

Starters

Beef loin Carpaccio , truffle oil, pistachios and <i>Parmigiano Reggiano</i> 24 months	19
Beef Tartare , egg yolk and pickled mustard seeds	24 Caviar (5g) 43
Japan Wagyu , Oscietra caviar and black truffle	55
Pata Negra Cured Ham	22
Wagyu Cecina	18
Beef Croquettes with mustard selection (2 pieces)	7
Tenderloin Pica-Pau with mustard sauce and matchstick potatoes	18
Foie Gras , brioche, caramelized apple with vanilla and <i>Madeira</i> wine	25
PDO Burrata , cherry-tomato confit, pine nuts and basil	22
Oscietra Caviar ^{20g} with blinis	84

Cuts

Beef served with roast cherry-tomatoes and roasted pepper romesco

Sirloin Aged for 30 days	34 / 200g	T-Bone Aged for 15 days	100 / kg
Entrecôte Aged for 30 days	38 / 250g	Chuletón Aged for 30 days	115 / kg
Tenderloin	40 / 200g	Chuletón Super Premium Aged for 45 days	250 / kg
Chateaubriand	92 / 500g	Rib Eye Wagyu Japan	550 / kg
Lomo Bajo Aged for 30 days	90 / kg	Rib Eye Kobe Japan	950 / kg

Surf & Turf

Add on **Scarlet Shrimp** 35

Sauces

Chimichurri . Black truffle mayonnaise . Béarnaise . *Café de Paris* butter . Peppers . Mushrooms . Stilton

Pregos

Beef in rustic bread, with Dijon mustard mayonnaise, served with french fries

Sirloin 22 120g Aged for 30 days	Entrecôte 24 120g Aged for 30 days	Tenderloin 26 120g
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Others

☉ Roasted Cauliflower with almond romesco	20
Hamburger with egg, cheddar cheese and smoked pork belly	21

Side dishes

French fries	6
French fries with truffle and <i>Parmigiano Reggiano</i> 24 months	14
Truffle mashed potatoes	10
Fried Mushrooms and green asparagus	8
Baked rice with smokehouse sausages	10
Piquillo Peppers	12
Creamed Spinach with 12-Month São Jorge PDO cheese	10
Grilled Vegetables	8
Lettuce Hearts with mustard and honey vinaigrette	6

ADD-ON

Alba White Truffle	14 / g
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