

PIANTAO EXPERIENCE

Available from Wednesday to Friday.

≈ STARTERS ≈ *(to share)*

HOMEMADE BREAD

HOMEMADE PATÉ
WITH WHOLE GRAIN MUSTARD AND PEAR CHUTNEY

ARGENTINIAN EMPANADA (2 u.)
KNIFE-CUT RIBEYE WITH YASGUA SAUCE

VITELLO TONNATO
FROM SMOKED PICANHA, CAPERS, AND SWEET CHILI EXTRACTION

≈ MAINS ≈ *(one option per guest)*

PICANHA

STRIPLOIN STEAK

RIBEYE STEAK

1/2 FREE-RANGE GRILLED CHICKEN

ACCOMPAINED BY:

GREEN SALAD / FRENCH FRIES / ROASTED PEPPERS

≈ DESSERTS ≈ *one dessert for two*

ROASTED LEMON CITRUS PIE
BURNT MERINGUE, AND LEMON PIE ICE CREAM

OUR CHEESECAKE WITH CARAMEL MILK

60 €
per diner

**This experience does not include drinks.*

STARTERS



House Bread with Smoked butter & Appetizer 2,90 €

≈ STARTERS ≈

Cecina	smoked black angus cecina.	17,00 €
Vitello Tonnato	smoked picanha, capers and sweet chili extraction.	14,90 €
Smoked Beef Tongue	with vegetable pickle.	14,90 €
Burratina	with fire-roasted seasonal tomatoes, red pesto, and gremolata sauce.	15,00 €
Steak Tartare	Ribeye tartare with eggplant aioli, fermented chili, grilled bone marrow, and homemade crackers.	29,90 €
Patagonian Prawns Fire-Roasted	with a Latin salad.	25,90 €
Smoked Short Rib Croquettes	without bechamel with fresh dill emulsion.	12,00 €
Argentinian Empanada (2 u.)	knife-cut ribeye with Yasgua sauce.	12,90 €
60-Day Aged Provolone Grilled	tomatoes from mendoza, oregano and watercress leaves	19,90 €

VAT INCLUDED

ALLERGY AND INTOLERANCE INFORMATION AVAILABLE UPON REQUEST

SIDES



≈ SALADS ≈

Arugula Salad	roasted tomatoes with thyme, balsamic vinaigrette, and parmesan.	12,90 €
Grilled Tudela Lettuce Hearts	with avocado, padrón peppers and dill sauce.	16,00 €
Green Salad	seasonal lettuces, red onion, oil, vinegar, and salt.	12,90 €

≈ TUBERS ≈

House Fries		7,90 €
Truck Driver's Stuffed Potato	filled with ricotta.	9,90 €
Sweet Potato Sticks	deep fried crispy sweet potato sticks.	8,90 €
Coal-Baked Sweet Potato	with cane sugar glazed and veal jus.	9,90 €

≈ GRILLED VEGETABLES ≈

Roasted Pumpkin	with rosemary honey, creamy goat cheese, arugula, watercress, and pecans.	14,90 €
Smoked Peppers	with orange wood and fermented cabbage ajada.	18,00 €
Chinese Eggplant	burnt jalapeño emulsion and crispy seeds.	14,00 €
Grilled Leeks	with smoked burrata velouté	12,90 €

VAT INCLUDED

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≈ GRILL ≈

Criollo Sausage Registered Trademark	100% noble pork cuts and spices.	10,90 €
Homemade Chistorra	with piparras.	12,50 €
Angus Sweetbreads	marinated in milk and rosemary, slowly grilled.	29,90 €
Pork Loin	grilled Marinated Front iberian pork loin.	32,00 €
Picanha	Young Steer / Black Angus / Argentine Pampas Marbling 8/12 - Flavor 8/12 - Tenderness 8/12	45,00 € / 400 gr.
Ribeye Steak	Young Steer / Aberdeen Angus / Argentine Pampas Marbling 9/12 - Flavor 9/12 - Tenderness 9/12	37,00 € / 330 gr. 58,00 € / 500 gr.
Striploin Steak	Young Steer / Aberdeen Angus / Argentine Pampas Marbling 8/12 - Flavor 8/12 - Tenderness 8/12	35,00 € / 330 gr.
Flank Seak	Young Steer / Angus / Argentina Marbling 8/12 - Flavor 8/12 - Tenderness 8/12	35,00 € / 330 gr.
Short Rib Strip	Young Steer / Angus / Argentina Marbling 8/12 - Flavor 8/12 - Tenderness 8/12	32,00 € / 330 gr.
1/2 Free-Range Grilled Chicken	with roasted carrots and fresh chimichurri.	29,00 €

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~ PREMIUM CUT SELECTION ~

Prime Skirt Steak  49,90 € / 330 g.
Heavy Steer / Black Angus / Nebraska, USA
Marbling 10/12 - Flavor 10/12 - Tenderness 10/12

50-Day Aged New York Steak  75,00 € / 500 g.
Frisian Cow / Netherlands
Marbling 9/12 - Flavor 9/12 - Tenderness 9/12

Piantao Signature Chop 50 Days  125,00 € / kg.
Old Cow / Holstein / Eastern Europe
Marbling 9/12 - Flavor 9/12 - Tenderness 9/12

T-Bone Ayrshire Cow 30 Days  105,00 € / kg.
Dairy Cow / Ayrshire / Finland
Marbling 9/12 - Flavor 9/12 - Tenderness 10/12

VAT INCLUDED

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*"PIANTAO" is an Argentine lunfardo term meaning
being romantically crazy about something or someone.*

*It is best described in the lyrics of the tango "Balada para un Loco"
by Astor Piazzolla and Horacio Ferrer.*

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*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!*

...

