

STEAK

Rump Steak 250 grams 30 € 350 grams 40 € all following 100 g / 9 €

Rib Eye 300 grams 34 € 400 grams 44 € all following 100 g / 10 €

Fillet 250 grams 33 € 350 grams 45 € all following 100 g / 12 €

Surf'n Turf Upgrade Grilled prawns (piece) 2,50 €

STEAK COOKING LEVELS
RARE (ABOUT 40°C)
MEDIUM (ABOUT 54°C)
WELL DONE (ABOUT 85°C)

ALL STEAKS
INCL. 1 SAUCE
OF YOUR CHOICE

SPECIAL CUTS

Tomahawk

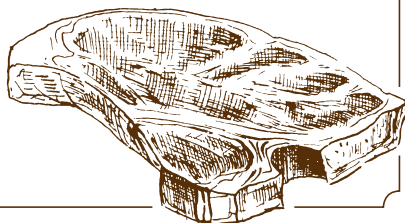
rib eye from grass-fed cattle with its extra bone, also known as entrecote or high loin. The eye catcher amidst steaks. About 1000 grams 69 €

Dry Aged Bistecca alla Fiorentina

T-Bone steak from grass-fed cattle, min. 28 days dry aged. Best quality, cut from roast beef with fillet & the typical T-shaped bone. From 600 grams / 8 € per 100 grams

Porterhouse Steak

grain-fed Black Angus, cut from the roast beef. With a big part of fillet and the typical T-shaped bone – about 6 cm high. About 1000 grams 77 €



**FAMILY
STYLE**

Choose your favourite cuts, side dishes and sauces – served in the middle of the table. Our service will gladly provide you with details!

VaiVai

SIDE DISHES À 5 €

Patatine Fritte

homemade French fries with rosemary & garlic
+ Parmesan cheese, + 1,50 €
+ cheese sauce, + 1,50 €

Patatine Dolci Fritte

sweet potato fries + 2 €

Patate Strapazzate

mashed potatoes, with brown butter, _g

Insalatina Mista

small mixed salad with roasted sunflower seeds, cucumber, carrot, tomato, radish & VaiVai dressing, _{ij}

Insalatina al Pomodoro

cherry tomatoes with fresh basil, red onions & balsamic dressing, _{ij}

Pimientos de Padrón

mild green peppers fried in olive oil with sea salt

Verdure al forno

oven-baked seasonal vegetables, _g

Funghi

fried mushrooms with garlic, red onions & thyme, _g
+ with cream sauce + 2 €

Asparagi verdi

sautéed green asparagus, + 2 €

Fagiolini

green beans, with bacon, red onions & garlic



SAUCES À 2 €

VaiVai

tomato, spicy, piquant, _{1,c,d}

Chimichurri

onion, parsley, thyme, garlic

Brutale

chilli, thyme, garlic

Pesto di Basilico

basil, olive oil, Parmesan cheese, _g
pine nuts & garlic

Béarnaise

whipped butter sauce, _{c,e,i}
with tarragon & chervil

Burro di Erbe

homemade herb butter, _g with fresh herbs, garlic & lemon

Crema di Tartufo

truffle cream, _{1,c,g}

Aioli al limone

lime aioli, _{1,c,g}

BBQ Sauce

smoky BBQ sauce
refined with whiskey, _{2,3}



› STARTERS ‹

Grande Antipasto – for 2 pers.

Finocchiona salami^{1,3,3}, Serrano ham, Mortadella^{1,3,3,b7}, 2 prawns, creamy Burrata cheese, with basil, confit cherry tomatoes, olives, mushrooms, sweet pepper, courgettes, eggplant, lime aioli^{1,c,g}, salted butter^g & Campagnolo breads¹, 26 €

Variazione di Pane

homemade bread: Campagnolo¹, roasted Focaccia¹ & pizzetta bread¹, with lime aioli^{1,c,g} & salted butter^g 5 €

Pane e Oliva

roasted Campagnolo bread¹, olives in olive oil & sea salt 7 €

Bruschetta Mista

roasted Campagnolo bread¹, with Vitello Tonnato^{1,g}, basil tomatoes, creamy Burrata cheese, with avocado cream^g & herb tomato 9 €

Bruschetta Pomodoro

roasted Campagnolo bread¹, with tomatoes, basil, garlic, olive oil & Parmesan cheese^g 8 €

Pimientos de Padrón

mild green peppers fried in olive oil with sea salt & lime aioli 9 €

Vitello Tonnato

thin slices of veal, tuna sauce^g, crispy capers¹, lemon & fried beef praliné 14 €

Carpaccio di Manzo

thin slices of Black Angus beef, marinated rocket salad, Parmesan cheese^g & bread crisp¹ 15 €

Tartare di Surf'n Turf

Black Angus beef tartar with homemade potato crisps¹ & fried capers¹, tuna tartar with avocado cream^g, roasted sesame, mango chutney & roasted Focaccia¹, 16 €

Tartare di Manzo

Black Angus beef tartar with homemade potato crisps, marinated VaiVai salad¹ & roasted Focaccia¹, 15 €

