



# MENU

## cena

### OUR 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 SMOKEHOUSE

## *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  
SMOKED TARTARE  
HOLY TRINITY  
CHOICE OF SIDE DISH  
SMALL PASTRIES

€ 45.00 *drinks not included*

# TASTING MENU STEAKHOUSE

## *Fire and embers*

### THE EXCELLENCE OF SIGNATURE CUTS

*Tasting of the finest cuts, both traditional and modern, cooked directly on the grill.*

TARTARE TRIO  
150G ANGUS FLANK STEAK  
150G BAVARIAN HEIFER SKIRT STEAK  
150G ANGUS PICANHA  
CHOICE OF SIDE DISH  
SMALL PASTRIES

€ 50.00 *drinks not included*

# STARTERS

## appetizers and snacks

### NACHOS

7.0

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

### ARROSTICINI\*

8.0

Lamb skewers flavored with rosemary

### BRUSCHETTE GOURMET

8.0

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

### BONE MARROW

7.0

Grated marrow with spices and croutons

### HOP BITES

7.5

Irresistible mix of fried pulled pork meatballs and traditional meatballs

### PULLED TACOS

9.0

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

### TARTARE TRIO

13.0

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

### PORK BELLY

9.5

Delicious BBQ-style pork bites

### CHICKEN LOLLIPOP

9.5

Tennessee-style chicken lollipops

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

# CRUDITÉS

*our tartare selection*

## TARTARE WITH TRUFFLE

14.5

Scotona tartare with black truffle pelage, Maldon salt and pepper

## TARTARE WITH PISTACHIOS

14.5

Scotona tartare with stracciatella, chopped pistachios and dried tomatoes

## EXOTIC TARTARE

15.0

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

## TAGGIASCA TARTARE

15.0

Scotona tartare with cailletier olives, capers, and anchovy

## SMOKED TARTARE

14.0

HOP-style smoked Scotona tartare with egg yolk

## CLASSIC TARTARE

15.0

Scotona tartare with capers, anchovies, mustard, onion, egg yolk and Worchester sauce

## BBQ HOP

*with fries  
and sauces*

## HAMBURGER

7.0

## WÜRSTEL

6.5

## NUGGETS\*

7.0

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

# HOP BURGERS

*don't call them hamburger!*

## PULLED PORK

14.0

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

## RIBS

14.0

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

## TARTARE

15.0

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

## MR. HOP

14.0

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

## BBQ

14.0

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

## BRISKET

15.0

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

## EGG

13.5

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

*also available:*



BEYOND MEAT +2.0



GLUTEN FREE +1.5

*All hamburger come with fries and basic sauces*

*try our sauces*

€0.50

BASIL MAYONNAISE • WHISKY BBQ • BURGER  
PEPPER MAYO • CHIMICHURRI • CHEDDAR  
LIME PINK SAUCE • GUACAHOP • TEX MEX

# MEAT & SMOKED

*from grilling...*

## BAVARIAN RIB EYE

29.5

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

## IRLAND CUBE ROLL NEW

26.0

300g of tender Irish Rib Eye beef with rosemary and pink salt

## HOP FLANK

24.0

300g of tender Angus Uruguay skirt steak marinated with juniper berries

## PEPPER SKIRT

21.5

300g of Bavarian heifer diaphragm with whole peppercorns and chimichurri sauce (a cut for connoisseurs)

## PICANHA

21.0

300g of tasty Argentine Angus tail accompanied by chimichurri sauce

*...to smoking*

## TEXAS BRISKET

24.0

250g of smoked beef brisket, smoked for three hours and cooked at a low temperature for five hours. Served sliced thinly with blue cheese cream and rosemary

## LOW & SLOW RIBS

17.0

500 grams of smoked pork ribs, smoked for two hours and slow-cooked for thirteen hours in Tennessee sauce

## BEEF RIBS

21.5

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

## HOLY TRINITY

25.0

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

# COWBOY STEAK

Dry Aged for at  
Least 30 days **GLIALLEVORI**

## MAZURY 9+ LUXURY BEEF

High-quality black and white heifer  
with exquisite marbling

9.5  
PER 100  
GRAMS

SAPORE ★★★★★

MAREZZATURA ★★★★★

INTENSITÀ ★★★★★

TENEREZZA ★★★★★

## LEI D'ITALIA

4l cow, born, raised, loved, and cherished in Italy

8.5  
PER 100  
GRAMS

SAPORE ★★★★★

MAREZZATURA ★★★★★

INTENSITÀ ★★★★★

TENEREZZA ★★★★★

## HOKORI

"Oro Grasso", the Italian answer to Japanese Wagyu

9.0  
PER 100  
GRAMS

SAPORE ★★★★★

MAREZZATURA ★★★★★

INTENSITÀ ★★★★★

TENEREZZA ★★★★★

## VACCA D'IRLANDA

The finest cuts from the vast and lush lands of Ireland

8.0  
PER 100  
GRAMS

SAPORE ★★★★★

MAREZZATURA ★★★★★

INTENSITÀ ★★★★★

TENEREZZA ★★★★★

## BALDRACCA

Italian dual-purpose cattle, Milk and Meat  
(Dual Breeding)

8.5  
PER 100  
GRAMS

SAPORE ★★★★★

MAREZZATURA ★★★★★

INTENSITÀ ★★★★★

TENEREZZA ★★★★★

All cuts on the menu are served with an entrée and a small side dish

**TOMAHAWK, RIBEYES, AND FLORENTINES:  
DISCOVER ALL THE CUTS AVAILABLE ON THE OFYR MENU**

### contorni

BAKED POTATOES /5.0

FRIES /5.0

COLESLAW SALAD /5.0

GRILLED VEGETABLES /5.0

LIME MASHED POTATOES /5.0

CHEESE AND BACON CHIPS /6.0

BATTERED VEGETABLES /7.0

# BEVERAGE

## beers

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

|   | SMALL | MEDIUM | BIG  |
|---|-------|--------|------|
| <b>RAW AND UNADORNED</b><br>lager pils 4.5% | 3.5   | 5.0    | 10.0 |
| <b>AMBER AGRICULTURAL</b><br>red lager 6.5% | 4.0   | 5.5    | 11.0 |
| <b>LAGUNA BEACH</b><br>american ipa 6.5%    | 4.0   | 6.0    | 12.0 |

## brewery of the month

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

|               |      |      |
|---------------|------|------|
| <b>SMALL</b>  | from | 4.5  |
| <b>MEDIUM</b> | from | 6.5  |
| <b>LITER</b>  | from | 13.0 |

## cocktails

from 7.0

## soft drinks

4.0

## amari

from 4.0

### RUM

|           |      |     |
|-----------|------|-----|
| SELECTION | from | 7.0 |
| PREMIUM   | from | 9.0 |

### WHISKY

|           |      |      |
|-----------|------|------|
| SELECTION | from | 8.0  |
| PREMIUM   | from | 10.0 |

## basics

|                   |     |                   |                         |
|-------------------|-----|-------------------|-------------------------|
| <b>WATER</b> 75cl | 2.0 | <b>COFFEE</b> 1.5 | <b>COVER CHARGE</b> 2.0 |
|-------------------|-----|-------------------|-------------------------|

## NOTES

Dear customer, some food items may be frozen at the source or frozen onsite (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.

