

GRILLER HOP[®]

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

Wood and Smoke: The soul of Low & Slow cooking

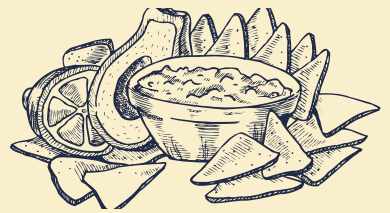
Our 4-course selection for the admirers of smoked flavors and low & slow tradition.

Bone Marrow
Trio of smoked tartares
Holy Trinity
Lime mashed potatoes

Small pastries

euro 50,00€
Drinks not included

STARTERS



APPETIZERS AND SNACKS

NACHOS

€7.00

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

HOP BITES

€7.50

Irresistible mix of fried pulled pork meatballs and traditional meatballs

CHEESE & BACON CHIPS*

€6.00

French fries with creamed cheddar cheese and bacon chips

PULLED TACOS

€9.00

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

ARROSTICINI*

€8.00

Lamb skewers flavored with rosemary

BRUSCHETTE GOURMET

€8.00

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

BATTERED VEGETABLES*

€7.00

Crispy battered and fried vegetables

BONE MARROW

€7.00

Grated marrow with spices and croutons

BLACK ANGUS E POLENTA*

€12.50

Black Angus carpaccio with polenta pie, truffle, porcini mushrooms, and Gorgonzola cheese

TARTARE TRIO*

€13.00

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

CHEESE EXPERIENCE

€12.50

Tasting of cheeses at various aging stages, accompanied by honey and mustards. Excellent when paired with our wine selection

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

(CRUDITÉS)



OUR TARTARE SELECTION

TARTARE WITH TRUFFLE

€13.50

Scottona tartare with black truffle pelage, Maldon salt and pepper

TARTARE WITH CAILLETIER

€14.00

Scottona tartare with cailletier olives, capers, and anchovy

TARTARE WITH PISTACHIOS

€13.50

Scottona tartare with stracciatella, chopped pistachios and dried tomatoes

SALTED MEAT

€12.50

Carne salada del Trentino with rocket, cherry tomatoes, and parmesan flakes

SMOKED TARTARE

€13.00

HOP-style smoked scottona tartare with egg yolk

EXOTIC TARTARE

€14.00

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

CLASSIC TARTARE

€14.00

Scottona tartare with capers, anchovies, mustard, onion, egg yolk and Worcester sauce

TRY OUR SAUCES

€0.50

BASIL MAYONNAISE

PEPPER MAYO

LIME PINK SAUCE

WHISKY BBQ

CHIMICHURRI

GUACAHOP

BURGER

CHEDDAR

TEX MEX

HOP BURGERS

WITH FRENCH FRIES AND SAUCES



DON'T CALL THEM HAMBURGER

PULLED PORK



€13.50

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

BRISKET



€14.50

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

RIBS

€13.50

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

TARTARE

€14.50

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

CHICKEN

€13.50

Turmeric bun, breaded chicken breast, cheddar cream, lettuce, tomato and guacamole sauce

MR. HOP

€13.50

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

BBQ

€13.50

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

EGG

€13.50

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

HOP DOG

€13.00

Bretzel bun, smoked sausage, coleslaw salad and honey mustard

VEGETARIAN

€11.50

Bun with pumpkin seeds, provola cheese, aubergines, friggitele and pumpkin cream

TRY OUR HOP BURGER



BEYOND MEAT

+€3.00

MEAT & SMOKED



Dalla griglia...

BAVERIAN RIB EYE

€29.50

500gr. of Bavarian rib eye steak dry-aged for 30 days with bone and Maldon salt

HOP FLANK

€24.00

300gr. of tender Angus flank steak marinated with juniper berries

PEPPER SKIRT

€21.50

300gr. of Angus diaphragm with peppercorns and chimichurri sauce (cut for connoisseurs)

PICANHA

€21.00

300gr. of tasty Angus sirloin served with chimichurri sauce

...to the smokehouse

TEXAS BRISKET

€20.50

250gr. of smoked brisket for three hours and slow-cooked for five hours. Served in thin slices with blue cheese cream and rosemary

LOW & SLOW RIBS

€17.00

500gr. of smoked pork ribs for 2 hours and slow-cooked for thirteen hours in Tennessee sauce

BEEF RIBS

€21.50

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

HOP SAUSAGE

€14.00

Skewer of smoked sausages for two hours, slow-cooked for five hours and served with BBQ sauce

HOLY TRINITY

€25.00

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

SIDE DISHES

BAKED POTATOES	€4.50	FRIES	€5.00
COLESLAW SALAD	€4.50	MIXED VEGETABLES	€4.00
LIME MASHED POTATOES 	€5.00		

SALADS



CAESAR

€11.50

Salad, chicken strips, parmesan flakes, spiced croutons and caesar sauce

EXOTIC

€11.50

Salad, cheery tomatoes, avocado, lime-marinated pineapple carpaccio, croutons and mango sauce

CAPRESE

€11.00

Tomato, fresh milk mozzarella, extra virgin olive oil and oregano

SCHIACCIATE

WITH FRENCH FRIES AND SAUCES



PULLED PORK

€12.50

Schiacciata with pulled pork and honey mustard

PIGGY

€11.50

Schiacciata with HOP sausage, whisky onions and BBQ sauce

SALADA

€11.50

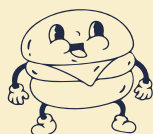
Schiacciata with carne salada del Trentino, lemon drops, rocket and Pepper mayonnaise

VEGETARIAN

€11.00

Schiacciata with stracciatella, dried tomatoes, and grilled courgettes

BABY HOP



CON PATATINE E SAISE

HAMBURGER

€7.00

CUTLET

€7.50

NUGGETS *

€7.00

SAUSAGE

€6.50

*The products marked with an asterisk are frozen.

BEVERAGE



BIRRE

Griller Hop collaborates with Birra Salento, one of the first agricultural breweries in Italy.

	PICCOLA	MEDIA	LITRO
NUDA E CRUDA • lager pils 4.5%	€3.50	€5.00	€10.00
AGRICOLA AMBRATA • red lager 6.5%	€4.00	€5.50	€11.00
LAGUNA BEACH • american ipa 6.5%	€4.00	€6.00	€12.00

BREWERY OF THE MONTH



Ask our staff!

Every month on rotation, you will find new draft beer lines in collaboration with a craft brewery.

PICCOLA from €4.50, **MEDIA** from €6.50, **LITRO** from €13.00.

COCKTAILS



from €7.00

AMARI



from €4.00

RUM

SELECTION from €5.00

PREMIUM from €9.00

WHISKY

SELECTION from €8.00

PREMIUM from €13.00

SOFT DRINKS



€4.00

BASICS

WATER 75cl €2.00 | COFFEE €1.50 | COVER CHARGE €1.50

NOTE

Dear customer, some food items may be frozen at the source or frozen on-site (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.

