



MENU

cena

OUR PHILOSOPHY

Griller Hop was born in March 2022 from a group of **restaurateurs and industry enthusiasts**, driven by their desire to bring a new approach to **low and slow food** in Italy. Drawing inspiration from the deep southern traditions of the United States and incorporating local flavors and ingredients, they aimed to redefine the culinary experience.

In an industry that often prioritizes quantity over quality and favors artificial flavors over genuine taste, Griller Hop's challenge is to leave behind the era of industrial cooking and **pave the way for a transparent and ingredient-focused dining concept.**

In every recipe, they strive to capture the essence of **low and slow cooking**, where the rush of the restaurant environment gives way to a slow and meticulous preparation, born out of passion and an unyielding **pursuit of flavors and experiences.**

Griller Hop's objective is to offer a **unique and accessible experience to all.**

With authentic flavors, high-quality ingredients, and the passion with which it was created, this menu aims to provide variety and uncompromising taste, while staying true to its core values.



TASTING MENU SMOKEHOUSE

Wood and smoke

THE SOUL OF LOW & SLOW COOKING

Our 4-course selection for the admirers of smoked flavors and low & slow tradition.

BONE MARROW
SMOKED TARTARE
HOLY TRINITY
CHOICE OF SIDE DISH
SMALL PASTRIES

€ 45.00 *drinks not included*

TASTING MENU STEAKHOUSE

Fire and embers

THE EXCELLENCE OF SIGNATURE CUTS

Tasting of the finest cuts, both traditional and modern, cooked directly on the grill.

TARTARE TRIO
150G ANGUS FLANK STEAK
150G BAVARIAN HEIFER SKIRT STEAK
150G ANGUS PICANHA
CHOICE OF SIDE DISH
SMALL PASTRIES

€ 50.00 *drinks not included*

STARTERS

appetizers and snacks

NACHOS XXL

8.5

Corn chips with creamed cheddar cheese, jalapeños and tex-mex sauce

ARROSTICINI*

8.5

Lamb skewers flavored with rosemary

BRUSCHETTE GOURMET

8.0

Trio of delicious bruschettas with salami and thyme paste, Colonnata lard, honey and nuts, creamy taleggio with pepper, and 'nduja

BONE MARROW

7.5

Grated marrow with spices and croutons

HOP BITES

7.5

Irresistible mix of fried pulled pork meatballs and traditional meatballs

PULLED TACOS

9.0

Soft corn tortillas with cherry tomatoes, pulled pork and guacamole sauce

TARTARE TRIO

13.0

Tartare with white truffle mustard, tartare with teriyaki sauce and panko bread crumble, tartare with basil perlage

PORK BELLY

9.5

Delicious BBQ-style pork bites

CHICKEN LOLLIPOP

9.5

Tennessee-style chicken lollipops

**The products marked with an asterisk are frozen.*

MEAT & SMOKE

from grilling...

BAVARIAN RIB EYE

29.5

500gr of Bavarian rib eye steak dry-aged for 30 days on the bone, aromatic oil and Maldon sea salt.

BIFE DE CHORIZO NEW

28.0

300g of Argentine Angus striploin, Prime quality, with Maldon sea salt flakes

HOP FLANK

25.0

300g of tender Angus bavette with aromatic oil and Maldon sea salt

PEPPER SKIRT

22.5

300g of Bavarian heifer diaphragm with whole peppercorns and chimichurri sauce (a cut for connoisseurs)

PICANHA

22.0

300g of tasty Argentine Angus tail and chimichurri sauce

...to smoking

TEXAS BRISKET

24.0

250g of smoked beef brisket, smoked for three hours and cooked at a low temperature for five hours. Served sliced thinly with blue cheese cream and rosemary

LOW & SLOW RIBS

17.0

500 grams of smoked pork ribs, smoked for two hours and slow-cooked for thirteen hours in Tennessee sauce

BEEF RIBS

21.5

Smoked beef ribs for two hours and slow-cooked for twenty-six hours with herb flavors

HOLY TRINITY

25.0

Beef brisket, Pork Belly and pork ribs in Tennessee sauce accompanied by a succulent taste of Pulled Pork

