

Nusr·Et
STEAKHOUSE
NEW YORK

**HOST
A LEGENDARY
EVENT**

Whether it's an exclusive dinner or a grand celebration
Nusr-Et Steakhouse sets the stage.

NUSR-ET.COM.TR



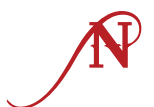
CAPACITIES:

Main Dining Room	:65pax
Chef's Table	:16pax
Semi Private Dining Room	:100pax
Full Buyout	:200pax

THE ADDRESS:

60 W 53rd St. New York, NY

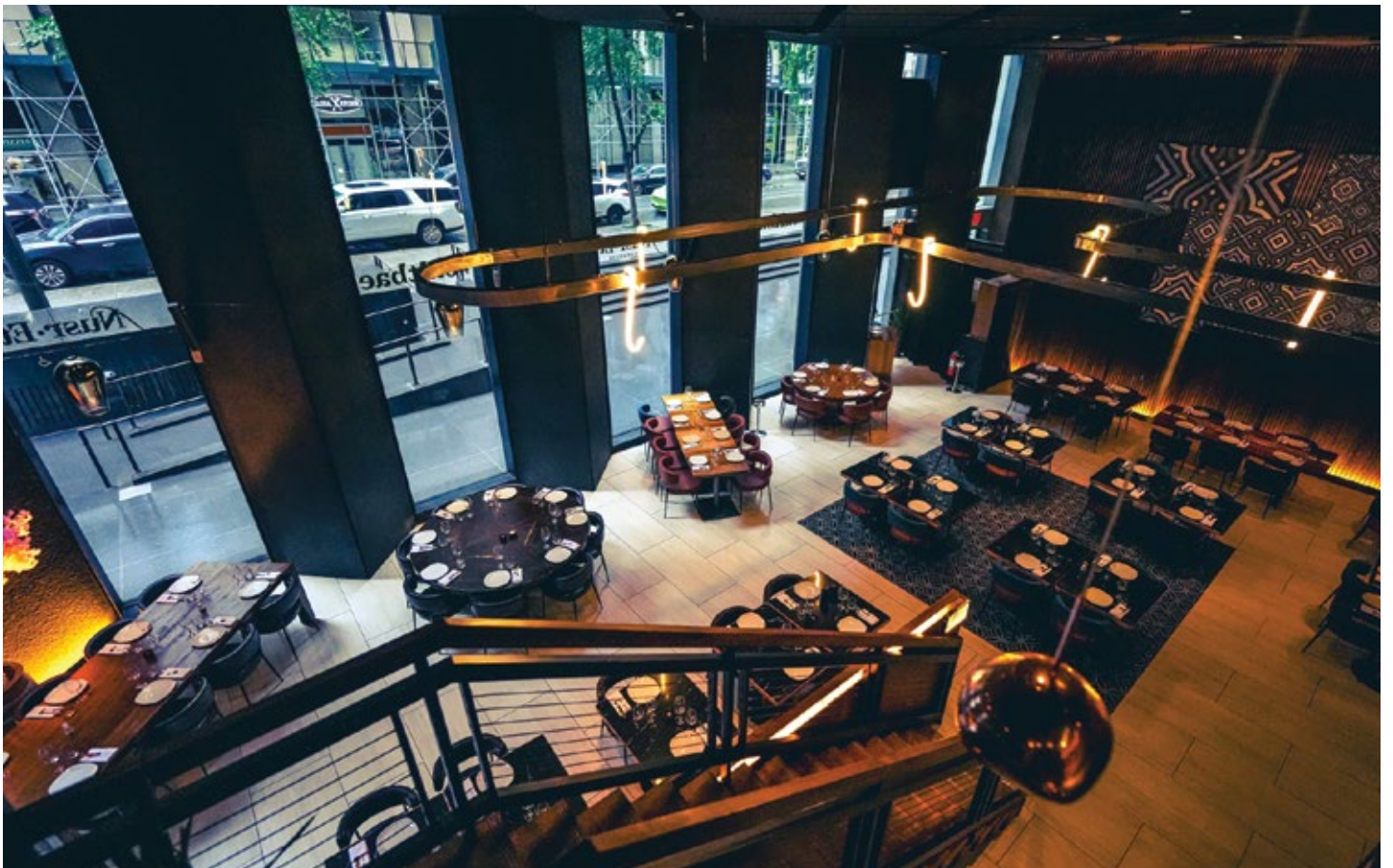
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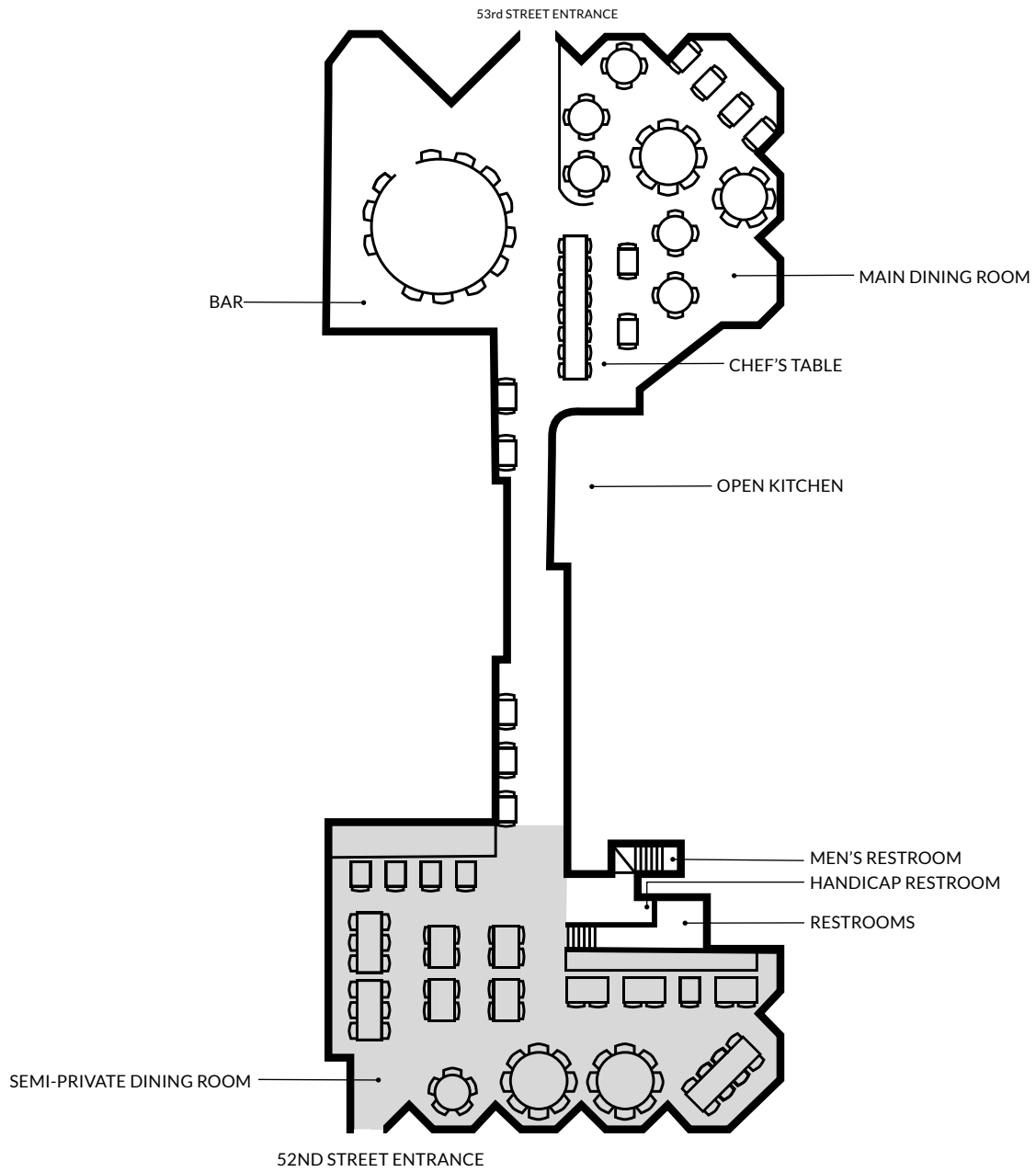






