

# *The Selfish Bull*

WOOD-FIRED STEAKS AND SEAFOOD

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## STARTERS

SAUTÉED CLAMS	58
Clams sautéed with olive oil, garlic, and herbs	
CRISPY CALAMARI	56
Hand breaded calamari served with chipotle mayonnaise	
SHRIMP COCKTAIL	68
Chilled jumbo shrimps served with diced apple and pineapple, and a traditional cocktail sauce	
BAKED CAMEMBERT WITH TRUFFLES	64
Camembert baked until oozing sprinkled with black truffles	
FLAME GRILLED BONE MARROW	78
Thick cut bone marrow with dill butter served with baguette	
FRENCH ONION SOUP (V)	48
Classic french onion soup served with a sourdough slice and emmental cheese	

## RAW BAR

DIBBA BAY OYSTERS (seasonal)	
Half dozen	108
Dozen	198
FINE DE CLAIRE OYSTERS	
Half dozen	118
Dozen	224
TUNA TARTARE	78
Hand chopped ahi tuna loin mixed with a variety of herbs and spices	
STEAK TARTARE	88
Classic hand chopped tenderloin steak tartare prepared tableside	

## SALADS

CAESAR SALAD (V)	48
Mixed lettuce with crispy croutons, parmesan cheese, and our classic caesar dressing	
Add chicken	18
EMPEROR CAESAR	126
Our classic caesar salad topped with Canadian lobster	
SHRIMP AND AVOCADO SALAD	76
Grilled shrimps tossed with baby spinach, rocket leaves, cherry tomatoes and white onions, topped with avocado and a mustard dressing	
ICEBERG WEDGE SALAD (V)	58
Wedged iceberg lettuce topped with pistachio dressing, cherry tomatoes, and corn	

## STEAKS

(steaks are flame grilled or cooked caveman style, and are served with steak fries or a side salad and your choice of sauce)

### AGED STEAKS

All our aged cuts are prime black angus and aged for a minimum of 28 days

300G RIBEYE	236
320G NEW YORK STRIP	226
1.1KG PORTERHOUSE (to share)	720
1.3KG TOMAHAWK (to share)	740

### ELEVATE YOUR STEAK

1/2 CANADIAN LOBSTER	160	
JUMBO PRAWN	48 PP	
MUD CRAB	148 PER 1/2 KG	286 PER KG
KING CRAB LEGS	98 PER 100G	

### WAGYU

Our Australian wagyu is sourced from Carrara Farms and our Japanese wagyu comes from Hokkaido Prefecture

220 G TENDERLOIN	294
M6 grade Australian wagyu	
300 G RIBEYE	314
M6 grade Australian wagyu	
300 G STRIPLOIN	760
A5 grade Japanese wagyu	

### CLASSIC

All our classic steaks are either 150 day grass fed Australian angus or USDA prime certified American beef

220G TENDERLOIN	170
300G RIBEYE	190
320G NEW YORK STRIP	186
600G CHATEAUBRIAND (to share)	428
1.1KG PORTERHOUSE (to share)	598

## MAINS

SADDLE OF LAMB (to share)	420	GRILLED CANADIAN LOBSTER	340
Flame grilled saddle chop marinated with grain mustard and roasted rosemary		Grilled lobster served with drawn butter and french fries	
MILK FED VEAL CHOP	220	WILD TURBOT (to share)	480
Cooked caveman style served with french fries		Flame grilled and topped with a mustard and herb sauce	
12 HOUR SLOW COOKED BEEF RIB	140	GARLIC PARMESAN MUSSELS	166
Oversized beef rib slow cooked and smothered with homemade bbq sauce		Fresh mussels cooked with cream, garlic, and parmesan served with french fries	
CORN FED GRILLED CHICKEN	98	CEDAR PLANK WILD SALMON	160
Grilled chicken breast served with whipped potatoes and a mushroom sauce		Salmon fillet coated in dry rub and cooked on a cedar plank over coals	
TSBURGER	128	LOBSTER ROLL	126
Wagyu patty in a brioche bun with lettuce, tomato, and a portobello mushroom, served with black truffle mayo and french fries		Fresh toasted brioche filled with Canadian lobster, Old Bay mayo, and drizzled with drawn butter	

## SIDES

STEAK FRIES	28
WHIPPED IDAHO POTATOES	28
LOADED BAKED POTATO	30
TRUFFLE MAC 'N' CHEESE	42
SAUTEED PORTOBELLO MUSHROOMS	40
SIDE SALAD	28
FLAME GRILLED CORN	30
FLAME GRILLED ASPARAGUS	40

## SAUCES

PEPPERCORN	10
BEARNAISE	10
TRUFFLE BUTTER	10
MUSHROOM	10
CHIMICHURRI	10

## DESSERTS

SKILLET COOKIE	52	BROWNIE A LA MODE	52	TSB CHEESECAKE	58	SIZZLING APPLE PIE	58	BAKED ALASKA	62
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All prices are in AED and are subject to 5% VAT and 7% Municipality charge.

**PLEASE ADVISE YOUR WAITER OF ANY KNOWN ALLERGIES.**