SCIACCA GRILL

THE WORLD'S FINEST STEAK SELECTION

JAPANESE A5 WAGYU — €80 / 100g

Japan The pinnacle of beef craftsmanship. Exceptionally marbled, intensely umami, and delicately fire-kissed for a melt-in-the-mouth finish. Rare allocation - extremely limited availability.

CREEKSTONE BLACK ANGUS RIBEYE — €77 / 350g

Kansas, USDA 100% Black Angus, carefully selected for superior marbling and consistency. Buttery texture with corn-fed sweetness.

USDA PRIME OMAHA RIBEYE — €70 / 400g

USDA (Nebraska) Richly marbled American prime beef from Omaha. Bold, juicy, deeply flavourful over open flame.

URUGUAYAN RIBEYE — €46 / 300g

Uruguay grain-fed on the pampas. Clean, elegant, intensely beef-forward with natural balance.

ARGENTINIAN GRASS FED RIBEYE — €38 / 300g

From the vast grasslands of South America, where cattle roam freely and graze naturally. Lean yet intensely flavourful, with a pure beef profile, gentle marbling, and a distinctive, earthy finish enhanced by charcoal fire.

SCOTTONA GRASS FED RIBEYE — €40 / 300g

From Italy's finest young female cattle, selected for superior tenderness and natural marbling. Exceptionally juicy with a clean, elegant beef flavour, this cut delivers a perfect balance of richness and finesse when finished over open flame.

PICANHA — €38 / 300g

Signature churrasco cut with a rich fat cap, flame-grilled for bold flavour and tenderness.

USDA PRIME SIRLOIN – CREEKSTONE — €60 / 400g

Sourced from the legendary beef heartland of Omaha. A beautifully balanced cut with a firmer bite than ribeye, offering pure, concentrated beef flavour and a clean, satisfying finish over open flame.

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LARGE CUTS TO SHARE

USDA PRIME T-BONE — €150 / 1kg

Classic American steakhouse cut, rich and balanced.

USDA BONE-IN PRIME RIB — €150 / 1kg

Slow-cooked, deeply flavourful, carved to share.

SCOTTONA COWBOY STEAK — €140 / 1kg

Italian heritage beef, bold and expressive.

CHATEAUBRIAND — €200 / 1kg

Center-cut tenderloin, perfect for sharing.

CREEKSTONE TOMAHAWK — €150 / 1kg

Flame-grilled showpiece, intense flavour and theatre.

IRISH LAMB RACK — €88 / 800g

Tender, herb-crusted, Mediterranean style.

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COASTAL SELECTION

SEAFOOD CEVICHE / CRUDO (FOR TWO) — Market Price

A daily selection of the freshest catch, prepared raw or lightly cured to order.
Subject to availability.

FRESH GILLARDEAU OYSTER — €6 each

France - rich, silky, and intensely oceanic.
Choice of sauce mignonette or tabasco.

WOOD OVEN RED PRAWNS (PRIMA) — Market Price

Local Mediterranean prawns, charred in the wood oven.

WHOLE LANGOUSTINE — Market Price

Delicately sweet, simply grilled.

CHARCOAL GRILLED OCTOPUS — €24

Tender, smoky, finished with coriander and citrus oil.

WHOLE NATIVE "AWWISTA TA' MALTA'' LOBSTER — €180

Charcoal grilled, basil butter, served to share.

SEARED SCALLOPS — €6

Pan-seared, caramelised crust, ocean sweetness.

SCALLOPS AU GRATIN — €9

Creamy, rich, golden baked finish.

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COASTAL SELECTION

ALASKAN KING CRAB (300G) — €60 / 300g

Served with melted basil butter.

MUSSELS — €15

White wine, tomatoes, fresh herbs, Mediterranean style.

LOCAL WHITE GROUPER — €36 / 300g

Fresh Mediterranean catch, simply grilled or oven-baked.

LOBSTER LINGUINE — 100g lobster / €35

Rich lobster sauce, hand-tossed pasta.

SEAFOOD LINGUINE — €30

Clams, prawns, mussels, white wine sauce.

CHARCOAL GRILLED CALAMARI — €28

Soft, smoky, Mediterranean style.

SEAFOOD PLATTER TO SHARE FOR TWO — €95

Scallops, prawns, mussels, calamari, octopus, local white grouper, langoustine and king Crab.

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REFINED BEGINNINGS

OUR CLASSIC FILLET-STEAK TARTARE — €20
Petit salad, cured egg yolk, cheese crisp, truffle.

JAPANESE A5 WAGYU TARTARE — €28
Served on toasted sourdough, chilli, chimichurri.

30 DAYS AGED TARTARE — €25
Subject to availability.

CARPACCIO — €16
Truffle carpaccio, fresh salad, Parmigiano Reggiano cream.

CARPACCIO OF DRY-AGED PICANHA (AGED FOR 30 DAYS) — €22

USDA SMOKED BRISKET CROQUETTES — €18

SLOW-COOKED BRAISED SILVERSIDE — €10
Served with chimichurri and a hint of chilli.

TAGLIATELLE A RAGU — €21

TRIO OF ARTISAN GRILLED SAUSAGES — €9
Three handcrafted sausages from our wood-fire grill.

BAKED WILD MUSHROOMS — €14
Trio of local mushrooms, truffle butter, baked soft egg.

BAKED BRIE — €14
Fig & ale chutney, candied hazelnuts, honey & chilli syrup.

WOOD OVEN SMOKED SCAMORZA — €7
Smoked scamorza with house-made slow-cooked onion chutney.

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SIDES

TRUFFLE MASH	€8
CARCIOFI ALLA ROMANA	€10
FRIES	€4
GRILLED POTATOES & SEASONAL VEGETABLES	€5
BROCCOLI	€8
SWEET POTATO	€8
HOUSE SALAD	€5
TRUFFLE MAYO	€2.50
CHIMICHURRI	€2.50

DESSERTS

IN-HOUSE TIRAMISU	€8.50
CHOCOLATE TART PASSION FRUIT & COCONUT	€12
COFFEE STYLE BROWNIE	€10
MANGO CRÈME BRÛLÉE	€10