

APPETIZER

CARPACCIO DUO - BLACK & ABERDEEN ANGUS  
MEDITERRANEAN GUSTO 13.80

STEAK TARTARE - BLACK ANGUS  
100G 14.80 150G 19.80 200G 22.80

VARIATION OF TAPAS - ANTIPASTI

SMALL 7.80 MEDIUM 14.80 LARGE 18.80

SOUP

TOMATO-CHILLI SOUP WITH BASIL PESTO 5.80

SALAD

WITH HOME MADE PARSLEY VINAIGRETTE

„VEGETARIA“ - WITH FETA CHEESE AND PICKLED  
MEDITERRANEAN VEGETABLES 12.80

„SUPREME“ - WITH CHICKEN BREAST 15.80

„SALMO“ - WITH GRILLED SALMON 15.80

„GUSTO“ - WITH BEEF STEAK SLICES 15.80

„ADRIA“ - WITH GAMBA PRAWN 16.80

SMALL MIXED SALAD 3.90

FISH

SALMON FILET AND SCAMPI WITH GARLIC AND CHILLI  
MADE ON A LAVA-STONE GRILL

WITH MEDITERRANEAN VEGETABLES-BASMATI RICE 22.80

STEAKS  
EXPERIENCE

US PRIME BEEF DRY AGED  
SMELL AND TASTE OF A DRY AGE STEAK REMINDS OF NUTS  
AND BUTTER. COMPARED TO HIS VACUUM MATURED BROTHER,  
THE DRY AGED BEEF IS A CONCENTRATED AROMATICALLY EXPERIENCE.  
NOT ONLY THE TENDERNESS, BUT ALSO THE COMPLETE ROUND TASTE ARE THE RESULT  
OF THE DRY AGEING PROCESS. IN ORDER TO DESERVE THE NAME „DRY AGED STEAK“  
THE MEAT HAS TO AGE FOR AT LEAST 4 WEEKS.

THE PRICES CAN BE TAKEN FROM THE DAILY PRICE BOARD

US BLACK ANGUS STEAK 200G 300G 400G  
VACUUM MATURED  
TENDER, LEAN 24.80 29.80 35.80



BLOCKHOUSE PREMIUM STEAKS

	200G	300G	400G
HAUNCH STEAK	18.80	24.80	29.90
RUMP STEAK	23.80	29.80	35.90
ENTRECÔTE (SIRLOIN)		29.80	35.90



WITH PLEASURE WE SERVE OUR STEAKS  
AS SURF & TURF WITH BLACK TIGER PRAWNS + 6.80

MEAT

100% GROUND BEEF BLACK ANGUS FILLED WITH FETA CHEESE	13.80
CHICKEN BREAST (SUPREME)	16.40
LAMB CHOPS (NEW ZEALAND)	17.40
MIXED GRILL (CHICKEN BREST, LAMB, BEEF STEAK)	18.80
MIXED GRILL FOR TWO	33.80

ALL MEAT OR STEAK DISHES COME WITH A SIDE AND A SAUCE

SIDES

FRENCH FRIES, PREMIUM RICE,  
MEDITERRANEAN VEGETABLES,  
BAKED POTATO, ROAST POTATOES

SAUCES

GREEN PEPPER CREAM SAUCE, BBQ DIP,  
HOME MADE HERB BUTTER

EXTRA SIDE 340

EXTRA SAUCE 2.00



# PASTA

„VERDURA“ - WITH MEDITERRANEAN VEGETABLES AND FRESH HERBES	12.80
„RODEO“ - WITH BEEF STEAK SLICES, MEDITERRANEAN VEGETABLES AND PEPPER-CREAM-SAUCE	15.80
„ALLA BUSARA“ - WITH SCAMPI, MEDITERRANEAN VEGETABLES, CHILLI AND GARLIC	16.80

# BURGER

„BLACK ANGUS“ - ABOUT 180G BEEF, BBQ DIP, TOMATO, LETTUCE, PICKLES, ONIONS	13.80
„GUSTO“ - WITH <b>FETA CHEESE</b> , ABOUT 180G BEEF BBQ DIP, TOMATO, LETTUCE, PICKLES, ONIONS	14.80
„KOBE STYLE“ - ABOUT 140G <b>WAGYU BEEF</b> , BBQ DIP, TOMATO, LETTUCE, PICKLES, ONIONS	15.80
„DRY AGE“ - ABOUT 150G DRY AGED BEEF STEAK MEAT, BBQ DIP, TOMATO, LETTUCE, PICKLES, ONIONS	15.40

(ALL BURGERS ARE SERVED WITH FRENCH FRIES)

# DESSERTS

TIRAMISU WITH WILD BERRIE TRIMMING	5.80
CURCUMA PALATSCHINKEN ( THIN PENCAKE) WITH HOT WILD BERRIES AND VANILLA ICE CREAM	6.80
VANILLA ICE CREAM WITH HOT WILD BERRIES OR WITH HOT CHOCOLATE SAUCE	6.40
GUSTO MIXED NATURAL ICE CREAM	5.40
BROWNIES OF THE SEASON WITH ICECREAM	7.80

PREMIUM STEAKHOUSE