



COLUMBIA
STEAK HOUSE

APPETIZERS

RAW

NEW Carpaccio Trilogy 24

Salmon, tuna, sea bass with citrus segments, avocado mousse, olive oil, bottarga powder, citrus glaze

Tuna Tartare 20

Yuzu-soy dressing, Japanese black sesame, guacamole mousse, aioli with black garlic, Avruga caviar, crispy potato skins

Steak Tartare 27

Prepared tableside

Grated egg yolk and egg white, chives, caper berries, shallots, gherkins, tartare sauce

Beef Carpaccio 42

For 2

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

HOT

Soup of the Day 14

Hot or Cold

Bisque 19

With crab meat

Garlic Bread 9

Aromatic bread, garlic, butter

Garlic Prawns 22

4 pieces

Olive oil, chilli, thyme, garlic

NEW Wagyu Sando 39

Brioche bread, Hida A5+ Wagyu beef, spicy miso mayonnaise

Wagyu Dumplings 36

House-made Hida A5+ Wagyu beef dumplings with ponzu-teriyaki sauce

SUSHI

MAKI

Ebi Tempura Roll 18

10 pieces

Prawn tempura, cucumber, Japanese mayonnaise, tempura flakes

Spicy Tuna Roll 18

8 pieces

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

Hot Night Roll 20

8 pieces

Shrimp tempura, crab meat, cucumber, wasabi mayonnaise, sriracha sauce, fresh mango

Alaskan Roll 18

8 pieces

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

Tempura Futomaki 20

10 pieces

Crunchy tempura futomaki with sea bass, avocado, asparagus, Philadelphia cheese, tuna, spicy mayonnaise, teriyaki sauce

Surf and Turf Roll 22

8 pieces

Torched USDA beef fillet, prawn tempura, avocado, takuan radish, spring onion, crab meat, teriyaki glaze, truffle mayonnaise

Columbia Roll 26

10 pieces

Grilled USDA beef fillet, asparagus, crispy onions, truffle mayonnaise, wasabi mayonnaise, teriyaki glaze

Satus Special Roll 18

8 pieces

Prawn, crab, salmon, teriyaki sauce, mango, cucumber, sweet chilli sauce, Japanese mayonnaise, black and white sesame seeds

Combo Platter 60

24 pieces

Combine up to three (3) kinds of maki roll

Ebi Tempura | Spicy Tuna | Hot Night |

Alaskan | Columbia | Satus Special |

Surf and Turf Roll | Tempura Futomaki

SALADS

The Greek 19.50

Rainbow cherry tomatoes, red onion, cucumber, caper berries,
bell pepper, black olives, marinated Ipiros feta

Beetroot and Goat's Cheese 19

Mixed baby salad leaves, beetroot, pomegranate seeds,
pistachio crumble, citrus dressing

Caesar 20

Iceberg and romaine lettuce, croutons, Caesar dressing,
Grana Padano flakes

Choose: crispy pancetta / chicken / prawns

Green

Side 11 | Large 18

Iceberg and romaine lettuce, cucumber, green bell pepper,
cherry tomatoes, olive oil-lemon dressing

Burrata 20

Marinated cherry tomatoes, avocado mousse, balsamic pearls,
tomato gazpacho

NEW Citrus Brûlée 19

Baby rocket leaves, caramelized citrus, crumbled Ipiros feta, onion,
pistachio crumble, pomegranate seeds, balsamic dressing

PASTA AND RISOTTO

Wild Mushroom Risotto

Single 20 | Double 29

Carnaroli rice, wild mushrooms, truffle oil

NEW Asparagus Risotto

Single 19 | Double 26

Carnaroli rice, asparagus, lemon, parmesan, asparagus espuma

Spinach Ricotta Ravioli 21

Red bell pepper coulis, yellow bell pepper coulis,
roasted pine nuts, cherry tomato confit, baby rocket leaves,
sour cream sauce, chive oil

All prices are in euro and include all legal taxes.

MAINS

NEW Chicken Fillet 32

Roasted bell pepper sauce, green beans with parsley pesto,
cherry tomatoes confit, sour cream

Sea Bass Fillet 39

Herbed spinach purée, warm chickpea salad, chive oil

Salmon Fillet 39

Fennel purée, beetroot glazed with teriyaki sauce,
raspberry pudding, almond flakes, wild berries

Rack of Lamb 42

Aubergine salad, lamb jus, potato gnocchi with fresh oregano,
chive oil, harissa aioli, yoghurt sauce

Columbia Wagyu Burger 70

250g

Hida A5+ Wagyu patty, house-made brioche bun, portobello mushroom,
caramelised onions, aged Gouda, tomato, iceberg lettuce, truffle mayonnaise
Served with crispy baby potatoes and side salad

USDA BLACK ANGUS PRIME STEAKS

Our Creekstone Farms steaks are certified Black Angus from non-hormone treated cattle, carefully controlled with high quality feed and state-of-the-art processing.

USDA Prime Fillet

200g 48 | 250g 58

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

USDA Prime Rib-Eye

250g 48 | 300g 52 | 400g 60

Tender, full-flavoured and juicy steak
Thick cut with very rich marbling

USDA Prime New York Strip

250g 40

Flavourful and tender steak
Generously marbled cut from the top loin

USDA Prime T-Bone

500g 59

The flavoursome New York strip and
tender prime fillet steak in a single cut

USDA Steak Combo

For one 375g 65 | For two 800g 135

Combination of prime fillet, rib-eye and New York strip
Served with your choice of potato and grilled or steamed vegetables

Mushroom Prime Fillet

2x125g 58

Creamy mushroom sauce, green beans, golden crushed potatoes

Pepper Prime Fillet

2x125g 58

Black peppercorn sauce, sautéed spinach,
parsley baby potatoes

All steaks are grilled with our house herb and 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

Our Tey's Certified 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 and succulent steak
Center cut of prime loin with fine marbling

AUS Black Angus Prime Rib-Eye

250g 44 | 300g 48 | 400g 57

Tender, full-flavoured and juicy steak
Thick cut with very rich marbling

AUS Steak Combo

For one 375g 60 | For two 800g 125

Combination of prime fillet, rib-eye and New York strip
Served with your choice of potato and grilled or steamed vegetables

Mushroom Prime Fillet

2x125g 53

Creamy mushroom sauce, green beans,
golden crushed potatoes

Pepper Prime Fillet

2x125g 53

Black peppercorn sauce, sautéed spinach,
parsley baby potatoes

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

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SNAKE RIVER WAGYU

Snake River Farms offers premium, American-raised beef.
A cross of pure Japanese Wagyu and quality American breeds.
The result is beautifully marbled, exquisitely delicious steaks and roasts with
the richness of Japanese Wagyu and a hearty beef flavour.

Snake River Farms Wagyu Rib-Eye

300g 105

Snake River Farms Wagyu Fillet

200g 90

CARVING TROLLEY

Chateaubriand

500g
AUS 99 | USDA 109

Tomahawk

approx. 700g-1300g | 14 per 100g

Porterhouse

approx. 700g-1300g | 12 per 100g

DRY-AGED CUTS

Dry-aged for a minimum of 28 days in our in-house dry ager

Tomahawk

15 per 100g

Porterhouse

14 per 100g

All prices are in euro and include all legal taxes.

SIGNATURE SAUCES

Per sauce 3.5

Hollandaise
Béarnaise
Creamy Garlic
Creamy Mushrooms
Chimichurri

Black Peppercorn
Mushroom
Columbia Barbecue
Blue Cheese

POTATOES

Potato fries
Plain 5.5 | Truffle and Pecorino 6
Classic jacket potato 5.5
Seared rosemary potatoes 5.5
Mashed potato
Plain 5.5 | Truffle 6
Creamy au gratin 6

MUSHROOMS

Creamy garlic mushrooms 8.5
Button, oyster, portobello
Rustic forest mushrooms 8.5
Button, oyster, portobello with truffle oil
Grilled portobello 6.5
Sweet garlic confit, thyme

VEGETABLES

Asparagus 9.5
Parmesan flakes and asparagus espuma
Signature spinach 6.5
Shallots, garlic, olive oil
Creamy spinach 6.5
Nutmeg, garlic
Grilled vegetables 5.5
Steamed vegetables 5.5
Grilled broccoli florets 5.5
Olive oil, lemon
Crunchy Onion Rings
Small 5.5 | Large 7
Smoked paprika aioli
Grilled tomato 5.5
Chimichurri marinade



COLUMBIA STEAK HOUSE

Member of
COLUMBIA RESTAURANTS

For allergens please scan
or ask your waiter

