

# DRAKOULIS

— DRY & RAW —

## STARTERS

### COLD STARTERS

**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

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

**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

**Gyros The Next Level** | *Secreto di Pata Negra, pita bread, roasted green pepper, chimichurri* 27

## 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

**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

**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 Jospers** | *Butter with bone marrow* 4

**Potato Purée** | *Black truffle, smoked parmesan* 10

**Creamed Spinach** | *Sweet onions* 8

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

## DESSERTS

**Dry & Raw Lemon Pie** | *Lemon curd, fresh blueberries, baba au rhum* 12

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

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

**Bitter Chocolate Profiterole** | *Filled with hazelnut praline ganache and Valrhona bitter chocolate sauce* 12