

QUEREME ASÍ



STARTERS

BREAD

Variety of Argentinian breads with smoked butter	3,50 €
Chipá (Baked cheese-flavoured rolls)	
Palito Matero (Crunchy fresh-herb bread sticks)	
Criollito (Puff pastry)	

*** If you wish not to have bread or a tasty starter, please let your waiter know.**

STARTERS

Creole Empanada (turnovers), knife-cut beef with Yagua sauce (mild or spicy).	6,90 €
Smoked roast Empanada (turnovers), lemon and ground chili pepper.	7,90 €
Sharp Provolone, Mendocino's sun-dry tomatoes, fresh oregano and watercress leaves.	14,90 €
Smoke roast croquettes with emulsion fresh dill sauce.	13,90 €
Heart gizzard, Jerusalem artichoke, citrus and soft-boiled egg.	18,00 €
Rib-eye warm Steak tartare over a high flame bone marrow, eggplant dressing and homemade pickle.	21,00 €
Mixta Porteña with pink heirloom tomato of Navarra, butterhead lettuce, red onion and mustard vinaigrette.	10,50 €

*VAT INCLUDED

GARNISH

GRILLED VEGETABLES

Tudelas ´ lettuce hearts on the grill with avocado, Padrón peppers and herb sauce.	14,50 €
Seasonal tomatoes passed through the wood-fired oven, watercress leaves, basil oil and burnt lemon.	15,00 €
Humita in corn husk with paprika sauce and chives.	9,90 €
Ember-roasted seasonal vegetables with fresh spinach dressing.	13,00 €
Burnt eggplant, green pepper sauce and crunchy seeds.	9,90 €
Grilled fresh white asparagus, juice of green olives and fine endive over a high flame.	14,00 €

TUBERS

Home-fried potatoes.	6,00 €
Baked potato, stuffed with Quesillo (soft string cheese), parmesan and chives.	7,50 €
Gnocchis with smoked homemade butter and cured cheese.	8,00 €
Sweet potato ember-roasted with raw sugarcane and glazed with beef stock.	7,00 €

*VAT INCLUDED

The Argentine meat that we use in Piantao

is from Aberdeen Angus breed.

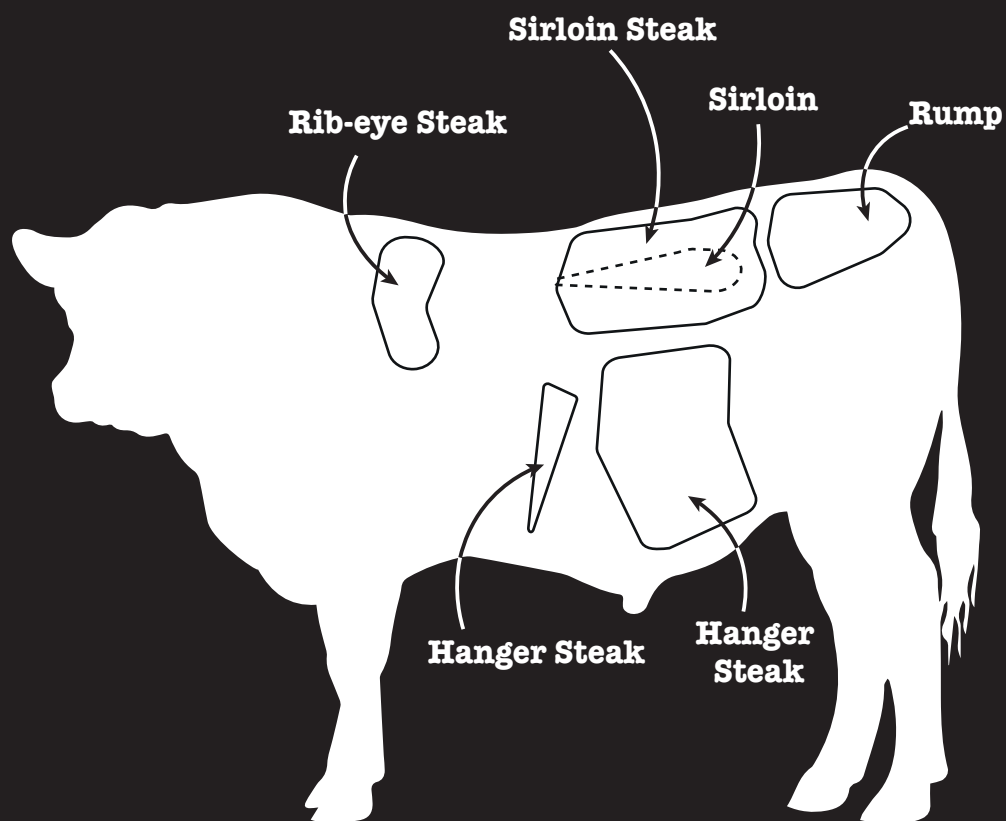
These cattle are grass fed all year round in the humid Pampas,

they are steer calves weighing approximately 450 kilograms.

