



PIANTAO MENU

~ SUGGESTIONS OF THE DAY ~

TRIO OF SAUSAGE 12.00
(PROVOLONE, EGGPLANT AND SMOKED PEPPER)

BURRATINE, SMOKED WITH ORANGE WOOD 19.00
ROASTED PEPPER AND BLACK OLIVES

GRILLED IBERIAN PORK SECRET 28.00
(PART LOCATED BETWEEN THE ARMPIT AND THE SHOULDER)

HALF GRILLED FREE RANGE CHICKEN 25.00
D.O. Label Rouge

NATIONAL ANGUS BEEF NEW YORK STEAK 55.00
(500 gms. aprox.)

PIANTAO SELECT CHOP, AGED 50 DAYS 89.00/kg.

JAPANESE WAGYU SIRLOIN, A5 66.00
D.O. MIYAZAKI. (180 gms.)



Variety of argentine breads with smoked butter
acompanied with appetizer. 4,50 €

**Let your waiter know if you do not want bread or an appetizer.*

≈ STARTERS ≈

Cow Carpaccio	with balsamic emulsion, parmesan cheese DO and arugula pesto.	19,00 €
Ribeye Steak Tartar	on roasted marrow bone, smoked aubergine dressing and homemade pickles.	29,00 €
Seasonel Tomatoes	in cider pickles, salmorejo (tomato cream), burrata cream and smoked sardines.	17,90 €
Creole Patty	stuffed with ribeye meat, grated tomato sauce and ground chili.	9,90 €
Smoked Roast Croquettes	without béchamel, fresh dill emulsion and ash dust.	16,90 €
Angus Gizzards	marinated with milk and rosmarj, slowly grilled.	18,90 €
Grilled Provolone	aged 60 days, grilled with tomatoes from Mendoza, oregano and cress leaves.	16,90 €

VAT INCLUDED

~ ROASTED VEGETABLES ~

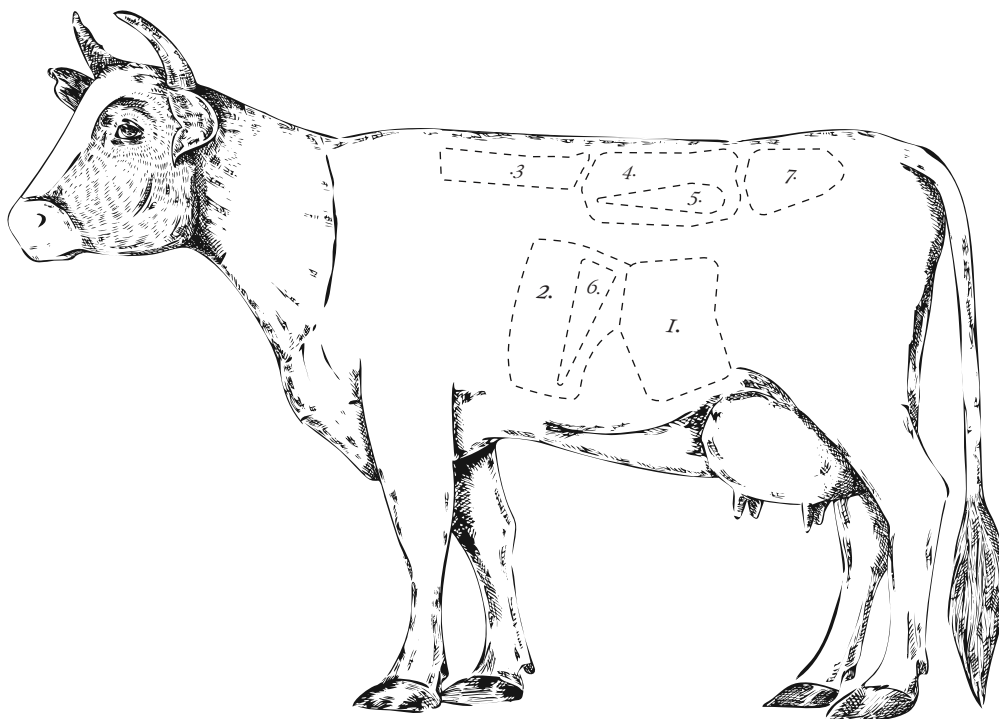
Baby Aurugula Salad	with parmesan cheese DO and balsamic vinaigrette.	12,00 €
Grilled Lettuce Buds	with avocado, peppers and herb sauce.	16,50 €
Seasonal Tomatoes	Over wood fire, crees leaves and burnt lemon.	17,00 €
Smoked peppers	with orange wood and fermented garlic and cabbage sauce.	11,00 €
Grilled Chinese Eggplant	with jalapeños sauce and crunchy seeds.	9,90 €
Grilled White Sparagus	with eggplant alioli and endive on fire.	18,00 €
Grilled Premium Artichokes	with iberian jowl and purple potato and truffle.	19,00 €

