

# HOMEMADE CHARCUTERIE

IBERIAN PORK TERRINE WITH CANARD FOIE GRAS  
PORT-POACHED FIGS, RED BERRY CHUTNEY, MUSTARDS AND HOMEMADE PICKLES.

18 €

SCARLET IBERIAN TONGUE  
PICKLED CARROT ESCABECHE AND ORANGE GASTRIQUE.

16,90 €

HOMEMADE PÂTE WITH BLACK TRUFFLE  
MUSTARDS AND HOMEMADE PICKLES

12,90 €



## DAILY SUGGESTIONS

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

14 €

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

33 €

OLD GALICIAN COW CHOP  
90 DAYS DRY AGE, GALICIA

180 € / kg.

# STARTERS



Grilled homemade bread with beef tallow,  
served with smoke butter and a pumpkin,  
carrot, and goat cheese appetizer. 3,90 €

## ≈ STARTERS ≈

Vitello Tonatto	roasted Argentine striploin, tonnato sauce, olives, capers, and chili.	21,00 €
Cecina	Japanese Wagyu smoked cecina.	29,90 €
Burrata	with fire-roasted tomatoes red pesto and gremolata sauce	17,00 €
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 €
Grilled Tudela Artichoke	with cured Iberian pork jowl and purple potato parmentier.	25,00 €
Angus Sweetbreads	marinated in milk and rosemary, slow-grilled.	29,90 €
Argentinian Empanada	knife-cut ribeye with yasgua sauce.	10,90 €

VAT INCLUDED

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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 Asparagus	with burned aubergine alioli, olive juice and endive salad	22,00 €
Grilled Leeks	with smoked burrata velouté.	12,90 €
Smoked Peppers	with orange wood and fermented cabbage ajada.	18,00 €

VAT INCLUDED

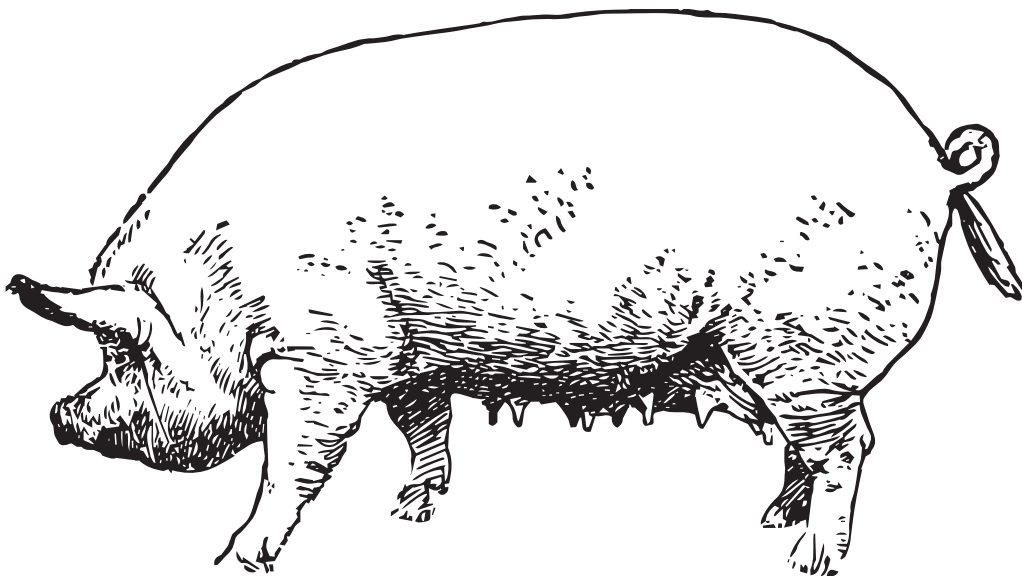
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## ~ HOMEMADE CHARCUTERIE ~

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 €
Argentinian Black Pudding	with spring onions and snout.	10,90 €









VAT INCLUDED

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## ≈ GRASS-FED HEAVY STEER SELECTION ≈

<b>W Angus Striploin</b> 	89,00 € / 400 g.
Steer / Cross between Wagyu and Angus breeds / Argentine Pampas Marbling 11/12 - Flavor 10/12 - Tenderness 11/12	
<b>Black Angus Picanha</b> 	48,00 € / 400 g.
Young Steer / Black Angus / Argentine Pampas Marbling 8/12 - Flavor 8/12 - Tenderness 8/12	
<b>Ribeye Steak</b> 	47,00 € / 330 g.
Young Steer / Aberdeen Angus / Argentine Pampas Marbling 9/12 - Flavor 9/12 - Tenderness 9/12	
<b>Flank Steak</b> 	40,00 € / 330 g.
Young Steer / Aberdeen Angus / Argentine Pampas Marbling 8/12 - Flavor 8/12 - Tenderness 8/12	
<b>Prime Skirt Steak</b> 	49,90 € / 330 g.
Heavy Steer / Black Angus / Nebraska, USA Marbling 10/12 - Flavor 10/12 - Tenderness 10/12	
<b>Ribeye Experience (Eye &amp; Cap)</b> 	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 ~

<b>50-Day Aged New York Steak</b> 	75,00 € / 500 g.
Frisian Cow / Netherlands Marbling 9/12 - Flavor 9/12 - Tenderness 9/12	
<b>Piantao Signature Chop 50 Days</b> 	125,00 € / kg.
Old Cow / Holstein / Eastern Europe Marbling 9/12 - Flavor 9/12 - Tenderness 9/12	
<b>T-Bone Ayrshire Cow 30 Days</b> 	105,00 € / kg.
Dairy Cow / Ayrshire / Finland Marbling 9/12 - Flavor 9/12 - Tenderness 10/12	
<b>National Wagyu Chop 200 Days</b> 	190,00 € / kg.
Only dry-aged Wagyu in the world / Spain Marbling 12/12 - Flavor 12/12 - Tenderness 12/12	

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VAT INCLUDED

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