In our kitchen we select and store the pieces to age

for 40 days in cold and controlled humidity to achieve

the optimal state of each cut.



GRILL.

FROM THE GRILL

ARTISAN CURED MEATS

Made at home with noble meats and natural spices.

Morcilla (pork blood) sausage with onion.	7,00 €
Creole sausage (smoked pork)	7,50 €
Pork coiled sausage	8,00 €
Patagonia coiled lamb sausage	8,00 €

STEER CALVES FROM LA PAMPA

Dry aged 40 days.

(*) Suggestions by the Grill Master for the cook levels.

Rib-eye Steak * Rare or Medium	33,00 €
Sirloin Steak * Medium or Medium-Well	29,00 €
Hanger Steak * Rare or Medium	28,00 €
Hanger Steak * Medium or Medium-Well	28,00 €
Pork Ribs 500gr., 5 hours of ember-roasting and smoke.	38,00 €

*** Rare: Seared outside, red, cool inside / Medium: pink to red centre – soft and juicy on the inside and firm on the outside / Medium-Well: Pink center and firm / Well-Done: cooked thoroughly and can even have a charred on the outside.**

*VAT INCLUDED

DESSERTS

DESSERTS

Our homemade cheesecake and Dulce de Leche.	10,00 €
Chocolate cake soaked in chocolate, layered with dulce de leche with smoked milk ice-cream.	10,00 €
Homemade Dulce de Leche flan with sheep's milk, whipped cream with more Dulce de Leche.	7,00 €
Roasted lemon citrus pie with burnt meringue.	9,00 €
Alfajor Dulce de Leche (ice cream cookie sandwich) with chocolate and carob.	9,00 €
Our version of "Vigilante" (cheese and sweet potato).	9,00 €
Classic pancake with burnt Dulce de Leche and sugarcane.	8,00 €
Artisan ice-creams: (Chocolate, vanilla, Dulce de Leche, leche merengada (sweet milky flavour), smoked whipped cream.	6,00 €
Our ice-creams: (Lemon sorbet, red raspberry sorbet, smoked coconut)	6,00 €

*VAT INCLUDED























































































































































































TODAY'S SPECIAL.


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Grilled seasonal mushrooms, 65°C egg, black autumn truffle.	29,00 €
½ grilled free-range chicken (Denomination of Origin Rouge)	23,00 €
Flanken-cut short ribs. Breed: Angus Certified	39,00 €
T-Bone (Galician cattle)	75,00 € x KG
Wagyu Sirloin steak (400gr.) Origin: humid Pampa - Argentina	81,00 €

*VAT INCLUDED

ALLERGENS LIST

SUGGESTIONS	GLUTEN	CRUSTACEANS	MOLLUSKS	EGG	FISH	MILK	NUTS	PEANUTS	SOY	MUSTARD	SESAME	CELERY	SULPHITES	ALTRAMUCES
GRILLED SEASONAL MUSHROOMS														
½ GRILLED FREE-RANGE CHICKEN														
FLANKEN-CUT SHORT RIBS.														
T-BONE (GALICIAN CATTLE)														
WAGYU SIRLOIN STEAK (400GR.)														
														
														
														
														
														
														
														
														

Leyenda	
	Contiene el alérgeno.

PIANTAO is an Argentine lunfardo (slang) to define in a romantic way being crazy about something or someone.

For Argentines, the best way to explain that I am "Piantao" is found in the lyrics of the tango composed by Astor Piazzolla and Horacio Ferrer "**BALADA PARA UN LOCO**" which it goes like this ...

...

Quereme así, piantao, piantao, piantao...
Trepate a esta ternura de locos que hay en mí,
ponete esta peluca de alondras, ¡y volá!
¡Volá conmigo ya! ¡Vení, volá, vení!

Quereme así, piantao, piantao, piantao...
Abrite los amores que vamos a intentar
la mágica locura total de revivir...
¡Vení, volá, vení! ¡larai-larai-lará!

...



PIANTAO