

DRAKOULIS

DRY & RAW

STARTERS

COLD STARTERS

Beef Marmelade | *Cherry vinegar pickled onion, foie dices, vanilla salt* 9

Beef Steak Tartare | *Finger lime, truffle oil, kimchi sesame, maple syrup, chives*
Charolais (French) 32 | Black Angus (USA) 44 | Wagyu (Australian) 52

Beef Carpaccio | *Yuzu ponzu, pink grapefruit, truffle oil, chives, horseradish cream*
Charolais (French) 20 | Black Angus (USA) 30 | Wagyu (Australian) 40

HOT STARTERS

Signature Soup | *Corn, chilli, dry aged Wagyu striploin, potato pop corn, olive oil* 12

King Crab in Josper | *Glazed with chilli tobigo mayo, mustard leaves, flowers* 58

Foie Gras | *Red fruit compote, lemon confit, green peppercorn, brioche medallions* 40

Josper Roasted Cauliflower Steak | *Yellow curry, ginger, pistachio, Japanese mustard* 10

Eggplant and Miso | *Yuzu, pinenuts, mizuna, kimchi sesame, shiso* 14

Crispy Duck | *Hoisin with plum and blueberries sauce, sakura mixed salad* 38

Black Angus Meatballs with Ouzo and Mint | *Mizuna leaves, red chilli, Padrón pepper, shiso ponzu yogurt* 24

Bonemarrow | *Chipotle, tamarind, black garlic, sourdough bread* 15

SALADS

Mizuna Salad | *Mizuna mixed leaves, macerated pear, kimchi sesame pasteli, yuzu soy dressing* 16

Black Salad | *Black quinoa, red cabbage pickle, green pepper, grilled corn, gruyère, black garlic* 16

Roasted Beetroot Salad | *Bio salad leaves, beetroots, goat cheese, garlic soy and thyme dressing* 16

Caesar's Salad | *Iceberg, chargrilled chicken, glazed back bacon, parmesan* 22

DAILY HOMEMADE SAUSAGES

Duck Breast Sausage | *Green peppercorn, fresh onions, served with honey mustard* 10/piece

Pata Negra Chorizo | *Smoky & spicy, smoked mayo* 9/piece

Black Angus Beef Sausage | *Aged parmesan, served with black truffle mayonnaise* 12/piece

DRAKOULIS SIGNATURES

Peanut Butter Wagyu | *Wagyu tataki, peanut butter sauce, red chili, lime, peanut soy croquant* 32

Japanese King Crab Tartare | *Japanese Wagyu tartare, king crab, extra virgin olive oil, sweet ginger soy, yuzu, Shichimi Togarashi* 86

Japanese Wagyu Sashimi | *Wasabi, sake soy dip with kimchi sesame, sakura salad* 80

Jamon de Kobe 50gr | *Wagyu cold cut Kobe Cecina* 60

STEAKS

Our premium meat selection is carefully sourced from the best suppliers from around the world. With meats originating from Australia, USA, Japan, amongst many other countries, we invite you to explore a mouth-watering selection of premium meat cuts cooked to perfection!

PRIME CUTS

BLACK ANGUS USA
Ribeye / Filet / Strip Loin

JAPANESE WAGYU
Ribeye / Filet / Strip Loin

AUSTRALIAN WAGYU
Ribeye / Filet / Strip Loin

SPECIAL CUTS

BLACK ANGUS
Outside Skirt

AUSTRALIAN WAGYU
Flap / Tagliata Olive-Fed

DRY AGED 120+
RUBIA GALLEGA
Bone-in Steak

DRY AGED 120+
BLACK ANGUS
T-bone / Porterhouse / Prime Rib

DRY AGED 120+
MINOTI
Bone-in Steak

BIG CUTS

BLACK ANGUS
Tomahawk / Porterhouse /
T-bone / Prime Rib

OLIVE-FED WAGYU
EXCLUSIVELY AT
DRAKOULIS DRY & RAW
Tomahawk / Porterhouse /
T-bone / Prime Rib

We invite you to visit our butcher's corner where our meat experts will guide you through your selection, for an optimal Drakoulis Dry & Raw experience.

SAUCES

Foie Gras Peppercorn | 8 **Roquefort** | 8 **Parmesan & Herb** | 10

Béarnaise | 10 **DRAKOULIS Chili** | 4

MAINS

Wagyu Beef Slow Braised With Orzo | *Parmesan, eggplant, miso, a lot of fresh herbs* 32

Black Steak Burger with Slow Cooked Wagyu Short Rib |
Smoked whiskey mayo, bio salad, red onion, pickled cucumber 36

Aus Wagyu B.L.C Burger | *Smoked cheddar, red onion marmalade, lettuce, English bacon* 32

House Pepper Steak | *Prime cut, glazed wild mushrooms, peppercorn sauce* 48

Bullshit Royal | *24 hours braised Wagyu short rib, glazed with Asian BBQ sauce* 40/rib

SIDES

Toasted Bread In Josper | *Butter with bone marrow* 4

Triple Cooked Chips | *Katsubushi salt, black garlic mayo* 8

Foie Gras (40gr) | *Honey-ginger glaze* 9

Potato Purée | *Black truffle, smoked parmesan* 10

Wild Mushrooms Cooked in the Josper | *Garlic butter, tarragon* 12

Creamed Spinach | *Sweet onions* 8

Glazed Baby Vegetables | *With thyme butter and yuzu dressing* 10

DESSERTS

Wagyu Cheesecake | *Olive confit, Wagyu fat crumble, black garlic sauce* 14

Caramel - Tiramisu | *Caramel mousse, coffee extract panacotta, Tiramisu ice cream* 12

Flexi Chocolate Ganache | *Milk chocolate-rhum crèmeux, guanaja-lime cream ganache, milk chocolate flexible ganache, milk chocolate vanilla ice cream* 16

Roasted Pineapple Piña Colada (minimum 2pax) | *Rhum, coconut ice cream, ginger* 18

Sorbet & Ice Cream | *Vanilla, chocolate, coconut, strawberry, lime* 10

Dry & Raw The Full Monty (minimum 4pax) | *Our signature sweet selection for the whole table, served with our home-made melting peanut butter chocolate sauce* 46