

ERA ORA

FIRE

Meat Menu



Balluta Bay - Malta

Era Ora Steakhouse

Tartare & Carpaccio

Tartare La Nostra 150g

€28.00

*Italian beef tartare with olive oil, salt, pepper,
French mustard and Tabasco.*

Braciarmi Ancora Tartare

€35.00

*Recipe by Chef Paola Marsella, perfectly balanced
between delicacy and intensity.*

Neanderthal Tartare

€50.00

*With bone marrow, caviar and dehydrated egg yolk.
Designed for two people.*

Carpaccio Special Meat

€19.00

*Premium beef with olive oil, sea salt and citrus zest.
Mustard, thyme and lemon sauce on the side.*

Wagyu Carpaccio

€35.00

*Wagyu seasoned with salt and pepper,
served with citrus ponzu and ginger notes.*

Italian & Iberian Charcuterie

Pata Negra €35.00
Legendary Iberian ham with a deep nutty aroma.

Culatello & Buffalo Mozzarella €26.00
One of Italy's noblest cured meats with fresh buffalo mozzarella.

Cacio e Uovo Meatballs €10.00
Traditional Abruzzo meatballs with pecorino cheese and egg, lightly fried.

Era Ora Board (min.2 people) €25.00
Selection of cured meats and cheeses.

Pasta

Pomodorini €12.00
Choice of pasta cooked al dente with cherry tomatoes, olive oil and basil.

Spaghettone Abruzzo Ragù €16.00
Traditional ragù from Abruzzo inspired by grandmother's recipes.

Angus Crepe €18.00
Crepe filled with Scottish Angus ragù and Puglian burrata.

Rabo de Toro Risotto (min.2) €22 x 2
Slow cooked oxtail from Córdoba recipe with shredded meat and demi-glace.

Charcoal Grill - Abruzzo

Grilled Sheep Chops	€10.00/100g
Pork Sausage	€19.00
Liver Sausage	€19.00
Arrosticini di Filetto	€2.50 each
Handmade Arrosticini	€3.00 each
<i>Arrosticini — the most iconic street food of Abruzzo. Small skewers of lamb, traditionally grilled over charcoal, served hot and eaten with the hands.</i>	

Signature Cuts

Chateaubriand (450–500 g)	€85.00
<i>Premium tenderloin cooked over live embers served with mashed potatoes.</i>	

Surf & Turf

Chateaubriand Surf & Turf	€100.00
<i>Chateaubriand served with langoustines and caviar.</i>	

Sides

Era Ora Salad	€18.00
Homemade Mashed Potatoes	€7.00
Butter Sauteed Potatoes	€7.00

Absolute Novelty - Burger

*Our burgers are served on their own.
Complement your choice with a side of your liking
from the selection on the previous page.*

Octopus Burger

€18.00

*Slow-cooked and char-grilled octopus tentacle
with buffalo mozzarella, tomato and smoked pepper sauce.*

Tuna Burger

€18.00

*Seared red tuna with fresh spinach, buffalo mozzarella
and a hint of citrus ponzu and lemon thyme mustard.*

Black Wagyu Burger

€25.00

*Premium Wagyu beef with wakame seaweed,
radicchio and a touch of wasabi mayonnaise.*

Galician Beef Burger

€25.00

*Char-grilled Galician sirloin, finely chopped,
with fresh spinach, red onion and pico de gallo sauce.*

Our Meat Selections

*Our curated meat selections are categorized
to reflect rarity, quality, and exclusivity:*

Prime Selection

starting from €110

Silver Selection

starting from €150

Gold Selection

starting from €180

Exclusive Selection

starting from €250

*Our staff will be delighted to personally guide you through our exceptional
cuts, showcased in our latest-generation dry-aged display refrigerators.*

*An immersive experience where selection becomes a ritual,
and every choice tells a story of excellence.*