oil	
Creamy Spinach	€5.50
With nutmeg, garlic	
Grilled Vegetables 🌿	€4.50
Steamed Vegetables 🌿	€4.50
Grilled Broccoli Florets 🌿	€4.50
Lemon olive oil	

## MUSHROOMS

Creamy Garlic Mushrooms	€8.00
(Button, oyster, portobello)	
Rustic Forest Mushrooms 🌿	€8.00
With truffle oil (Button, oyster, portobello)	
Grilled Portobello 🌿	€5.50
Mushrooms	
Thyme, garlic, olive oil	

## OTHERS

Crunchy Onion Rings	<b>small</b> €4.00
With smoked paprika aioli	<b>large</b> €5.00
Sweetcorn	€4.00
Butter, chilies, coriander	
Grilled tomato 🌿	€4.00
Chimichurri marinade	



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# MAIN COURSES

Slow cooked <b>USDA</b> Black Angus Beef Cheeks Jerusalem artichokes, purple potato gnocchi, baby vegetables	€27.00
Wild King Salmon Fillet Marinated in Miso 🍴 Avocado, beetroot, capers, squid ink	€32.00
Rustic Lamb Picanha Roasted potatoes, smoked cauliflower, grain mustard	€27.00
Corn Fed Bresse Chicken Parsnip and sweet potato purée, black carrots, broccoli on buttermilk, raspberry coulis	€27.00
Mediterranean White Grouper 🍴 Baby greens, lime, shallots, horseradish & shellfish bisque, turmeric oil	€32.00
Tuna Tataki Style 🍴 Coloured beetroot, asparagus purée, teriyaki, corn purée, coriander sauce	€32.00
Wagyu Columbia Burger Brioche bun, Portobello mushroom, caramelized onions, roasted goat's cheese, truffle mayo	<b>250g</b> €60.00



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