



PASSPORT

A cut above...

THE MEAT CO. MIDDLE EAST

As part of an International group of steakhouse restaurants,
The Meat Company serves as its specialty
"Steaks you'll leave home (or work) for!"

Serving only the finest steaks in the UAE, aged to perfection on-site and then grilled on an open flame to enhance the natural flavours, The Meat Company has re-defined the meat lovers' dining experience in the Middle East.

But that's not all - there is something for everyone on the comprehensive menu, including a delicious selection of fish, chicken and vegetarian dishes for variety.

And, all of this is further enhanced by an impressive wine selection with international appeal.



THE MEAT CO.

Dubai
Abu Dhabi
Bahrain
South Africa
Moçambique

THE MEAT & WINE CO.

Australia
London

For reservations and corporate functions: Tel:

www.themeatco.ae

ENTRÉES

- GARLIC BREAD** AED 22
A crisp baked French baguette with home-made garlic butter
- CHEESY GARLIC BREAD** AED 25
A crisp baked French baguette with home-made garlic and parsley butter. Topped with a cheddar cheese crust
- CHEF'S SOUP OF THE DAY** AED 25
Wholesome bowl of fresh soup prepared daily. Served with a bread roll
- MOÇAMBIQUE-STYLE CHICKEN LIVERS** AED 30
Chicken livers pan-fried in a peri-peri sauce with onions, garlic, chilli and peppers. Served with a slice of toasted bread
- BRUSCHETTA (V)** AED 35
2 slices of toasted farmhouse bread, one topped with a black olive tapenade and feta cheese, and one with basil pesto, tomato and onion
- BOEREWORS** AED 38
Grilled traditional African sausage, served with pap (Polenta) and chakalaka sauce
- SALT & PEPPER CALAMARI** AED 38
Scored calamari lightly tossed in salt, pepper and spiced flour. Fried and served with homemade Nam Jim sauce
- WILD MUSHROOM & SPINACH RAGOÛT (V)** AED 38
Sautéed wild mushrooms with creamy spinach. Served on toasted bread and topped with melted Parmesan cheese
- GRILLED HALLOUMI CHEESE** AED 40
Halloumi slices served with Mediterranean vegetables, drizzled with rocket oil and aged balsamic
- BEEF CARPACCIO** AED 46
Thin slices of beef tenderloin, encrusted with our chef's special herb pepper. Served with a salad of rocket, fried capers and onions. Dressed with horseradish cream and shavings of parmesan cheese

ENTRÉES

BEEF RIBS

Flame-grilled ribs, sliced and served with our homemade rib basting

AED 48

RED CHILLI PRAWNS

Succulent Gulf prawns pan-fried with garlic, ginger, red chilli, lemongrass and cream

AED 49

MEZE PLATTER FOR TWO

An array of delicacies, including salt and pepper calamari, Boerewors and pap, pan-fried giant prawns, marinated beef fillet and mushroom and spinach croûte

AED 115

SIDE DISHES

STEAK CUT CHIPS

AED 14

RICE

AED 14

BAKED POTATO

AED 14

ONION RINGS

AED 14

MASHED POTATO

AED 15

SAUTÉED MUSHROOMS

AED 23

SPINACH

AED 23

STEAMED SEASONAL VEGETABLES

AED 25

SIDE SALAD

AED 26

SHAVED BILTONG

AED 40

SALADS

GARDEN SALAD

AED 40

Fresh mixed salad leaves with cucumber, tomatoes and onion.
Tossed with an orange vinaigrette

THE MEAT CO. CHEF'S SALAD

AED 45

Assorted green leaves with tomatoes, cucumber, Spanish onions,
sliced biltong and avocado, drizzled with honey mustard dressing

GREEK SALAD

AED 45

Fresh Cos lettuce tossed with tomato, cucumber, olives, Spanish onions
and creamy feta cheese

ROCKET & ARTICHOKE SALAD

AED 45

Fresh rocket leaves, tossed with olive oil and balsamic vinegar
and topped with shavings of aged Parmesan, sun-dried tomatoes
and artichokes

CHICKEN CAESAR SALAD

AED 50

Cos lettuce, crispy beef bacon, garlic croutons, egg, smoked chicken and
Parmesan shavings, tossed with an anchovy, garlic and white
balsamic dressing

SMOKED SALMON SALAD

AED 60

Smoked salmon, cream cheese croutons and avocado, served with mixed
lettuce, Spanish onion and capers. Tossed with caramelised lemon and dill oil

BEEF SALAD NIÇOISE

AED 65

The Meat Co. version of the traditional and delectable French salad made
with potato, asparagus, egg, olives, cherry tomatoes and pan-fried slices
of beef fillet

SUPER-AGED MEAT

This is our specialty! The quality of our beef is carefully managed from the pasture to the plate - our commitment that an exceptional product is served every time.

Select grain-fed cuts are matured to perfection on our premises, then flame-grilled with either our internationally renowned unique house basting, au natural, or black pepper crusted.

Served with super crunchy chips.

Enhance your steak with one of our 'steak style' sauces or side dishes.