Private Dining
 Capacities

ROOM	CAPACITY	SQUARE FEET
MAIN DINING ROOM	65	1961
CHEF'S TABLE	16	125
SEMI-PRIVATE DINING ROOM	100	1492
FULL BUYOUT	200	4446





A LA CARTE \$115

STARTERS

MEAT SUSHI

Thinly Sliced Striploin, Sushi Rice, Avocado Cream, Crispy Potatoes, Soy Sauce

MAIN COURSE

Choose One

WAGYU NY STRIP 8oz

Thick Cut Wagyu Striploin Served With Side Of Mashed Potatoes

WAGYU FILET MIGNON 8oz

Thick Cut Wagyu Tenderloin Served With Side Of Mashed Potatoes

DESSERTS

SAN SEBASTIAN CHEESECAKE

Served with Chocolate Sauce

TEA & COFFEE

**Vegan – Vegetarian Options Available Per Request.*



TASTE THE TREND \$115

STARTERS

NUSR-ET SPECIAL SALAD

*Garden Greens, Goat Cheese, Raisins, Green Apples,
Pomegranate Seeds, Pomegranate Molasses*

OR

CAESAR SALAD

*Baby Romaine Lettuce, Shaved Parmesan,
House-Made Garlic Croutons, Caesar Dressing*

MEAT SUSHI

Thinly Sliced Striploin, Sushi Rice, Avocado Cream, Crispy Potatoes, Soy Sauce

MAIN COURSE

WAGYU FILET LOKUM

Thin Cut Wagyu Tenderloin

SHASLIK

Buttermilk & Spice Marinated Tenderloin Pieces With Shallots, Served On Skewers

SIDES

MASHED POTATOES

CREAMY SPINACH

HERB CRUSTED FRIES

DESSERTS

AUTHENTIC PISTACHIO BAKLAVA

Served with Ice Cream

TEA & COFFEE

**Vegan – Vegetarian Options Available Per Request.*



PLATES TO SHARE \$150

STARTERS

NUSR-ET SPECIAL SALAD

*Garden Greens, Goat Cheese, Raisins, Green Apples,
Pomegranate Seeds, Pomegranate Molasses*

