

## SIGNATURE BURGERS

### CHEESEBURGER

100% Black Angus beef burger with cheddar cheese, tomato, iceberg lettuce, caramelized onion, homemade sauce, onion rings; with fries and burger relish

Bacon

21,00

+1,50

### VEGGIE BURGER

Avocado - soy patty, cheese, tomato, mix lettuce, pickles, onion; fries and burger relish

18,50

## PASTA

### TAGLIATELLE SCAMPI

Aglione olio - garlic oil with shrimps

19,50

### TAGLIATELLE CARBONARA

Homemade carbonara sauce - bacon, egg, parmesan cheese, black pepper

17,50

### PENNE NAPOLITANA BURRATA

Fresh tomato basil sauce with burrata

17,75

### TAGLIATELLE ARRABIATA

Fresh, spicy tomato sauce and burrata

17,75

### TAGLIATELLE PESTO PISTACHE

Homemade green pistachio pesto, marinated chicken, cherry tomatoes, topped with parmesan cheese.

19,00



# STARTERS

## MEAT

### Steak Tartar

15,00

Finely diced Australian Black Angus round steak mixed with red onion, pickles, jalapeño, parmesan cheese, truffle, salt, and pepper, accompanied by truffle mayo, sun-dried tomatoes, and arugula

### Carpaccio

14,75

Thinly sliced beef, arugula, gremolata, truffle cream, red onion, pine nuts, and pumpkin seeds, sun-dried tomatoes, balsamico and pesto oil

## FISH

### Gambas Saganaki

16,00

Peeled Tiger shrimps, tajeska olives, feta in tomato sauce oven baked with parmesan cheese, served with baguette

## VEGETERIAN

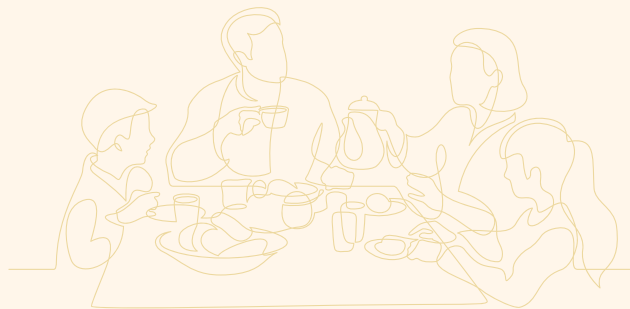
### Burrata Salade

15,00

Cherry tomatoes and burrata on mixed greens, with red onion, balsamico cream, honey mustard dressing, and beetroot crumble

### Tomato Cream Soup

7,50



# STEAKHOUSE MOMUS

<b>TENDERLOIN SKEWER - 225 GRAM</b>	25,50
Tenderloin   herb crust   seasonal vegetables	
<b>AUSTRALIAN BLACK ANGUS ROUND STEAK - 250 GRAM</b>	26,00
Round steak   seasonal vegetables	
<b>RIBEYE STEAK GRAINFED - 250 GRAM</b>	33,50
Ribeye   seasonal vegetables	
<b>BLACK ANGUS ENTRECÔTE GRAINFED - 300 GRAM</b>	37,50
Entrecôte   seasonal vegetables	
<b>MIXED GRILL</b>	24,50
80g round steak   80g pork tenderloin   100g chicken skewer   boneless ribs   seasonal vegetables   garlic sauce	
<b>FRIES</b>	Fries / Sweet potato fries
<b>SAUCE</b>	Red porto with cassis / Madeira / Pepper / Garlic
<b>Seasonal Vegetables</b>	5,00



We suggest pairing steaks with Carnivor Cabernet Sauvignon. This wine enhances the flavors of the steak, allowing them to truly shine.

## MAIN COURSES

### SATÉ Á LA MOMUS

Marinated pork or chicken satay with peanut sauce, atjar, salad, crispy onion, cracker

22,00

### STICKY BONELESS RIBS

Marinated boneless ribs, fresh salad with sesame seeds, pickled radish and onion, chilli

21,50

Additional rib +3,00

### LIMBURGS ZUURVLEES

Traditionally braised beef, slow cooked in tangy, dark sauce, served with salad

20,00

### GAMBAS SAGANAKI

Oven baked Tiger Shrimps with tajeska olives, feta, tomato sauce, garlic, parmesan served with baguette

24,00

Additional shrimp +1,50

### SALMON FILET

Oven baked salmon filet on seasonal sautéed vegetables with spinach mousseline

24,75

### VEGETERIAN STEW

Oven baked vegetables in tomato sauce with cheese and feta

21,50

### TURKEY FILET

Marinated in homemade spicemix, served on sautéed vegetables with madeira sauce

21,00

**All main courses are served with fries except for Gambas Saganaki**

## DESSERTS

### **Passion Fruit Parfait**

Homemade French parfait, passionfruit puree, red berry coulis

9,00

### **Dame Blanche**

3 scoops vanilla ice cream served with whipped cream and chocolate sauce

8,50

### **Crème Brûlée**

Creamy vanilla custard and caramelized, crispy top

9,00

### **Lavacake**

Warm molten chocolate cake served with chunk caramel icecream, red berries

8,75