



TERRA FIRMA  
STEAKHOUSE

## TERRA FIRMA

is a Latin phrase meaning "solid earth"  
(from terra "earth" and firma "solid")

the phrase refers to the dry land on the earth's surface  
and is used to differentiate it from the sea or air

in the republic of Venice  
it was used in respect of the mainland territories

## A cut above

expect a tender feast, prepared to perfection  
on the broiler or charcoal grill from our selection of  
Australian 120 day grain fed, USDA prime and  
Australian grade 6 wagyu beef

Mention selection process and our own air drying  
a rare combination of taste, style, exceptional service and  
a sommelier's list featuring some of the world's finest  
wines

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# Appetizers

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<b>A taste of Terra Firma to share [n d g]</b> Beef tartar   Crab cake   Foie gras terrine	<b>185</b>
<b>Terrine of foie gras [n d] [contains alcohol]</b> Pumpkin chutney   Endive   Dates	<b>95</b>
<b>Potato gnocchi [d n v]</b> Calamari   Parmesan cream   Cherry tomato	<b>75</b>
<b>Classic beef tartar prepared at your table [e g]</b> Australian 120 days grain fed beef Shallots   Egg   Dijon mustard   Parsley   Sour dough croutons	<b>80</b>
<b>USDA prime beef fillet carpaccio [d]</b> Aged balsamic   Parmesan shavings   Capers	<b>75</b>
<b>Terra Firma shrimp cocktail [s d]</b> Pickled cucumber   Dried vine tomato   Spicy cocktail sauce	<b>75</b>
<b>Pan fried scallops [s d]</b> Green lentil from "le puy"   Mushroom emulsion	<b>95</b>
<b>Ravioli of oxtail beef [g d e]</b> Chestnut cream   Radicchio long hair	<b>85</b>
<b>Blue swimmer crab cake [s g]</b> French piperade   Bell pepper salad	<b>70</b>
<b>Terra Firma Caesar salad [g d]</b> Anchovies   Croutons	<b>50</b>
<b>With grilled chicken breast</b>	<b>add 25</b>
<b>With gulf shrimps [s]</b>	<b>add 25</b>
<b>Arugula salad [v n]</b> Aged parmesan   Fresh mushrooms Cherry tomato   Niçoise olives	<b>60</b>

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# Soups

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<b>Seafood bisque [s d]</b> Lobster boudin   Basil emulsion   Rye bread	<b>65</b>
<b>Mushroom velouté [v d]</b> Mushroom chips   Fresh button mushroom	<b>50</b>

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# Prime Steak Cuts

*cooked to your liking on the broiler or over hard wood charcoal*

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## Australian wagyu beef | grade 6

Tenderloin	8oz   227g	360
	12oz   340g	450

## Australian 120 days grain fed beef

Tenderloin	8oz   227g	195
	12oz   340g	240
Sirloin	16oz   454g	245

## USDA prime beef

Rib eye	14oz   397g	240
	18oz   510g	280
Tenderloin	8oz   227g	220
	12oz   340g	265
T-Bone	18oz   510g	245

## ULSA Argentinean beef

Rib eye	14oz   397g	260
	18oz   510g	290
Tenderloin	8oz   227g	220
	12oz   340g	260
Striploin	16oz   454g	245

## Terra firma beef tasting platter

Australian 120 days grain fed tenderloin & sirloin	320
USDA Prime beef rib eye	

## Milk fed veal rack

T. Boer & ZN	285
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### *Terra Firma Steakhouse cooking chart*

**Blue:** Sealed, very red in the centre. Room temperature

**Rare:** Red in the centre. Lukewarm temperature

**Medium-Rare:** Pinkish-red in the centre. Warm temperature

**Medium:** Pink in the centre. Hot temperature

**Medium-Well:** Very little pink in the centre. Hot temperature

**Well-Done:** No pink, brown in the centre. Hot temperature

*Our Chef preferred butter fly cut for well-done to maintain the quality of the meat*