BLACK ANGUS (USA) 160 DAY GRAIN-FED CUTS

New Yorker (Sirloin)	300g	AED 190
Rib-Eye	300g	AED 195
Fillet	200g	AED 165
Fillet	300g	AED 240

AUSTRALIAN ANGUS (CAAB) 120 DAY GRAIN-FED CUTS

Rump	300g	AED 130
Rump	500g	AED 195
New Yorker (Sirloin)	300g	AED 190
New Yorker (Sirloin)	500g	AED 240
Rib-Eye	300g	AED 190
Rib-Eye	500g	AED 255

SOUTH AFRICAN A-GRADE BEEF

Rump	300g	AED 90
Rump	500g	AED 135
New Yorker (Sirloin)	300g	AED 120
New Yorker (Sirloin)	500g	AED 145
Fillet	200g	AED 130
Fillet	300g	AED 155
Fillet	400g	AED 190

SUPER-AGED MEAT

SPECIALTY CUTS

WAGYU STRIPLOIN 250g

Flame-grilled and served with creamy herb-mashed potato

AED 335

PETITE (USA) FILLETS 2 X 100g

160 day grain-fed American Black Angus, flame-grilled to your liking, served on a herb croûton, laced with mushroom sauce

AED 180

T-BONE (SA) 700g

Flame-grilled to your liking. Choose from au natural, black pepper crusted or with our internationally renowned unique house basting

AED 175

CHICKEN

CHAR-GRILLED CHICKEN BREAST

Skinless chicken breasts marinated in lemon and herb, or peri-peri, or BBQ, flame-grilled and served with creamy mash

AED 70

MARINATED CHICKEN SKEWER

Thigh fillets, marinated with Middle Eastern spices, skewered with peppers and flame-grilled

AED 65

WHOLE GRILLED CHICKEN

Flame-grilled chicken, marinated and basted with our unique peri-peri or lemon and herb sauce

AED 90

SPECIALTIES

BUTCHER'S SKEWER (Beef)

A selection of marinated, aged Angus beef cuts, skewered with onions and peppers. Flame-grilled with our unique house basting

AED 135

MARINATED LAMB SKEWER (Australia)

Tender lamb loin cubes, marinated with oregano, mint, lemon juice, olive oil, salt and black pepper. Skewered with peppers and flame-grilled

AED 125

BARBEQUE BEEF RIBS (USA)

Beef ribs braised in a special BBQ marinade, then flame-grilled. Served with your choice of mashed potato, chips or baked potatoes

AED 135

LAMB CUTLETS (Australia)

Grilled lamb cutlets, marinated with fresh mixed herbs, Middle Eastern spices and drizzled with salsa-verde. Served with a choice of starch

AED 140

GAME OF THE DAY

Freshly prepared daily. Ask your waiter for today's specialty

Market Price

MEAT STYLE FILLET ROSSINI 200g

South-African fillet grilled to perfection and topped with pan-fried Moçambique style chicken liver

AED 175

PASTA

VEGETARIAN DISH OF THE DAY (V)

Freshly prepared daily by our Chef. Please ask your waiter for details

Market Price

BURGERS

*A superb 200g, 100% pure beef burger, seasoned, basted and flame-grilled.
Served with greens, fresh onion, tomato, pink sauce, chips and onion rings.*

CLASSIC BURGER

AED 50

GOURMET BURGER (with pineapple, cheddar cheese and beef bacon)

AED 58

CHEESE BURGER (with cheddar cheese)

AED 55

CHICKEN BURGER

AED 50

SAUCES

AED 12

Complement your burger with one of our Chef's classic style sauces prepared daily

*Peppercorn
Creamy Cheese
Creamy Mushroom*

*Creamy Garlic
BBQ Relish
Portuguese*

*Peri-Peri
Blue Cheese & Vodka (A)*

SEAFOOD

LONDON BATTERED FISH

AED 75

Hammour fillet served with straight cut chips, fresh lemon and tartare sauce

LINE FISH OF THE DAY

Market Price

*Fresh catch of the day, prepared daily by our Chef.
Please ask your waiter for details*

SALMON SKEWER

AED 115

*Fresh salmon fillet cubes skewered with leeks and grilled with Teriyaki sauce.
Served with steamed rice*

GRILLED GIANT PRAWNS

AED 175

Succulent giant Gulf prawns, marinated and grilled with garlic, thyme and lemon. Served with coriander-lemon rice with garlic and chive butter

DESSERT

- TRIO OF HOME MADE SORBET** **AED 30**
Chef's selection of the day
- ASSORTED HOME MADE ICE-CREAM** **AED 35**
Please ask your waiter for today's flavours
- PANNA COTTA** **AED 35**
Traditional Panna Cotta served with sliced fresh strawberries and wild berry coulis
- TRADITIONAL SOUTH AFRICAN MALVA PUDDING** **AED 35**
Home-made apricot pudding smothered with caramel sauce.
Served with crème anglaise and garnished with an apricot coulis
- CRÈME BRÛLÉE OF THE DAY** **AED 30**
Traditional French custard with caramelised toffee.
Ask your waiter for today's flavour.
- CHOCOLATE AND PISTACHIO FONDANT** **AED 40**
Warm dark chocolate fondant with luscious pistachio heart. Baked to order and served with classic vanilla bean ice-cream & crème anglaise
- CHEF'S DESSERT OF THE DAY** **AED 38**
Chef's special. Please ask your waiter for today's selection
- FRESH FRUIT PLATE** **AED 40**
Assorted fresh fruit cut to order
- SELECTION OF CHEESE** **AED 65**
A selection of imported cheese served with dried fruits and crackers