PARA COMPARTIR / *TO SHARE*

AL CARBÓN

PAN CON TOMATE *8*
Tomato-rubbed bread & extra virgin olive oil

TARTA DE CEBOLLA *19*
Onion tart, Parmesan & Isigny cream

FRITOS POR UNIDAD

MINI MINI CHURROS *15*
Churros with caviar

LA CROQUETA DE BUEY *11*
Braised beef croquette

EMPANADA DE JAMON Y QUESO *12*
Ham & smoked mozzarella empanada

EMPANADA DE CARNE CORTADA *13*
Beef fillet & charcoal-grilled vegetables

LA CHARCUTERÍA DE BELLOTA

PALETA DE BELLOTA IBÉRICA *25*
Iberian ham shoulder

TÁRTAR DE JAMÓN *27*
Iberian ham tartare, capers & tartare sauce

LA CHARCUTERÍA DE BUEY

CARPACCIO DE JAMON DE BUEY *22*
Beef ham carpaccio, lemon & olive oil

EL SECRETO DE VACA VIEJA *32*
Exceptional charcuterie, aged and matured for 45 days

JAMON DE BIFE ANCHO *27*
Ribeye ham

CECINA DE BUEY DE KOBE *39*
50g of Kobe beef ham

LIGERO

ENSALADA DE AGUACATE *22*
Sweet pepper, tomato, corn & grilled avocado salad

ANCHOAS DE SANTOÑA *18*
Anchovies in oil & bread

LA CRIOLLA ATÚN *26*
Marinated tuna, pico de gallo, red onion, tomato, paprika & coriander

AGUACHILE DE MELÓN Y GAMBAS *45*
Shrimp carpaccio, melon, lemon purée, caviar & jalapeños

PIQUILLOS *16*
Sweet peppers in olive oil & crispy pork pancetta

PLATOS FUERTES / *MAIN COURSES*

CARNE / *MEATS*

PICANHA DE RÉSERVA / *SIGNATURE PICANHA*

Picanha Angus
Black Angus beef picanha 45

Picanha Wagyu F1
Wagyu beef picanha 65

Picanha Wagyu Kagoshima A5
Japanese Wagyu beef picanha 95

VACUNO TRADICIONAL / *BŒUF TRADITIONNEL*

Lagrima de ternera
Hanger steak 29

Entraña
Flank steak 39

Solomillo de pastura
Filet mignon 42

GRAN ASADO PARA COMPARTIR / *SHARING PLATTERS*

Corte del silencio katana
Kagoshima Wagyu beef flank steak for 1, 2 or 3 pers. 79 / person

Chuletón de Angus
Angus ribeye for 2/3 280

Costilla real de wagyu *F1*
Wagyu Tomahawk for 2/3 490

PASTA CASERA

Sorrentino al jamón, salsa rosa
Argentinian homemade ravioli, ham & tomato cream 28

MILANESA DE BUENOS AIRES

Milanesa de Buenos Aires
Crispy pork Milanese with panko 37

POLLO / *SPRING CHICKEN*

Gallito asado
Barbecued spring chicken, fresh herbs & ají amarillo 29

PESCADO / *FISH*

Arroz de Gonzalo
Ember-cooked rice with prawns 29

Dorada real
Barbecued sea bream 36

Langosta
Braised spiny lobster, Anahi butter 145

SALSAS CASERAS

All our meats are served with our sauces

CHIMICHURRI
South American green herbs sauce

SALSA DE CEBOLLA
Cooked onion sauce, olive oil

PICO DE GALLO
Onion, tomato, chili, olive oil

VEGETALES / *VEGETABLES*

PIMIENTOS DEL PADRÓN
Mild shishito peppers 10

ESPINACAS A LA CREMA
Fresh spinach with Parmesan cream & lemon zest 14

BROCOLI A LA PARRILLA
Josper broccoli 12

PATATAS BRAVAS
Fried potatoes with spicy brava sauce 15

BERENJENAS EN ESCALIVADA
Burnt eggplants & peppers 13

ALCACHOFA
Artichokes 22