

ARTISANAL CHARCUTERIE

House-made products crafted from Iberian pork, fowls and European beef.
We rely on traditional, artisanal methods, respecting the time required for each process to achieve deep complexity and rich flavor in every preparation.

JAPANESE A5 WAGYU CECINA

25,00 €

IBERIAN PORK TERRINE

WITH CANARD FOIE GRAS, RED BERRY CHUTNEY, AND HOUSE-MADE PICKLES

18,00 €

GRILLED SCARLET WAGYU TONGUE

WITH PICKLED CARROTS

16,90 €

HOUSE PATE COOKED IN BEEF CASING

WITH SUMMER TRUFFLE, RED & GREEN MUSTARD AND SWEET AND SOUR PICKLES

12,90 €

CRIOLLO SAUSAGE REGISTERED TRADEMARK

100 % PORK AND NATURAL SPICES

12,00 €

ARGENTINIAN BLACK PUDDING

12,00 €

100% PORK CHISTORRA

SMOKED PAPRIKA FROM LA VERA AND FLAME-SEARED PIPARRA PEPPERS

13,50 €

STARTERS



Grilled house-made bread made with beef tallow and cassava and cheese chipá; served with smoked butter and a pumpkin, carrot, and goat cheese appetizer.	3,90 €
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≈ STARTERS ≈

Vitello Tonatto	smoked picanha with tonnato sauce, black olives, capers, and chili oil.	21,00 €
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Puglian Burratina	with pickled Umami tomatoes and gremolata sauce.	18,00 €
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Grilled Marrowbone	served with 30 g. of Amur Osetra caviar.	95,00 €
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Steak Tartar	made ribeye steak, pickles and house dressing served with grilled bone marrow.	33,00 €
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Smoked Brisket Croquettes	bechamel-free, topped with fresh dill emulsion. <i>(4-piece portion)</i>	13,00 €
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60-Day Aged Grilled Provolone	with roasted peppers, oregano and watercress leaves.	25,00 €
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Grilled Artichokes	with Iberian pork jowl over purple potato parmentier.	25,00 €
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Angus Sweetbreads	marinated in milk and rosemary, flame-grilled.	29,90 €
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Argentine Empanadas	hand-cut ribeye empanadas served with yasgua sauce. <i>(2 pieces)</i>	12,00 €
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VAT INCLUDED

ALLERGY AND INTOLERANCE INFORMATION AVAILABLE UPON REQUEST

SIDES



≈ SALADS ≈

Baby Arugula	heirloom tomato, balsamic vinaigrette and PDO Parmesan cheese.	16,50 €
Grilled Lettuce Hearts	avocado, padrón peppers, watercress, and fresh dill emulsion.	17,00 €
Green Salad	seasonal lettuce, red onion, endives and a classic vinaigrette.	14,00 €

≈ TUBERS ≈

Home Made Fries	double-cooked.	9,00 €
Coal-Baked Sweet Potato	charred with cane sugar and glazed with beef stock.	11,90 €
Robuchon Mashed Potatoes	with demi-glace and chives.	12,00 €
Crispy Sweet Potato Fries	with sour chili powder.	12,00 €

≈ GRILLED VEGETABLES ≈

White Asparagus	with Iberian ham hollandaise.	22,00 €
Grilled Leeks	with smoked burratina velouté and Idiazabal cheese.	14,00 €
Smoked Peppers	with orange wood and fermented cabbage ajada.	19,00 €

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≈ GRASS-FED HEAVY STEER SELECTION ≈

Wangus Striploin 	89,00 € / 400 gr.
Steer / Cross between Wagyu and Angus breeds / Argentine Pampas Marbling 11/12 - Flavor 10/12 - Tenderness 11/12	
Black Angus Picanha 	48,00 € / 400 gr.
Young Steer / Black Angus / Argentine Pampas Marbling 8/12 - Flavor 8/12 - Tenderness 8/12	
Ribeye Steak 	52,00 € / 330 gr.
Novillo joven / Aberdeen Angus / Pampa Argentina Marbling 9/12 - Flavor 9/12 - Tenderness 9/12	
Wagyu Flank Steak 	73,00 € / 330 gr.
Wagyu / Argentina Marbling 9/12 - Flavor 9/12 - Tenderness 10/12	
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 gr.
Young Steer / Aberdeen Angus / Argentine Pampas Marbling 9/12 - Flavor 9/12 - Tenderness 9/12	

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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

National Wagyu Chop 200 Days

190,00 € / kg.

Only dry-aged Wagyu in the world / Spain

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

½ GRILLED FREE-RANGE CHICKEN

Breed: D.O. Label Rouge

35 €

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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!*

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