

JOSPER GRILL.

DEVELOPED IN SPAIN THE JOSPER GRILL IS AN INDOOR BBQ, GIVING THE PRECISION OF AN OVEN WITH THE INTENSE HEAT AND FANTASTIC FLAVOUR ACHIEVED ON CHARCOAL. THE JOSPER HELPS DEVELOP NATURAL FLAVOURS AND TENDERISES MEATS BY SMOKING AND GRILLING AT THE SAME TIME, CHARRING THE OUTSIDE TO FORM A CRUST. IT USES TOP QUALITY CHARCOAL WHICH ADDS A DELICIOUS OAKY SMOKINESS AND ADDED DEPTHS OF RICH FLAVOUR TO DISHES.

BONE IN STEAK GRASS FED. DRY AGED 28 DAYS.

NEW YORK STRIP

450G.

46.5

RIBEYE

450G.

49.5

T-BONE

450G.

49.5

MORE MEAT

NEW YORK STRIP

1KG.

115 OR 37.5^{PP}

T-BONE

1.1KG.

130 OR 45^{PP}



(V) Vegetarian. (VGI) Does not include any ingredients derived from animals. (VGIA) Alternative available that does not include any ingredients derived from animals. For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production.

For further information on allergens please scan the QR code | malmaison.com

All our prices include VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill