



PIANTAO MENU

~ SUGGESTIONS OF THE DAY ~

TRIO OF (CANDY) CHORIZO (PROVOLONE CHEESE WITH TOMATE, SMOKED PEPPERS JALAPEÑOS AND CORIANDER)	14.00 €
SMOKED BURRATINE WITH ORANGE FIREWOOD, GRILLED PEPPERS AND BLACK OLIVES	19.00 €
GRILLED IBERIAN PORK'S SECRET	32.00 €
1/2 (OR HALF) GRILLED CAMPER CHICKEN Breed: D.O. Label Rouge	28.00 €

THE AGE OF THE MEAT

WAGYU SIRLOIN <i>Origin: Japan D.O. Miyazaki</i> 30 days of maturation	66.00 € /180 gr.
NEW YORK STEAK HOLSTEIN <i>Origin: Austria</i> 40 days of maturation	55.00 € /500 gr.
SIMMENTAL CHOP <i>Origin: Germany</i> 50 days of maturation	89.00 € /kg.
Friesian Chop <i>Origin: Netherlands</i> 60 days of maturation	110.00 € /kg.
GALICIAN BLOND PREMIUM CHOP <i>Origin: Spain</i> 90 days of maturation	130.00 € /kg.



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 rosmary, slowly grilled.	22,00 €
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.	13,00 €
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.	21,00 €

~ THE TUBERS ~

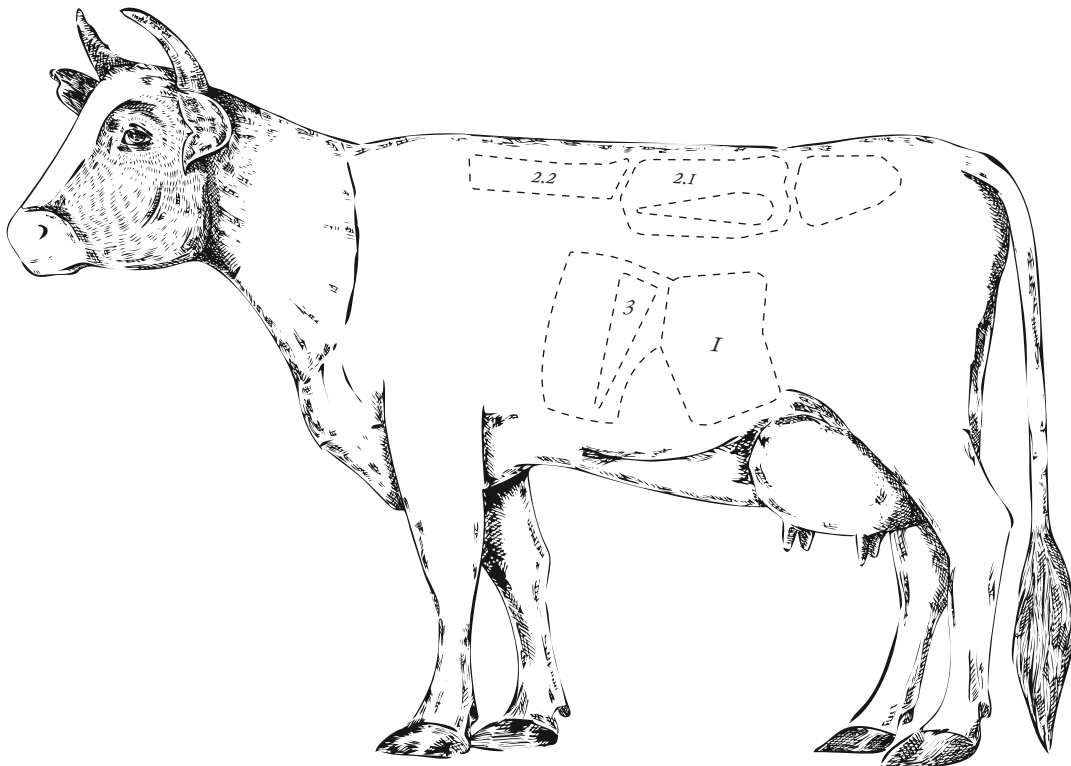
House Fries	french fries candied in wayu fat.	8,00 €
Trucker Potato	stuffed with parmesan cheese and spring onion.	9,50 €
Sweet Potato Fries	with yellow peppers sauce.	8,00 €
Roasted Sweet Potato	with cane sugar and beef glaze.	9,50 €

VAT INCLUDED

~ 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.	13,00 €
Creole Sausage (Trademark)	100% noble cuts and spices.	9,90 €
Patagonian Chorizo	70% lamb. 30% pork and spices.	9,90 €



VAT INCLUDED

~ SELECTED PIECES ~

Young Calves From La Pampa. 40 day Dry Aged.

1- Flap Steak 	<i>Premium from Uruguay.</i> <i>Aged 30 days.</i> *Medium or medium well.	30,00 €
2.1- Sirlion Steak 	<i>Premium from La Pampa Argentina.</i> <i>Aged 30 days.</i> *Medium or medium well.	32,00 €
2.2- Ribeye Steak 	<i>Premium from La Pampa Argentina.</i> <i>Aged 30 days.</i> *Rare or Medium.	36,00 €
3- Black Angus Premium Hanger Steak 	<i>Premium from Nebraska, United States.</i> <i>Aged 30 days.</i> *Medium or medium well.	39,00 €
Rump Cap 	Black Angus <i>Aged 30 days.</i>	39,00 €
Flanken-cut short ribs 	Angus certificated <i>Aged 30 days.</i>	39,00 €
Smoked Beef Rib Ember Roasting 	Hereford <i>Aged 40 days.</i>	49,00 €
Wagyu Sirlion Steak 	Pampa Argentina <i>Aged 40 days.</i>	89,00 €

* Consult the suggestion of the day *















VAT INCLUDED

≈ DESSERTS ≈

Our Cheesecake	and caramel milk.	12,00 €
Airy Chocotorta	moist chocolate biscuit, creamy caramel milk and smoked ice cream. ☒	12,00 €
Roasted Lemon Citrus Tart	burnt meringue and lemon pie ice cream.	10,00 €
Grilled Banana	cocoa reduction, crunchy almonds and coconut ice cream.	10,00 €
Classic Pancake of Caramel milk	burnt with cane sugar and frozen rice pudding cream.	10,00 €
Iron Roasted Chocolate	with roasted caramel ice cream and burnt tangerine.	12,00 €
Pavlova with Strawberry	Crunchy meringue filled with cream, strawberry compote and malbec sorbet.	12,00 €
Artisian Ice Cream	(Two balls) *Ask flavors	8,00 €

VAT INCLUDED

~ ALLERGENS LIST ~












































BREAD	GLUTEN	CRUSTACEANS	MOLLUSKS	EGG	FISH	MILK	NUTS	PEANUTS	SOY	MUSTARD	SESAME	CELERY	SULPHITES	ALTRAMUCES
CHEESE BREAD ROLLS														
PUFF PASTRY														
BREADSTICKS														
SMOKED BUTTER														
MINI BOOK														

CAPTION



Contains the allergen.

~ ALLERGENS LIST ~










































STARTERS	GLUTEN	CRUSTACEANS	MOLLUSKS	EGG	FISH	MILK	NUTS	PEANUTS	SOY	MUSTARD	SESAME	CELERY	SULPHITES	ALTRAMUCES
CREOLE PATTY														
SEASONAL TOMATOES														
SMOKED ROAST CROQUETTES														
ANGUS GIZZARDS														
RIBEYE STEAK TARTAR														
GRILLED PROVOLONE														
COW CARPACCIO														

CAPTION




Contains the allergen.

~ ALLERGENS LIST ~

VEGETABLES	GLUTEN	CRUSTACEANS	MOLLUSKS	EGG	FISH	MILK	NUTS	PEANUTS	SOY	MUSTARD	SESAME	CELERY	SULPHITES	ALTRAMUCES
TUDELA'S LETTUCE														
SMOKED PEPPERS														
CHINESSE EGGPLANT														
WHITE SPARAGUS														
ANTICHOKES														
AURUGULA SALAD														
SEASONAL TOMATOES														

CAPTION



Contains the allergen.

~ ALLERGENS LIST ~

TUBERS

GLUTEN
CRUSTACEANS
MOLLUSKS
EGG
FISH
MILK
NUTS
PEANUTS
SOY
MUSTARD
SESAME
CELERY
SULPHITES
ALTRAMUCES

HOME-FRIED POTATOES

BAKED POTATO



PURPLE SWEET POTATO



EMBER-ROASTED
SWEET POTATO



HOMEMADE SAUSAGES

ONION BLOOD SAUSAGE

CREOLE SAUSAGE



PATAGONIAN CHORIZO



CAPTION



Contains the allergen.

~ ALLERGENS LIST ~

	GLUTEN	CRUSTACEANS	MOLLUSKS	EGG	FISH	MILK	NUTS	PEANUTS	SOY	MUSTARD	SESAME	CELERY	SULPHITES	ALTRAMUCES
YOUNG CALVES FROM LA PAMPA														

RIB-EYE STEAK

SIRLOIN STEAK

FLAP STEAK

SELECTED BLACK ANGUS
HANGER STEAK

WAGYU SIRLOIN STEAK

FORM THE WORLD

FLANKEN-CUT SHORT RIBS

SMOKED BEEF RIBS EMBER








































































































RUMP CAP

CAPTION



Contains the allergen.

~ ALLERGENS LIST ~

DESSERTS	GLUTEN	CRUSTACEANS	MOLLUSKS	EGG	FISH	MILK	NUTS	PEANUTS	SOY	MUSTARD	SESAME	CELERY	SULPHITES	ALTRAMUCES
HOMEMADE CHEESECAKE														
AIRY CHOCOTORTA														
ROASTED LEMON CITRUS TARTA														
DULCE DE LECHE CLASSIC PANCAKE														
CHOCOLATE ICE CREAM														
VANILLA ICE CREAM														
DULCE DE LECHE ICE CREAM														
SMOKED WHIPPED ICE CREAM														
IRON ROASTED CHOCOLATE														
GRILLED BANANA														
PAVLOVA														

CAPTION



Contains the allergen.

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!*

...

