



DAILY SUGGESTIONS

ROASTED PUMPKIN WITH ROSEMARY HONEY,
CREAMY GOAT CHEESE, ARUGULA, WATERCRESS, AND PECANS

14 €

BURRATA WITH FIRE-ROASTED TOMATOES
RED PESTO, AND GREMOLATA SAUCE

17 €

1/2 GRILLED FREE-RANGE CHICKEN
Breed: D.O. Label Rouge

33 €

OX PICANHA
DRY AGED FOR 60 DAYS

178 € / kg.



STARTERS



Homemade grilled bread with smoked butter
and aperitif accompanied with appetizer. 3,90 €

≈ STARTERS ≈

Vitello Tonatto	Roasted Argentine striploin, tonnato sauce, olives, capers, and chili.	21,00 €
Cecina	Japanese Wagyu smoked cecina.	29,90 €
Steak Tartare	Ribeye tartare with eggplant aioli, fermented chili, grilled bone marrow, and homemade crackers.	31,90 €
Smoked Short Rib Croquettes	Bechamel-free, with fresh dill emulsion.	17,90 €
60-Day Aged Grilled Provolone	With roasted peppers, oregano and watercress leaves.	24,00 €
Angus Sweetbreads	Marinated in milk and rosemary, slow-grilled.	29,90 €
Argentinian Empanada	Knife-cut ribeye with yasgua sauce.	10,90 €

VAT INCLUDED

ALLERGY AND INTOLERANCE INFORMATION AVAILABLE UPON REQUEST

SIDES



≈ SALADS ≈

Arugula Salad	with roasted tomatoes, thyme, balsamic vinaigrette and D.O. Parmesan.	15,50 €
Grilled Tudela Lettuce Hearts	with avocado, padron peppers and dill sauce.	16,00 €
Green Salad	seasonal lettuces, red onion, oil, vinegar and salt.	12,90 €

≈ TUBERS ≈

Home Made Fries	confit in wagyu fat.	9,00 €
Coal-Baked Sweet Potato	with cane sugar and glaze and veal jus.	11,90 €
Robuchon Mashed Potato	with demi-glace and chive.	11,00 €

≈ GRILLED VEGETABLES ≈

Grilled Tudela Artichoke	with cured Iberian pork jowl and purple potato parmentier.	25,00 €
Grilled Asparagus	with saffron hollandaise.	22,00 €
Grilled Leeks	with smoked burrata velouté.	12,90 €
Smoked Peppers	with orange wood and fermented cabbage ajada.	18,00 €

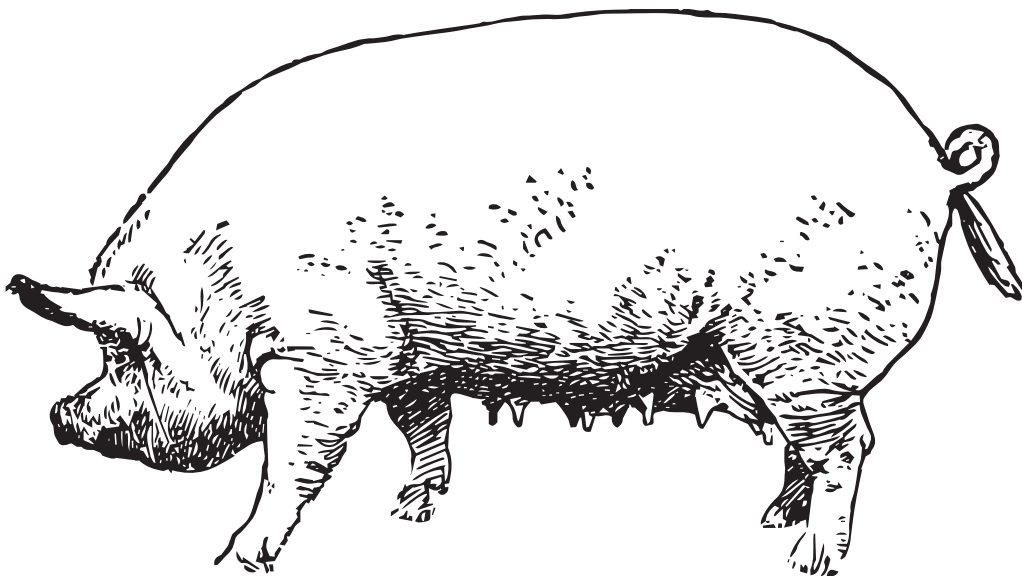
VAT INCLUDED

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~ HOMEMADE CHARCUTERIE ~

Homemade with the best cuts of pork and natural spices. No additives.

Criollo Sausage Registered Trademark	100% noble pork cuts and spices.	10,90 €
Chistorra with Piparras	100% noble pork cuts and smoked paprika.	12,50 €





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~ PREMIUM CUT SELECTION ~

Pre-weighted Cuts

W Angus Striploin 	72,00 € / 400 g.
Steer / Cross between Wagyu and Angus breeds / Argentine Pampas Marbling 11/12 - Flavor 10/12 - Tenderness 11/12	
Black Angus Picanha 	48,00 € / 400 g.
Young Steer / Black Angus / Argentine Pampas Marbling 8/12 - Flavor 8/12 - Tenderness 8/12	
Ribeye Steak 	47,00 € / 330 g.
Young Steer / Aberdeen Angus / Argentine Pampas Marbling 9/12 - Flavor 9/12 - Tenderness 9/12	
Flank Steak 	39,00 € / 330 g.
Young Steer / Aberdeen Angus / Argentine Pampas Marbling 8/12 - Flavor 8/12 - Tenderness 8/12	
Prime Skirt Steak 	49,90 € / 330 g.
Heavy Steer / Black Angus / Nebraska, USA Marbling 10/12 - Flavor 10/12 - Tenderness 10/12	
Ribeye Experience (Eye & Cap) 	79,00 € / 500 g.
Young Steer / Aberdeen Angus / Argentine Pampas Marbling 9/12 - Flavor 9/12 - Tenderness 9/12	

Consult the suggestion of the day

VAT INCLUDED

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~ PREMIUM CUT SELECTION ~

Bone-In

50-Day Aged New York Steak  Frisian Cow / Netherlands Marbling 9/12 - Flavor 9/12 - Tenderness 9/12	75,00 € / 500 g.
Piantao Signature Chop 50 Days  Old Cow / Holstein / Eastern Europe Marbling 9/12 - Flavor 9/12 - Tenderness 9/12	125,00 € / kg.
T-Bone Ayrshire Cow 30 Days  Dairy Cow / Ayrshire / Finland Marbling 9/12 - Flavor 9/12 - Tenderness 10/12	105,00 € / kg.
National Wagyu Chop 200 Days  Only dry-aged Wagyu in the world / Spain Marbling 12/12 - Flavor 12/12 - Tenderness 12/12	280,00 € / kg.