~ THE TUBERS ~

House Fries	french fries candied in wayu fat.	8,00 €
Trucker Potato	stuffed with parmesan cheese and spring onion.	9,50 €
Sweet Potato Fries	with yellow peppers sauce.	8,00 €
Roasted Sweet Potato	with cane sugar and beef glaze.	9,50 €

VAT INCLUDED

~ ARGENTINE BEEF CUTS ~



1. Flap Steak

This cut as such is unknown in Spain, in fact here it is a third-class cut, which is used for minced meat, while in Argentina it is the star of roasts. It is a triangular-shaped muscle located in the abdominal area, its grilling has to be slow, depending on the size of the piece, it takes 40 minutes per side.

2. Ribs

The rib is a very popular cut in Argentina, the best result is to roast it in an artisanal way, for this technique a metal cross is used where the entire piece is hung and cooked over indirect fire from the firewood starting with the bone part, hydrating the piece with brine every hour, a whole piece can take between 5 and 6 hours to cook. In Piantao we select the three central ribs for the uniformity of meat, we smoke and then finish on the grill.

3. Rib Steak

Bone-in piece made up of the high loin and part of the roast cover, it is recommended to eat rare or medium.

4. Sirloin Steak

Piece with little infiltration of fat, layer of fat on the outside. At Piantao we recommend medium well, which improves flavor and bite.

5. Loin

Coming from the lumbar part, between the lower ribs and the spine, more specifically above the kidneys and below the lower back.

6. Hanger Steak

The hanger steak is a piece located inside the diaphragm of the cow, elongated muscle, two pieces are obtained from each animal.

7. Rump Cap

It is a cut that has a layer of fat and comes from the upper part of the cow's hip, it is recommended to eat medium or medium well.



~ HOMEMADE SAUSAGES ~

Made at home with noble meats and natural spices.

Onion Blood Sausage	Typical argentinian recipe with strong flavor and a lot of callagen.	9,90 €
Creole Sausage (Trademark)	100% pork noble cuts and spices.	9,90 €
Patagonian Chorizo	70% lamb. 30% pork and spices.	9,90 €

~ FROM LA PAMPA ~

Young Calves From La Pampa. 40 day Dry Aged.

Ribeye Steak	*Rare or Medium.	33,00 €
Sirlion Steak	*Medium or medium well.	29,00 €
Flap Steak	*Medium or medium well.	29,00 €
Black Angus Premium Hanger Steak	*Rare or Medium.	39,00 €

~ MEATS OF THE WORLD ~

Rump Cap Aged	Black Angus Origin: Canada	39,00 €
Flanken-cut short ribs	Certificated Angus Origin: U.S.A.	39,00 €
Smoked Beef Rib Ember Roasting	Hereford Origin: Australia	49,00 €
Wagyu Sirlion Steak	Pampa Argentina Origin: Argentina	89,00 €

* Consult the suggestion of the day *

VAT INCLUDED

≈ DESERTS ≈

Our Cheese Cake	and milk caramel.	12,00 €
Airy Chocotorta	moist chocolate biscuit, creamy milk caramel and smoke ice cream. ☒	12,00 €
Roasted Lemon Citrus Tart	burnt meringue and white chocolate ice cream and lime. ☒	10,00 €
Grilled Banana	cocoa reduction, crunchy almonds and coconut ice cream.	10,00 €
Classic milk Caramel Pancake	burned with cane sugar and frozen rice pudding cream.	10,00 €
Iron Roasted Chocolate	with roasted caramel ice cream and burnt tangerine.	12,00 €
Crunchy Meringue	filled with cream, strawberry compote and malbec sorbet.	12,00 €
Artisan Ice Cream	(Two balls) ☒ *Ask flavors	8,00 €

VAT INCLUDED

In Argentine slang PIANTAO to define refers to being crazy about someone or something in a romantic way.

For Argentines, the best way to explain that Argentines like to explain the meaning of "I am Piantao" by referring to the lyrics of a tango composed by Astor Piazzolla and Horacio Ferrer, "BALADA PARA UN LOCO." 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!*

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

...

