

~ SUGGESTIONS OF THE DAY ~

TRIO OF ARTESANAL CHORIZOS: 15.00 €
PEPPERS, PROVOLONE CHEESE, JALAPEÑOS

SMOKED BURRATINE WITH ORANGE FIREWOOD, 19.00 €
PEPPERS AND OLIVE CREAM

GRILLED AND MARINATED IBERIAN PORK'S SECRET 33.00 €

1/2 (HALF) CAMPAIGN CHICKEN ROASTED WITH ÑORAS 28.00 €
(RED PEPPER) PAST
Breed: D.O. Label Rouge

THE AGE OF THE MEAT

WAGYU FLAP STEAK A5 69,00 € /200 gr.
Buey O.D. / Miyazaki, Japan
Infiltration 12/12 - Taste 10/12 - Tenderness 9/12

T-BONE AT WEIGHT 90,00 € /kilo
Milk cow / Ayrshire / Finland
Infiltration 9/12 - Taste 9/12 - Tenderness 9/12



A decorative horizontal frame with a double-line border and ornate, scalloped ends. Inside the frame, the word "STARTERS" is written in a bold, serif, all-caps font. Small black dots are positioned at the center of each end of the frame.

STARTERS

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

AVAILABLE INFORMATION ON FOOD ALLERGIES AND INTOLERANCES



SIDE DISHES

~ 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 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 ~

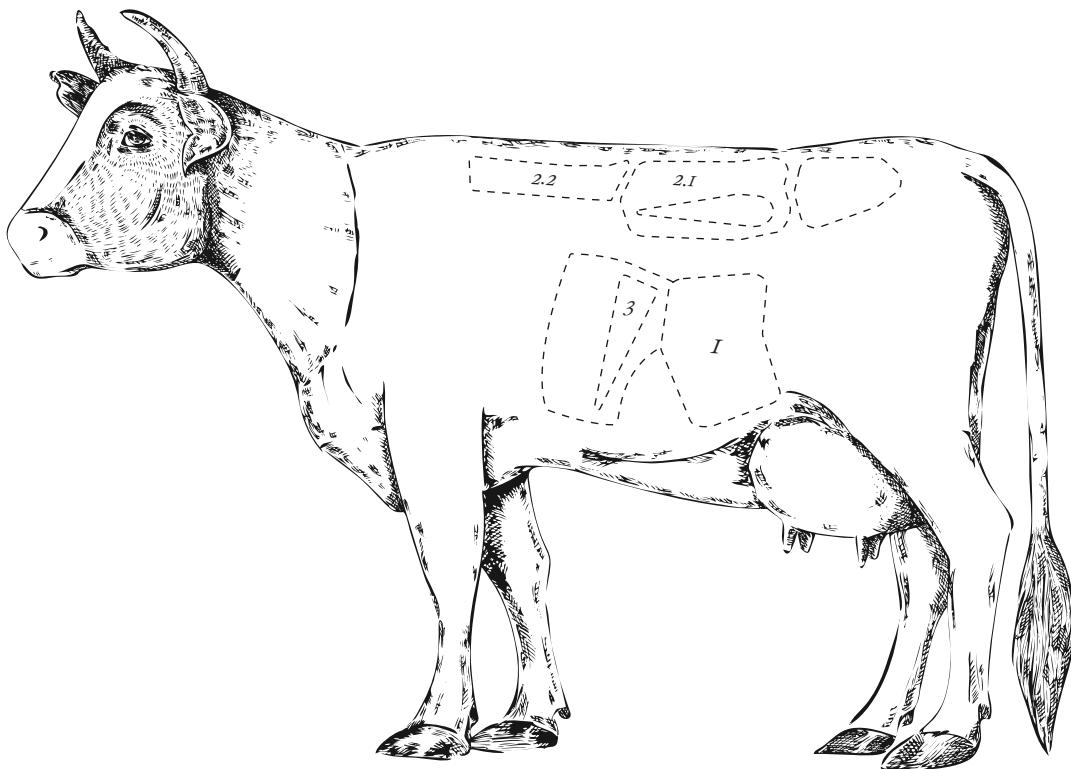
House Fries	french fries candied in wayu fat.	8,00 €
Trucker Potato	stuffed with parmesan cheese and spring onion.	9,50 €
Sweet Potato Fries	with yellow peppers sauce.	8,00 €
Roasted Sweet Potato	with cane sugar and beef glaze.	9,50 €

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

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~ PREMIUM SELECTED PIECES ~

Ribeye Steak from the 4th ribs 	37,00 €
Young Novillo / Aberdeen Angus / Pampa Argentina Infiltration 9/12 - Taste 8/12 - Tenderness 9/12	
Sirlion Steak special selection from 6th ribs 	33,00 €
Young Novillo / Aberdeen Angus / Pampa Argentina Infiltration 7/12 - Taste 8/12 - Tenderness 8/12	
Selected Premium Hanger Steak 	39,00 €
Young Novillo / Black Angus / Nebraska, USA Infiltration 9/12 - Taste 10/12 - Tenderness 9/12	
Smoked Beef Rib cooked 5 hours 	90,00 € /kg.
Black Angus / Queensland, Australia Infiltration 9/12 - Taste 9/12 - Tenderness 9/12	
New York Steak aged 50 days 	55,00 € /500 gr.
Friesian cow / Netherlands Infiltration 9/12 - Taste 9/12 - Tenderness 9/12	
Wagyu Sirloin A5 	68,00 € /180 gr.
Buey Japonés O.D. Miyazaki Infiltration 11/12 - Taste 11/12 - Tenderness 12/12	
Piantao's selected Chop 50 days 	90,00 € /kg.
Old cow / Holstein / Oriental Europe Infiltration 8/12 - Taste 8/12 - Tenderness 8/12	
Premium Chop 120 days 	140,00 € /kg.
Old cow / Blond / Galicia, Spain Infiltration 8/12 - Taste 8/12 - Tenderness 8/12	

Consult the suggestion of the day

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!*

...