[ g ] contains gluten [ s ] contains shellfish [ n ] contains nuts  
[ v ] vegetarian [ d ] contains dairy [ ss ] contains sesame seeds [ e ] contains egg  
dishes can be served without nuts | alcohol upon request  
all prices in dirham including 10% municipality fee & 10% service charge

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# Double Cuts for Two Sharing

*cooked to your liking on the broiler or over hard wood charcoal served at the same cooking temperature for both guests*

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## Chateaubriand 18oz | 510g

Double head of fillet | Lean & tender

Australian 120 days grain fed beef 390

Australian wagyu beef | grade 6 650

## USDA prime rib eye 28oz | 794g

400

Thick cut from our exceptional USDA prime rib. Supremely tender & juicy

## Terra Firma tasting platter

580

Australian 120 days grain fed tenderloin & sirloin

USDA prime beef rib eye

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# Mains

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## Terra firma hand chopped wagyu burger [d|g]

115

Sautéed mushroom | Grilled onions | Montgomery cheddar

Choron sauce | Hand cut chips

## Surf & turf [s]

280

Australian 120 days grain fed beef sirloin 8oz | 227g

Half grilled Atlantic lobster *or* gulf shrimps

## Spatchcock of corn fed chicken for 2

270

Boneless whole chicken

Lemon | Onion | Herb

or

Chilli | Lime | Salt

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# Seafood

*cooked to your liking on the broiler*

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## Norwegian salmon steak

120

Asparagus cream | Salad

## Blue fin tuna steak

140

Red pepper sauce vierge

## Cod fillet

130

Mashed potato | Grilled & sautéed leeks

## Atlantic lobster | 400-500 g [s|d]

280

Garlic butter

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# Side Dishes

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## **Starch:**

Terra Firma hand cut chips | Sea salt  
Agria potato purée | Chives [d]  
Baked potato | Sour cream [d]  
Potato gratin | Aged parmesan [d]  
Baby potato | Shallot & truffle butter [d]  
Homemade french fries

## **Veggies:**

Crispy onion rings | Cajun spice  
Grilled seasonal asparagus | Sauce gribiche [e]  
Creamed baby spinach | Nutmeg [d]  
Steamed vegetables | Chive beurre blanc [d] [contains alcohol]  
Green beans | Tapenade  
Sautéed wild mushrooms | Rosemary [d]  
Garden leaf salad | Lemon dressing

**Per portion**

**25**

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# Sauces

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## **Meat sauces**

Roquefort cheese sauce [d] [ contains alcohol ]  
Béarnaise [d|e]  
Green peppercorn [d]  
Red wine [ contains alcohol ]  
Café de paris butter [d]  
Wild mushroom [d]

## **Fish Sauces**

Hollandaise [d]  
Sauce vierge  
Chive beurre blanc [d] [contains alcohol]  
Lemon & cracked pepper butter [d]

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# Tasting menu for 1 – aed 375

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## *Starter*

### **Jumbo shrimp cocktail [s]**

Pickled cucumber | Dried vine tomato | Spicy cocktail sauce

## *Main*

### **USDA prime beef rib eye 14oz | 397g**

Served with a choice of 2 sides & 1 sauce

## *Dessert*

### **Hazelnut chocolate tart [n|d]**

Almond ice cream | Manjari cremeux

### **Aed 450 including one glass of white & red wine**

Sauvignon blanc | Lapostolle | Chile

Kadette | Kanonkop | South Africa

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# Tasting menu for 2 – aed 650

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## *Starter*

### **A taste of Terra Firma to share [n|d|g]**

Beef tartar | Crab cake | Foie gras terrine

## *Main*

### **Australian 120 day grain fed Chateaubriand 18oz | 510g**

Double head of fillet | Lean & tender

Served with a choice of 3 sides & 2 sauces

## *Dessert*

### **Coconut blueberry cheese cake**

Vanilla ice cream

### **Aed 835 including two glasses of white & red wine**

Chenin blanc | Morgenhof | South Africa

Bordeaux Superieur | Château Lagrange des Tours | France

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