



PARA COMPARTIR / À PARTAGER

AL CARBÓN

PAN CON TOMATE 8
Tomato-rubbed bread

GUACAMOLE AHUMADO 15
Smoked guacamole

HALLOUMI A LA PARRILLA 14
Wood-fired grilled halloumi

FRITOS POR UNIDAD

CROQUETA DE QUESO FUNDIDO 9
Croquette with melted cheese

CROQUETA DE BUEY 11
Croquette with braised beef

EMPANADA DE JAMON Y QUESO 12
Ham & smoked mozzarella empanada

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

LOS MIÑON DE LA CASA

MILHOJAS IBÉRICO 15
Potato millefeuille with Bellota ham

CHURROS CON TERRINA 11
Churros with pan-seared foie gras

CHURROS CON CAVIAR 15
Caviar churros

LA CHARCUTERÍA DE BELLOTA

JAMÓN IBÉRICO DE BELLOTA 36€/50g 55€/90g
Ham 5j

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

CECINA DE BUEY DE KOBE 49
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

CEVICHE DE LUBINA 26
Half-cooked sea bass ceviche,
avocado, leche de tigre sauce

CARPACCIO BIKINI 45
Shrimp carpaccio, passion
fruit sauce & caviar

PIQUILLOS 16
Sweet peppers in olive oil
& crispy pork pancetta

PLATOS FUERTES / MAIN COURSES

CARNE / BEEF

VACUNO ESPECIAL / SIGNATURE CUTS



Lagrima de ternera
Continental beef hanger steak 29



Entraña negra
Black Angus flank steak 39



Filete mignon
Continental beef tenderloin 43
Wagyu beef tenderloin 99

VACUNO DE RÉSERVA / RESERVE BEEF



Picanha Angus
Black Angus beef picanha 48
Wagyu FI beef picanha 65



Corte del silencio katana
Bavette Miyazaki Sunflower 95



Solomillo de pastura
Continental beef filet heart 59
Wagyu beef filet heart 149

SELECCIÓN GRAN RESERVA / GRANDE RÉSERVE SELECTION



Ojo de bife ancho
Angus ribeye heart 79
Wagyu ribeye heart 154



Chuleta de vaca añejada
Dry-aged Avileña rib steak for 2/3 250
Dry-aged Cachena rib steak for 2/3 280



Costilla real de wagyu FI
Wagyu Tomahawk
for 2/3 495

CERDO, CORDERO, POLLO / PORK, LAMB, CHICKEN



Pluma Ibérica
Iberian pork
pluma 38



Costillas de cordero
Wood-fired grilled
lamb chops, mint sauce 49



Ave de corral
Free-range spit-roasted
poultry, fresh herbs 29

PESCADO / FISH



Calamares
Grilled calamari, garlic & parsley 34



Pescado del día
Catch of the day, based on availability



Lenguado asado
Roasted sole 65

SALSAS CASERAS

All our meats are served with our sauces

CHIMICHURRI

South American green herbs sauce

ROMESCO DE PIQUILLOS
Piquillos, almonds, sunflower seeds

PICO DE GALLO

Onion, tomato, chili, olive oil

ACOMPAÑAMIENTO

Our meats are served
with a signature potato



PATATAS BRAVAS

Signature potatoes,
spicy brava sauce 15



PADRÓN

Mild peppers 12



ESPÁRRAGOS ASADOS

Grilled white asparagus 18



ESPINACAS A LA CREMA

Fresh spinach with Parmesan
cream & lemon zest 14



ALCACHOFAS PEQUEÑAS

Baby artichokes 22



MAÍZ A LA PARRILLA

Grilled corn on the cob,
chimichurri cream 15