COWBOY STEAK

Dry Aged for at
Least 30 days **GLIALLEVATORI**

MAZURY 9+ LUXURY BEEF

High-quality black and white heifer
with exquisite marbling

9.5
PER 100
GRAMS

SAPORE ★★★★★

MAREZZATURA ★★★★★

INTENSITÀ ★★★★★

TENEREZZA ★★★★★

LEI D'ITALIA

4l cow, born, raised, loved, and cherished in Italy

8.5
PER 100
GRAMS

SAPORE ★★★★★

MAREZZATURA ★★★★★

INTENSITÀ ★★★★★

TENEREZZA ★★★★★

HOKORI

"Oro Grasso", the Italian answer to Japanese Wagyu

9.0
PER 100
GRAMS

SAPORE ★★★★★

MAREZZATURA ★★★★★

INTENSITÀ ★★★★★

TENEREZZA ★★★★★

VACCA D'IRLANDA

The finest cuts from the vast and lush lands of Ireland

8.0
PER 100
GRAMS

SAPORE ★★★★★

MAREZZATURA ★★★★★

INTENSITÀ ★★★★★

TENEREZZA ★★★★★

BALDRACCA

Italian dual-purpose cattle, Milk and Meat
(Dual Breeding)

8.5
PER 100
GRAMS

SAPORE ★★★★★

MAREZZATURA ★★★★★

INTENSITÀ ★★★★★

TENEREZZA ★★★★★

All cuts on the menu are served with an entrée and a small side dish

**TOMAHAWK, RIBEYES, AND FLORENTINES:
DISCOVER ALL THE CUTS AVAILABLE ON THE OFYR MENU**

contorni

BAKED POTATOES /5.0

FRIES /5.0

COLESLAW SALAD /5.0

GRILLED VEGETABLES /5.0

LIME MASHED POTATOES /5.0

CHEESE AND BACON CHIPS /6.0

BATTERED VEGETABLES /7.0

CRUDITÉS

our tartare selection

TARTARE WITH TRUFFLE

16.0

Scotona tartare with black truffle pelage, Maldon salt and pepper

TARTARE WITH PISTACHIOS

16.0

Scotona tartare with stracciatella, chopped pistachios and dried tomatoes

EXOTIC TARTARE

16.5

Scotona tartare with basmati rice, avocado, pineapple carpaccio marinated in lime and mango sauce

TAGGIASCA TARTARE

16.5

Scotona tartare with cailletier olives, capers, and anchovy

SMOKED TARTARE

15.5

HOP-style smoked Scotona tartare with egg yolk

CLASSIC TARTARE

16.0

Scotona tartare with capers, anchovies, mustard, onion, egg yolk and Worchester sauce

BBQ HOP

*with fries
and sauces*

HAMBURGER

8.0

WÜRSTEL

8.0


NUGGETS*

8.0

**The products marked with an asterisk are frozen.*

HOP BURGERS

don't call them hamburger!

PULLED PORK  15.0

Carbon bun, pulled pork, cheddar cream, coleslaw salad and BBQ sauce

RIBS 15.0

Bretzel bun, chopped pork ribs, BBQ sauce, bacon and green apple chips

TARTARE 16.0


Carbon bun, smoked Scottona tartare, stracciatella cheese, lettuce, dried tomatoes, mustard and fresh onion

MR. HOP  15.0

Sesame bun, scottona hamburger, double melted scamorza cheese, lettuce, bacon, fresh onion, coleslaw salad and burger sauce

BBQ 15.0

Artisan bun, scottona hamburger, cheddar cream, whisky bacon, caramelized onion and BBQ sauce

BRISKET  16.0

Artisan bun, brisket, blue cheese, pickle and teriyaki sauce

EGG 14.5

Bun with sesame seeds, scottona hamburger, guanciale, grilled egg and pecorino cream

also available:



BEYOND MEAT +2.0



GLUTEN FREE +1.5

All hamburger come with fries and basic sauces

try our sauces 60.50

BASIL MAYONNAISE • WHISKY BBQ • BURGER
PEPPER MAYO • CHIMICHURRI • CHEDDAR
LIME PINK SAUCE • GUACAHOP • TEX MEX

BEVERAGE

beers

Griller Hop selects the finest beers, perfect for pairing with every dish on our menu. Let our staff guide you and discover the ideal beer to enhance your chosen dish.

	SMALL	MEDIUM	BIG
THE LAGER	3.5	5.0	10.0
THE RED	4.0	5.5	11.0
THE IPA	4.5	6.5	13.0

rotating beers

In our venue, you can find craft beers rotating every week, offering a continuous discovery of unique and refined flavors.

SMALL	from	4.5
MEDIUM	from	6.5
LITER	from	13.0

cocktails from 7.0

soft drinks 4.0

amari from 4.0

RUM

SELECTION	from	7.0
PREMIUM	from	9.0

WHISKY

SELECTION	from	8.0
PREMIUM	from	10.0

basics

WATER 75cl 2.5

COFFEE 2.0

COVER CHARGE 2.0

NOTES

Dear customer, some food items may be frozen at the source or frozen onsite (using rapid temperature reduction) in compliance with the self-control procedures according to EU Regulation 852/04. For all information regarding our products, we invite you to contact the dining room manager. Our products may contain allergens. If you have allergies or intolerances, please ask our staff or refer to the allergen book.

