WINTER

HELIOT STEAK HOUSE
AT THE HIPPODROME

MENU

Breakfast Margarita 12.95
tequila reposado, triple sec, lime juice, orange marmalade

Pisco Sour 12.95
pisco, fresh lime, lemon juice, pasteurised egg white, simple syrup

Helicolada 12.95
spiced rum, coconut cream, raspberry, blackberry, passionfruit, strawberry, pineapple juice

Starters

28 Day Aged Beef Meatballs 10
spiced cumin, feta, tomato sauce

Loch Duart Salmon Sashimi 12
ginger, Asian dressing

28 Day Aged Beef Fillet Carpaccio 11
pickled shallots, pink peppercorn, micro salad, olive oil

Marinated Grilled Octopus 12
grilled new potatoes, fava beans, chilli, Greek olive oil

Goat Cheese Lollipops V 11
lemon curd

Endive Lettuce Salad 9
rocket, basil, Roquefort, orange

Madame Claire Heliot Steak

USDA Prime Fillet
225g | 39

Hereford Fillet
225g | 29

Argentinian Rib Eye
350g | 30

Argentinian Sirloin
300g | 25

Hereford Fillet Chateaubriand
mushrooms & Jus gras 450g | 50

Irish Wexford Tomahawk
1.2kg | 99

Tasting Board | 90

Argentinian Rib Eye
350g | Chimichurri sauce

Hereford Fillet
225g | Béarnaise sauce

Argentinian Sirloin
300g | Steak sauce

Wagyu

Japanese Wagyu Sirloin
Gold winner in the world steak challenge 2022
150g | 140

US Snake River Wagyu Fillet
Gold winner in the world steak challenge 2021
225g | 120

Toppings & Sauces

Lobster tail & garlic butter | 19
Grilled white onions & thyme | 3
Forest mushrooms & garlic butter | 4
Roast bone marrow, red wine jus & crispy kale | 4

Red wine steak sauce | 2
Béarnaise | 4
Peppercorn sauce | 4
Chimichurri | 4

Sides

Homemade chunky chips | 4
Add Parmesan 1.5 Add Truffle 3

Skinny fries & rosemary | 3

Mixed leaf salad, endive & tarragon dressing | 3

Tomato, red onion, feta chardonnay vinegar & olive oil dressing | 4

Mac & cheese | 4

Millionaire Mac & cheese | 9.5
Truffle & poached egg

Mashed potatoes | 4.5
Add garlic butter mushrooms 3

Creamed spinach | 4

Mangetout | 4
chilli & lemongrass

Mains

Free Range New Zealand Lumina Lamb Rack 22
tandoori, yoghurt, papadums

Pan Fried Sea Bass Fillet 18
spring onion, lemongrass & ginger

Ginger Salmon 22
pak choi, spring onion & coriander

Vegan Ravioli VG 16
pumpkin, grilled vegetables, sage & seasonal vegetable sauce

Beetroot Wellington VG 17
caramelised shallots, beetroot, tomato, red pepper sauce

Claire Heliot Burger 17
brioche bun, fried egg, crispy bacon

Surf & Turf 35
Hereford Fillet, half grilled lobster & garlic butter

Free Range Corn Fed Chicken Supreme 18
grilled sweet potato, caponata sauce

@Meatologist_Ioannis_Grammenos_ | @Hippodromecasino

V Vegetarian | VG Vegan. Guests with allergies & intolerances should make a member of the team aware, before placing an order for food or beverages.
A discretionary service charge of 12.5% is added to your bill with 100% of that being distributed to the team.

HELIOT STEAK HOUSE

AT THE HIPPODROME



Our restaurant is named after the flirtatious and alluring Claire Heliot, one of the early performers at The Hippodrome in the early 1900's. She was famous worldwide for feeding raw meat to lions on stage.

Showing no fear for any of her fourteen lions, the New York Times noted 'She pats them on the back like ponies, hugs them like kittens and romps about with them'.

They described it as 'One of the most thrilling animal acts ever seen'. Madame Heliot always entered the stage to the daredevil music of 'Carmen' but she refused to believe that any of the lions would hurt her and she said that she tamed them with sentimentality; from Auguste (the largest one) to Sacha, the lion that she used to carry off stage on her shoulders every night and who weighed 175kg.