



VACAMUUU



FOOD MENU

BEEF

Vacamuuu Special Treat

a show on a hot plate with slices of beef tenderloin, melted butter and artisan bread

500g • 384

- TENDERLOIN -

Black Angus US Prime	250g • 297
Black Angus Uruguay	250g • 182
Wagyu A5 Japan	100g • 349
Wagyu A4 Australia	100g • 243
Veal the Netherlands	250g • 127

- STRIPLOIN -

Black Angus US Prime	300g • 191
Black Angus Uruguay	300g • 164
Wagyu A5 Japan	100g • 339
Wagyu A4 Australia	100g • 187
Aberdeen dry-aged, Ireland	300g • 213

- BIG CUTS -

T-BONE Black Angus US Prime	100g • 62
T-BONE Aberdeen dry-aged, Ireland	100g • 68
TOMAHAWK Black Angus US Prime	100g • 77
PORTERHOUSE Aberdeen dry-aged, Ireland	100g • 68
Super Tender Beef Ribs US Prime	1000g • 329
Elephant Ear Shnitzel the Netherlands	450g • 169

- ENTRECOTES -

Black Angus Rib-eye US Prime	350g • 288
Black Angus Uruguay	350g • 197
Wagyu A4 Australia	100g • 191
Limousin with bone, Italy	400g • 187
Aberdeen Rib-eye dry-aged, Ireland	350g • 257
Aberdeen Beef Chops with bone, dry-aged, Ireland	400g • 290

SIDES

French fries with garlic, parmesan and parsley	250g • 29	Sautéed Spinach in butter sauce	150g • 38
French fries with truffles	250g • 38	Radish salad with a bit of green onion	150g • 33
Baked potato with Parmesan sauce and pancetta	250g • 37	Çoban Salad tomatoes, cucumbers, onion, parsley, mint and pomegranate	250g • 33
Farm-fresh vegetables cooked over open flame, glazed with pepper jam	250g • 31	Corn Ribs with Cajun spices and spicy mayonnaise	150g • 27
Asparagus with parsley and garlic	250g • 45	Green salad with lemon	150g • 25
		Bread	250g • 14

The product weights shown are for raw portions before cooking. Some ingredients may contain allergens. Please ask the waiter for the list of allergens.



VACAMUUU

STARTERS

Beef Tartare	200g • 159
prepared after the classic, delicious recipe, with egg yolk and original Worcestershire sauce	
Beef Bone Marrow	500g • 96
with toasted bread and a touch of garlic	
Beef Carpaccio	200g • 159
with Parmesan, arugula, and smoked Tabasco	
Salmon Tartare	150g • 94
like you've never seen it before, with horseradish gel, shallots, cucumber, dill, and capers	
Roasted Eggplant cream	300g • 63
with ricotta, basil, and pine nuts, tomato chips with cumin, and black truffles	
Hummus with Crispy Onion and Feta Cheese	200g • 59
classic hummus topped with feta cheese and crispy onion	
Mozzarella di Bufala	250g • 87
the queen of Mediterranean cuisine, with roasted red pepper purée, leek oil, basil, and pickled cucumber	
The Plateau	600g • 148 2 pax.
a gourmet selection of fine cheeses and charcuterie	

MAINS

Osso Buco	350g • 109
slow-cooked veal shank with creamy polenta and aromatic sauce	
Spanish Octopus with Chorizo Sauce	300g • 169
with tomato and chorizo sauce, spelt wheat, leek oil, chives and a touch of butter	
Roasted Chicken	350g • 89
with caramelized celeriac purée, pickled kohlrabi and King Oyster mushrooms	
Crispy Salmon	350g • 137
with sautéed leeks, lemon gel and green herb oil	
Lamb Chops	250g • 147
grilled on charcoal	
Adana Kebab 🍗	250g • 72
well-grilled, served with Turkish flatbread and just a bit spicy	
Cauliflower Steak 🌿	300g • 65
perfectly grilled cauliflower served with chimichurri purée	
Surf & Turf	1200g • 630 2 pax.
our most spectacular platter with ribeye, beef tenderloin, sirloin, langoustines, octopus, shrimp, chimichurri, asparagus, mushrooms and caramelized tomatoes	

BURGERS

Vacamuuu Burger	250g • 89	Cheeseburger	250g • 89
the king of all Black Angus burgers, with caramelized onion and a Cheddar avalanche		the perfect combination between Black Angus and cheddar, with bacon, onion and pickles	
Wagyu Burger	150g • 129	Vegetarian Burger 🌿	250g • 89
the supreme Wagyu beef taste, crowned with Cheddar, onions, and pickles		delicious burger taste with no trace of meat, vegan mayo, avocado, tomatoes and caramelized onion	

*All burgers are served with French fries

DESSERTS

Lemon Pie "The Must Have"	200g • 57	Crème Brûlée	200g • 56
an exceptional tart topped with a huge layer of Italian meringue		a classic, with lots of fruits on top	
Lava Cake	300g • 57	Small and many "Papanashi"	400g • 58
with a warm dark chocolate soul and vanilla ice cream		the Romanian classic recipe with sweet cheese, sour cream and blueberry jam	
Tiramisu	200g • 58	Gelato	50g • 21
homemade and served like at grandma`s from Italy		Irresistible ice-cream with three flavors by choice: Belgian chocolate, vanilla cream, strawberry cream	

