

MENU OFYR

THE RIBS

LA SIGNORA ROSSA

10.00€
THE POUND

The Queen of the Parmigiano Reggiano lands.
Dry aged for at least 30 days.

TASTE ★★★★★

MARBLING ★★★★★

INTENSITY ★★★★★

TENDERNESS ★★★★★

LEI D'ITALIA

8.50€
THE POUND

Cow 4I, born in Italy, raised in Italy, lover of Italy, and friend of Italy. Dry aged for at least 30 days.

TASTE ★★★★★

MARBLING ★★★★★

INTENSITY ★★★★★

TENDERNESS ★★★★★

VACCA D'IRLANDA

8.00€
THE POUND

The finest cuts sourced from the vast and lush lands of Ireland.
Dry aged for at least 30 days.

TASTE ★★★★★

MARBLING ★★★★★

INTENSITY ★★★★★

TENDERNESS ★★★★★

HOKORI

9.50€
THE POUND

"ORO GRASSO", the Italian answer to Japanese Wagyu.
Dry aged for at least 30 days.

TASTE ★★★★★

MARBLING ★★★★★

INTENSITY ★★★★★

TENDERNESS ★★★★★

BALDRACCA

8.50€
THE POUND

Italian dual-purpose cattle, Milk and Meat (Dual Breeding).
Dry aged for at least 30 days.

TASTE ★★★★★

MARBLING ★★★★★

INTENSITY ★★★★★

TENDERNESS ★★★★★

TASTE:

Expression of flavor, character, and savory richness of the meat.

INTENSITY:

Persistence and duration of flavor. The longer the aging, the greater the intensity.

MARBLING:

Intramuscular fat quantity and distribution.

TENDERNESS:

Softness of the meat in cutting and chewing.



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OTHER CUTS OF MEAT

ASK THE STAFF FOR AVAILABILITY WHEN ORDERING.

T-BONE ABOUT 1 KG

DA 7.00€ A 10.00€
THE POUND

Bavarian veal Florentine, a hind cut of beef characterized by the presence of one of the noblest cuts of beef, His Majesty the filet. Dry aged for 30 days.

TOMAHAWK ABOUT 1 KG

DA 7.00€ A 10.00€
THE POUND

French beef rib from the front quarter of the animal, its name and size reminiscent of the axes used by Native Americans.

PICANHA

DA 7.00€ A 10.00€
THE POUND

Whole Argentine Angus rump. Famous worldwide for its rich flavor and perfect balance between fatty and lean parts.

RIB SASHI FROM 700 GR TO 1 KG

9.00€
THE POUND

In Japan, the term 'Sashi' refers to the marbling of meat, which should be even and consistent. Obtained from Finnish cattle, it represents one of Europe's finest for tenderness and flavor.

Dry aged for 45 days.

RIB SHAKU FROM 700 GR TO 1 KG

7.50€
THE POUND

Selected Shaku ribeye, bold flavor with excellent marbling. Dry aged for 60 days.

NOTES

Our selection of Ofyr meats comes in various cuts, each with its own cooking times. To learn about available cuts and cooking times, please ask our serving staff.

ALL CUTS ON THE OFYR MENU ARE SERVED WITH APPETIZERS AND SIDES.