OR

CAESAR SALAD

*Baby Romaine Lettuce, Shaved Parmesan,
House-Made Garlic Croutons, Caesar Dressing*

MEAT SUSHI

Thinly Sliced Striploin, Sushi Rice, Avocado Cream, Crispy Potatoes, Soy Sauce

BEEF CARPACCIO

*Arugula, Parmigiano-Reggiano, Olive Oil,
Dijon Mustard, 12 Years Aged Balsamic*

OR

BURRATA

*Heirloom Tomatoes,
Basil And Pine Nut Pesto, Arugula*

MAIN COURSE

WAGYU FILET LOKUM

Thin Cut Wagyu Tenderloin

SHASLIK

Buttermilk & Spice Marinated Tenderloin Pieces With Shallots, Served On Skewers

WAGYU NY STRIP

Thick Cut Wagyu Striploin

SIDES

**MASHED POTATOES
CREAMY SPINACH
FRENCH FRIES
SAUTEED MUSHROOMS**

DESSERTS

**AUTHENTIC PISTACHIO
BAKLAVA**

Served with Ice Cream

OR

**SAN SEBEASTIAN
CHEESECAKE**

Served with Chocolate Sauce

TEA & COFFEE

**Vegan – Vegetarian Options Available Per Request.*



CHEF'S TABLE \$190

STARTERS

NUSR-ET SPECIAL SALAD

*Garden Greens, Goat Cheese, Raisins, Green Apples,
Pomegranate Seeds, Pomegranate Molasses*

OR

CAESAR SALAD

*Baby Romaine Lettuce, Shaved Parmesan,
House-Made Garlic Croutons, Caesar Dressing*

MEAT SUSHI

Thinly Sliced Striploin, Sushi Rice, Avocado Cream, Crispy Potatoes, Soy Sauce

BEEF CARPACCIO

*Arugula, Parmigiano-Reggiano, Olive Oil,
Dijon Mustard, 12 Years Aged Balsamic*

OR

BURRATA

*Heirloom Tomatoes,
Basil And Pine Nut Pesto, Arugula*

MAIN COURSE

WAGYU FILET LOKUM

Thin Cut Wagyu Tenderloin

WAGYU NY STRIP

Thick Cut Wagyu Striploin

AMOR

Mustard Marinated Wagyu Rib Cap

SIDES

**MASHED POTATOES
CREAMY SPINACH
FRENCH FRIES
SAUTEED MUSHROOMS**

DESSERTS

AUTHENTIC PISTACHIO BAKLAVA

Served with Ice Cream

OTHER A LA-CARTE OPTIONS

**LOBSTER TAIL 8oz
GRILLED SALMON
GRILLED PRAWNS**

**Vegan – Vegetarian Options Available Per Request.*



TRAY PASSED ITEMS

CHOICE OF 3 | \$65 PER PERSON | 2 HOURS OF SERVICE

*EACH ADDITIONAL ITEM ADDS \$15 PER PERSON

STEAK TARTARE

Dijon Mustard, Shallots, Capers, Chili Sauce, Cognac, Tarragon Oil

SALTBAE CRAB CAKE

Crab Meat, Roasted Sweet Pepper Sauce, Tropical Salsa

SALTBAE SLIDERS

Wagyu Beef Patty, Crispy Onion, Homemade Blue Cheese Aioli

WAGYU MEATBALL SKEWERS

Homemade Tomato Sauce, Sprinkled With Parmesan Cheese And Fried Basil

MEAT SUSHI

Thinly Sliced Striploin, Sushi Rice, Avocado Cream, Soy Sauce, Crispy Potatoes

STUFFED MUSHROOM

Silver Dollar Mushrooms Filled With A Blend Of Seasoned Vegetables, Herbs And Mozzarella Cheese

CAPRESE BITES

Cherry Tomatoes, Fresh Mozzarella Balls, And Basil Leaves, Drizzled Balsamic Glaze

MAC & CHEES

Creamy Macaroni And Cheese, Made With Blend Of Rich Cheeses



COCKTAIL HOUR BEVERAGE PACKAGES

BEER & WINE SELECTION

\$50 PER PERSON | 2 HOURS OF SERVICE

**HOUSE RED
HOUSE WHITE
HOUSE PROSECCO
HOUSE MOSCATO
HOUSE BEER**

BEER, WINE SELECTION & COCKTAIL SELECTIONS

\$65 PER PERSON | 2 HOURS OF SERVICE

**HOUSE COCKTAILS
HOUSE RED
HOUSE WHITE
HOUSE PROSECCO
HOUSE MOSCATO
HOUSE BEER**

Ready to make your next event a masterpiece?

Submit a quote request today and let us create an unforgettable experience
for you and your guests.

BOOK YOUR EVENT

Nusr·Et
STEAKHOUSE



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@nusr_et



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Nusr-Et



WEBSITE

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