



VACAMUUU



FOOD MENU

BEEF

Vacamuuu Special Treat

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

500g • 439

- TENDERLOIN -

| | |
|-----------------------------|------------|
| Black Angus US Prime | 250g • 339 |
| Black Angus Uruguay | 250g • 208 |
| Wagyu A5 Japan | 100g • 398 |
| Wagyu A4 Australia | 100g • 303 |
| Veal the Netherlands | 250g • 137 |

- STRIPLOIN -

| | |
|--------------------------------------|------------|
| Black Angus US Prime | 300g • 221 |
| Black Angus Uruguay | 300g • 184 |
| Wagyu A5 Japan | 100g • 388 |
| Wagyu A4 Australia | 100g • 237 |
| Aberdeen dry-aged, Ireland | 300g • 223 |

- BIG CUTS -

| | |
|--|-------------|
| T-BONE Black Angus US Prime | 100g • 72 |
| T-BONE Aberdeen dry-aged, Ireland | 100g • 78 |
| TOMAHAWK Black Angus US Prime | 100g • 83 |
| PORTERHOUSE Aberdeen dry-aged, Ireland | 100g • 78 |
| Super Tender Beef Ribs US Prime | 1000g • 409 |
| Elephant Ear Shnitzel the Netherlands | 450g • 169 |

- ENTRECOTES -

| | |
|---|------------|
| Black Angus Rib-eye US Prime | 350g • 339 |
| Black Angus Uruguay | 350g • 227 |
| Wagyu A4 Australia | 100g • 248 |
| Limousin with bone, Italy | 400g • 207 |
| Aberdeen Rib-eye dry-aged, Ireland | 350g • 277 |
| Aberdeen Beef Chops with bone, dry-aged, Ireland | 400g • 307 |

SIDES

| | | | |
|---|-----------|--|-----------|
| French fries with garlic, parmesan and parsley | 250g • 34 | Sautéed Spinach in butter sauce | 150g • 42 |
| French fries with truffles | 250g • 42 | Radish salad with a bit of green onion | 150g • 39 |
| Baked potato with Parmesan sauce and pancetta | 250g • 39 | Çoban Salad tomatoes, cucumbers, onion, parsley, mint and pomegranate | 250g • 38 |
| Farm-fresh vegetables cooked over open flame, glazed with pepper jam | 250g • 39 | Corn Ribs with Cajun spices and spicy mayonnaise | 150g • 27 |
| Asparagus with parsley and garlic | 250g • 45 | Green salad with lemon | 150g • 27 |
| | | 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 • 119 |
| 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 • 99 |
| with caramelized celeriac purée, pickled kohlrabi and King Oyster mushrooms | |
| Crispy Salmon | 350g • 144 |
| with sautéed leeks, lemon gel and green herb oil | |
| Lamb Chops | 250g • 159 |
| grilled on charcoal | |
| Adana Kebab 🍗 | 250g • 82 |
| well-grilled, served with Turkish flatbread and just a bit spicy | |
| Cauliflower Steak 🌿 | 300g • 75 |
| 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 • 98 | Cheeseburger | 250g • 98 |
| 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 • 148 | 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 | |

