



GRILLER HOP

SMOKE HOUSE · BBQ · BIRRERIA

Ofyr Menu

Our products may contain allergens, if you have allergies or intolerances ask our staff or consult the allergen book.



OFYR MENU



ALL THE CUTS ON THE OFYR MENU COME WITH AN ENTRÉE AND SIDE DISH

BAVARIAN RIB *500gr*

Bavarian Scottona free-range steak, with a diet based on cereals, barley, wheat and field beans. 30 days dry aged maturation

6.00€ the pound

SHAKU RIB *from 700gr to 1kg*

Shaku selection rib steak with a strong taste and an excellent marbling. 60 days dry aged maturation

7.50€ the pound

SASHI RIB *from 700gr to 1kg*

The term Sashi, in Japanese, means homogeneous and uniform meat marbling. It comes from Finnish cattle and is one of the greatest European symbols of tenderness and taste. 45 days dry aged maturation

9.00€ the pound

BAVARIAN T-BONE *from 1,2 kg*

Florentina of Bavarian Scottona: cut of beef characterized by the fillet, one of the noblest cuts of meat. 30 days dry aged maturation

7.00€ the pound

TOMAHAWK *from 1,5 to 2,8 kg*

French beef rib coming from the fore quarter of the beef its name and size refer to the Native American axe

6.50€ the pound

PICANHA

A whole rump steak of Argentine Angus. Famous all over the world for its rich taste and the perfect combination of fat and lean parts

6.50€ the pound

NOTE

N.B. Our selection of Ofyr meats includes different sizes, depending on the desired cut of meat, cooking times may vary. To find out the sizes available and the cooking times, ask our dining room staff.

