

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

38,00 €

HOUSE PATE COOKED IN BEEF CASING
WITH SUMMER TRUFFLE, RED & GREEN MUSTARD AND SWEET AND SOUR PICKLES

12,90 €

GRILLED SCARLET WAGYU TONGUE
WITH PICKLED CARROTS

18,50 €

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.	22,50 €
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Puglian Burratina	with pickled Umami tomatoes and gremolata sauce.	19,50 €
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Grilled Bone Marrow	served with 10 g. of Amur Osetra caviar.	40,00 €
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Steak Tartar	made ribeye steak, pickles and house dressing served with grilled bone marrow.	25,00 €
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Smoked Brisket Croquettes	bechamel-free, topped with fresh dill emulsion. <i>(4-piece portion)</i>	15,00 €
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60-Day Aged Grilled Provolone	with roasted peppers, oregano and watercress leaves.	27,00 €
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Grilled XL Artichoke	with Iberian pork jowl over purple potato parmentier.	22,00 €
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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>	12,90 €
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VAT INCLUDED

ALLERGY AND INTOLERANCE INFORMATION AVAILABLE UPON REQUEST

SIDES



≈ SALADS ≈

Baby Arugula	Blistered cherry tomatoes with a 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.	15,00 €

≈ 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 ≈

Grilled Leeks	with smoked cheese and Idiazabal cheese bechamel.	14,00 €
Smoked Peppers	with orange wood and fermented cabbage ajada.	19,00 €

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≈ GRASS-FED HEAVY STEER SELECTION ≈

Wagyu Flank Steak

73,00 € / 330 gr.

Wagyu / Argentina

Marbling 9/12 - Flavor 9/12 - Tenderness 10/12

Wangus Striploin

99,00 € / 400 gr.

Steer / Cross between Wagyu and Angus breeds / Argentine Pampas

Marbling 11/12 - Flavor 10/12 - Tenderness 11/12

Black Angus Picanha

52,00 € / 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

Prime Skirt Steak

59,50 € / 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

143,00 € / kg.

Old Cow / Holstein / Eastern Europe

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

T-Bone Ayrshire Cow 30 Days

154,00 € / kg.

Dairy Cow / Ayrshire / Finland

Marbling 9/12 - Flavor 9/12 - Tenderness 10/12

Yellow Old Special Chop 60 days

170,00 € / kg.

Old Cow / Galicia, Spain

Maturation 10/10 - Flavor 10/10 - Tenderness 10/10

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!*

*Quéreme 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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