

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.

14,90 €

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

35 €

OLD GALICIAN COW CHOP
90 DAYS DRY AGE, GALICIA

185 € / kg.

STARTERS



Grilled homemade bread with beef tallow, cheese bread with yuca flour, served with smoked butter, alongside 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.	45,00 €
Burrata	with fire-roasted tomatoes red pesto and gremolata sauce	18,00 €
Steak Tartare	ribeye tartare with eggplant aioli, fermented chili, grilled bone marrow, and homemade crackers.	33,00 €
Smoked Short Rib Croquettes	bechamel-free, with fresh dill emulsion. <i>(6-piece portion)</i>	19,00 €
60-Day Aged Grilled Provolone	with roasted peppers, oregano and watercress leaves.	25,00 €
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

ALLERGY AND INTOLERANCE INFORMATION AVAILABLE UPON REQUEST

SIDES



≈ SALADS ≈

Arugula Salad	with roasted tomatoes, thyme, balsamic vinaigrette and D.O. Parmesan.	16,50 €
Grilled Tudela Lettuce Hearts	with avocado, padron peppers and dill sauce.	17,00 €
Green Salad	seasonal lettuces, red onion, oil, vinegar and salt.	14,00 €

≈ 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.	12,00 €

≈ 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.	19,00 €

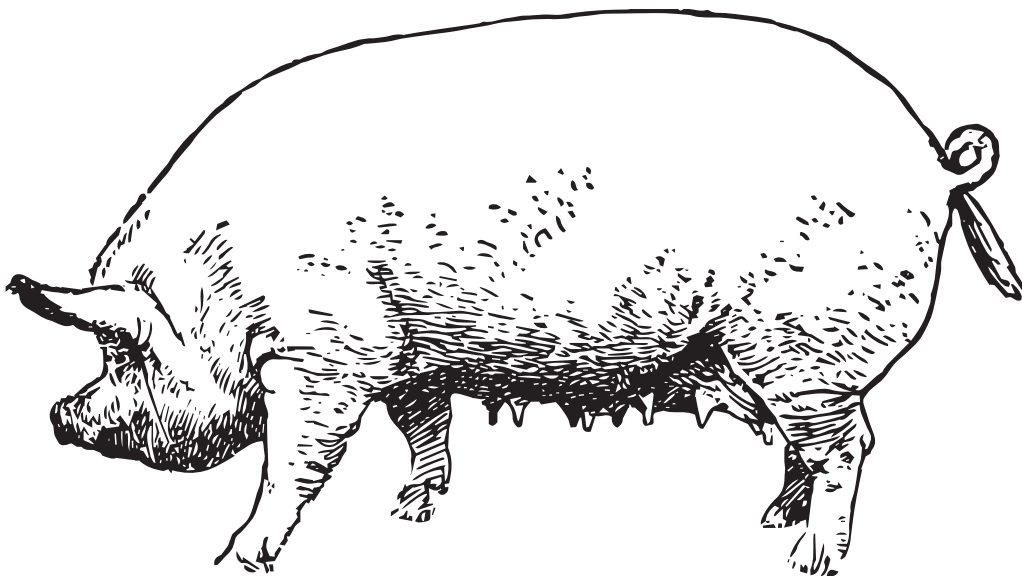
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~ HOMEMADE CHARCUTERIE ~

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

Criollo Sausage Registered Trademark	100% noble pork cuts and spices.	12,00 €
Chistorra with Piparras	100% noble pork cuts and smoked paprika.	13,50 €
Argentinian Black Pudding	with onion and spices.	12,00 €



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≈ GRASS-FED HEAVY STEER SELECTION ≈

W Angus Striploin 	89,00 € / 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 	52,00 € / 330 gr.
Young Steer / Aberdeen Angus / Argentine Pampas Marbling 9/12 - Flavor 9/12 - Tenderness 9/12	
Flank Steak 	42,00 € / 330 g.
Young Steer / Aberdeen Angus / Argentine Pampas Marbling 8/12 - Flavor 8/12 - Tenderness 8/12	
Prime Skirt Steak 	52,00 € / 330 gr.
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

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~ PREMIUM CUT SELECTION ~

50-Day Aged New York Steak  Frisian Cow / Netherlands Marbling 9/12 - Flavor 9/12 - Tenderness 9/12	78,00 € / 500 g.
Piantao Signature Chop 50 Days  Old Cow / Holstein / Eastern Europe Marbling 9/12 - Flavor 9/12 - Tenderness 9/12	130,00 € / kg.
T-Bone Ayrshire Cow 30 Days  Dairy Cow / Ayrshire / Finland Marbling 9/12 - Flavor 9/12 - Tenderness 10/12	108,00 € / kg.
National Wagyu Chop 200 Days  Only dry-aged Wagyu in the world / Spain Marbling 12/12 - Flavor 12/12 - Tenderness 12/12	190,00 € / kg.

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