

PIANTAO EXPERIENCE

Available from Wednesday to Friday. Two-person minimum.

≈ 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)*

STRIPLOIN STEAK

1/2 FREE-RANGE GRILLED CHICKEN

IBERIAN PORK PLUMA

ARGENTINE SKIRT STEAK

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	24-month cured beef cecina.	17,00 €
Vitello Tonnato	Smoked rump cap vitello tonnato, tonnato sauce, black olives, capers and chili oil.	14,90 €
Burratina From Puglia	cherry tomatoes roasted over open flame and gremolata sauce.	18,00 €
Scarlet Smoked Tongue	with vegetable escabeche.	16,90 €
Steak Tartare	Argentine chuck steak tartare, pickles, house dressing and bone marrow on the grill.	33,00 €
Patagonian Prawns Fire-Roasted	with fresh mango salad.	25,90 €
Smoked Short Rib Croquettes	without bechamel with fresh dill emulsion. (4-piece portion)	13,00 €
60-Day Aged Provolone Grilled	roasted peppers and watercress leaves.	25,00 €
Argentinian Empanada (2 u.)	knife-cut ribeye with Yagua sauce.	12,90 €

VAT INCLUDED

ALLERGY AND INTOLERANCE INFORMATION AVAILABLE UPON REQUEST

SIDES



≈ SALADS ≈

Baby Rocket	roasted cherry tomatoes, balsamic vinaigrette and PDO Parmesan.	16,50 €
Grilled Lettuce Hearts	avocado, Padrón peppers, watercress and fresh dill emulsion.	17,00 €
Green Salad	seasonal lettuces, red onion and endives with classic vinaigrette.	14,00 €

≈ TUBERS ≈

House Fries	Double-cooked house fries	7,90 €
Truck Driver's Stuffed Potato	with ricotta and spring onion.	11,00 €
Crispy Sweet Potato Batons	with chili powder.	9,90 €
Coal-Baked Sweet Potato	with cane sugar glazed and veal jus.	11,90 €

≈ GRILLED VEGETABLES ≈

Roasted Pumpkin	creamy goat's cheese, dressed leaves and pecan nuts.	14,90 €
Smoked Peppers	with orange wood and fermented cabbage ajada.	19,00 €
Chinese Eggplant	roasted in embers, roasted jalapeño emulsion and toasted seeds.	15,00 €
Grilled Leeks	with smoked burratina velouté and bacon powder.	12,90 €

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≈ GRILL ≈

ARTISAN CHARCUTERIE

House-made preparations using Iberian pork and European beef, crafted by hand, respecting the time each process requires, seeking depth and flavour in every preparation.

Criollo Sausage Registered Trademark	100% pork and natural spices.	12,00 €
Argentinian Black Pudding	fresh Argentine-style (with spring onion) black pudding.	12,00 €
Homemade Chistorra	100% pork, smoked paprika from La Vera and flame-grilled piparras	12,50 €
Angus Sweetbreads	marinated in milk and rosemary, slowly grilled.	29,90 €
1/2 Free-Range Grilled Chicken	with roasted carrots and fresh chimichurri.	32,00 €
Flank Seak	Young Steer / Angus / Argentina Marbling 8/12 - Flavor 8/12 - Tenderness 8/12	35,00 € / 330 gr.
Young Beef Short Ribs	5 hours slow-roasted.	39,00 € / 400 gr.
Picanha	Young Steer / Aberdeen Angus / Argentine Pampas Marbling 8/12 - Flavor 8/12 - Tenderness 8/12	48,00 € / 400 gr.
Ribeye Steak	Young Steer / Aberdeen Angus / Argentine Pampas Marbling 9/12 - Flavor 9/12 - Tenderness 9/12	38,00 € / 330 gr.
Prime Skirt Steak	Heavy Steer / Black Angus / Argentine Pampas Infiltración 10/12 - Sabor 10/12 - Terneza 10/12	52,00 € / 330 gr.
Striploin Steak	Young Steer / Aberdeen Angus / Argentine Pampas Marbling 9/12 - Flavor 9/12 - Tenderness 9/12	38,00 € / 330 gr.
Ribeye Experience (Eye and Cap)	Young Steer / Angus / Argentina Marbling 9/12 - Flavor 9/12 - Tenderness 9/12	58,00 € / 500 gr.

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≈ PREMIUM CUT SELECTION ≈

50-Day Aged New York Steak

78,00 € / 500 g.

Frisian Cow / Netherlands

Marbling 9/12 - Flavor 9/12 - Tenderness 9/12

Piantao Signature Chop 50 Days

130,00 € / kg.

Old Cow / Holstein / Eastern Europe

Marbling 9/12 - Flavor 9/12 - Tenderness 9/12

T-Bone Ayrshire Cow 30 Days

108,00 € / 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!*

*Quereme así, piantao, piantao, piantao...
Abrite los amores que vamos a intentar
la mágica locura total de revivir...
¡Vení, volá, vení! ¡larai-larai-lará!*

...