Tartare di Tonno con Avocado

Yellow Fin tuna tartar with avocado cream^g, mango chutney, roasted sesame, baked Wan Tan¹ & confits cherry tomatoes 15 €

Burrata con Pomodorini

creamy cow's milk cheese^g, cherry tomato salad¹, basil, olive oil & roasted Focaccia¹, 13 €



› SPECIALTIES ‹

Insalata Mista

big VaiVai salad with herbs, radicchio, carrots, tomatoes, radish, cucumber, VaiVai dressing¹ & roasted sunflower seeds incl. 1 topping of your choice 17 €

– crispy maize-fed spring chicken^{1,1,c,g}, seasoned with Parmesan cheese^g & basil
– grilled prawns with garlic oil
– grilled beef strips with thyme^g
– crispy baked greek cheese^{1,1,c,g}

Pollo e Asparagi

crispy maize-fed spring chicken^{1,1,c,g}, seasoned with Parmesan cheese^g & basil, with Parmesan asparagus^g, herb tomatoes, sweet potato fries & sauce béarnaise^{1,c,g} 23 €

Gamberoni Grigliati

grilled prawns^g, with rosamary, garlic, lime aioli^{1,c,g} & roasted garlic bread^{1,1,b} 250 grams 19 € / 500 grams 33 €

Orata Intera

whole oven-grilled seabream, *camping style* with herbs & lemon, basil pesto^g, cherry tomato salad, & mashed potatoes, with brown butter^g 23 €

Surf'n Turf

lady's cut 170 grams beef fillet with 2 prawns 35 €
regular cut 250 grams beef fillet with 3 prawns 46 €
with chimichurri, homemade French fries, small salad¹, with VaiVai dressing¹ & roasted sunflower seeds



› BURGER ‹

VaiVai Burger

Black Angus beef burger, Focaccia bun¹, with VaiVai salsa^{1,c,g}, Taleggio cheese^g, tomatoes & rocket salad 15 €

Italian Burger

Black Angus beef burger, Focaccia bun¹, with VaiVai sals^{1,c,g}, Taleggio cheese^g, tomatoes & rocket salad 16 €

Pancetta Burger

Black Angus beef burger, Focaccia bun¹, with VaiVai salsa^{1,c,g}, crispy Pancetta bacon^{2,3}, Taleggio cheese^g, tomatoes & rocket salad 17 €

Avocado Burger

Black Angus beef burger, brioche bun^{1,1,c,g}, with Chester cheese^g, avocado cream^g, tomatoes, red onions & rocket salad 18 €

Chicken Burger

crispy chicken breast, brioche bun^{1,1,c,g}, with Chester cheese^g, avocado cream^g, mango chutney, tomatoes & rocket salad 15 €

Gamberoni Burger

Black Angus beef burger, Focaccia bun¹, with garlic lemon salsa^{1,c,g}, grilled prawns, garlic oil, tomatoes & rocket salad 18 €

Vegetariano Burger

crispy baked greek cheese^{1,1,c,g}, brioche bun^{1,1,c,g}, with avocado cream^g, grilled vegetables, sun dried tomatoes & rocket salad 15 €

★ All burgers are served with homemade French fries with rosemary, garlic & truffle cream^{1,c,g} + cheese sauce^g + 1,50 €
-or- a small salad with VaiVai dressing¹ & roasted sunflower seeds ★

PIMP YOUR BURGER!
BLACK ANGUS PATTY + 4,50 €
SWEET POTATO FRIES + 2 €
PANCETTA BACON^{2,3} + 2 €
CHESTER CHEESE^g + 1,50 €
TALEGGIO CHEESE^g + 2 €



› PASTA ‹

Strozzapreti alla Boscaiola

pasta^{1,1,c} with butter Parmesan cheese sauce^g and fried mushrooms, red onions, thyme, spinach & cherry tomatoes 13 €
+ fried beef strips^g + 7 €

Tagliarini con Gamberoni e Asparagi¹

black pasta^{1,1,c,n} with fried prawns and white wine lemon sauce^g, green asparagus, cherry tomatoes, red onions, garlic & fresh basil 18 €

Lasagne alla VaiVai

pasta with Black Angus beef ragout^{1,1,c,g}, gratinated with Taleggio cheese^g, Parmesan cheese^g & rocket salad 14 €

Fusilloni con Filetto di Manzo

pasta^{1,1,c,g} with fried Black Angus beef strips, red onions, tomato basil sauce^g, green asparagus & sundried tomatoes 19 €

Spaghetti alla Bolognese della Mamma

pasta^{1,1,c,d} with homemade beef Bolognese, slowly cooked in red wine & savoury seasoned, cherry tomatoes, spring onions, Burrata cheese^g & fresh basil 14 €

Tagliarini con Salmone

black pasta^{1,1,c,n} with Norwegian salmon fillet, mascarpone lime sauce^g, roasted cashew nuts, spinach, cherry tomatoes & lemon pepper 16 €



VAIVAI

