



M E N U

GROUP MENU **(FROM 4 PEOPLE)**

"CRIOLLO" MENU

€ 39.50 F/P

- Individual beef or chicken empanada.
- Cabaña salad + Criolla platter (to share per 4 people)
- Roast and flank steak with roasted or fried potatoes (served at the center of the table)
- Dessert: Chajá, brownie, cheesecake, or apple pie (to share between 2)
- Open bar: beer, soft drinks, water, or tinto de verano

Wines available in the menu (not included)

"CHULETÓN" MENU

€ 49 F/P

- Individual beef or chicken empanada
- Cabaña salad + Criolla platter (to share per 4 people)
- Aged beef ribeye with roasted or fried potatoes (served at the center of the table)
- Dessert: Chajá, brownie, cheesecake, or apple pie (to share between 2)
- Open bar: beer, soft drinks, water, or tinto de verano

Wines available in the menu (not included)

"ANGUS" MENU

€ 58 F/P

- Individual beef or chicken empanada
- Cabaña salad + Criolla platter (to share per 4 people)
- Rump Tail (boneless) with roasted or fried potatoes
(served at the center of the table)
- Dessert: Chajá, brownie, cheesecake, or apple pie (to share between 2)
- Open bar: beer, soft drinks, water, or tinto de verano

Wines available in the menu (not included)

TO BEGIN...

CREOLE EMPANADA € 3.50

Meat or chicken

BLACK PUDDING € 4.40

With brad

CREOLE TABLE € 17.50

Board with Creole chorizo, blood sausage, provolone cheese and bread.

GRILLED VEGETABLES € 13.30

Roasted seasonal vegetables.

FINGERS € 9.00

Breaded chicken strips with honey and mustard sauce.

SWEETBREAD € 16.70

Veal sweetbreads, served with bread.

OCTOPUS € 19.70

Grilled octopus with a bed of roasted vegetables.

PROVOLONE € 9.30

Baked melted provolone cheese with bread.

SALADS

CABAÑA € 13.70

Mezclum, goat cheese, walnuts, tomato jam and honey mustard sauce.

APPLE € 13.70

Mezclum, gorgonzola cheese, apple, walnuts, cherry tomatoes and balsamic reduction.

MEDITERRANEAN € 10.70

Mezclum, red onion, black olives, cherry tomatoes and cucumber.

CAPRESSE € 14.30

Baked cherry tomatoes, buffalo cheese, basil pesto, avocado and asparagus.

MILANESE

CABAÑA € 18.50

Breaded veal or chicken cutlet topped with Neapolitan sauce, melted cheese, caramelized onion, goat cheese, and arugula.

NAPOLITAN € 17.50

Breaded veal or chicken cutlet topped with Neapolitan sauce, melted cheese, ham, cherry tomatoes, and red onion.

URUGUAYAN € 18.50

Breaded veal or chicken cutlet topped with Neapolitan sauce, melted cheese, ham, cherry tomatoes, red onion, a fried egg, and bacon.

CAPRESSE € 18.50

Breaded fillet of beef or chicken, topped with Neapolitan sauce, melted cheese, mortadella, tomato, buffalo cheese with basil pesto.

VEGETARIAN € 13.50

Change any milanese witch aubergine base.

BURGUERS

URUGUAYAN € 17.00

200g beef, lettuce, tomato, gouda cheese, bacon and fried egg.

T - BONE € 17.00

200g beef, cheddar, bacon, gouda cheese, grilled onion and cilantro mayonnaise.

CABAÑA € 17.00

200g beef, arugula, goats cheese, caramelized onions, and honey mustard sauce.

NORDIC € 17.00

Salmon burger with avocado, lettuce and tomato.

MEATS

URUGUAYAN ENTRECOTE € 30.50
300 GR.

URUGUAYAN FILLET STEAK € 32.50
250 GR.

SHORT RIBS € 14.70

OUTSIDE SKIRT € 20.90

FLANK STYLE € 15.00

PIZZA STYLE FLANK STEAK € 14.50

Beef base with cheese, cherry tomatoes and onion.

SALMON € 18.50
Accompanied by roasted vegetables.

CHICKEN THIGH € 13.50

ALL OUR DISHES COME WITH
FRENCH FRIES, BEAKED POTATO OR
SALAD.

DRINKS

SOFT DRINKS € 3.20

350 ml. Coca-Cola, Coca-Cola Zero, Fanta Orange or Lemon, Sprite, Fuze Tea.

WATER € 2.20
500 ml.

BEER € 3.20
Estrella Galicia

SHANDY € 2.70
Beer whit lemon

VERMUTH € 4.00

SUMMER RED WINE € 4.00

PITCHER OF SUMMER
RED WINE € 14.00

SANGRIA € 5.00

PITCHER OF SANGRIA € 17.00

ALCOHOL DRINKS € 7.00

MEATS PREMIUM

RUMP TAIL € 65.50/KG

Tender boneless beef, tasty, from the hindquarters of the cow, characterized by its high degree of marbling (infiltrated fat) that makes it very juicy. Angus breed.

AGED BEEF € 60.00/KG

Sourced from Galician cows, its meat is of high quality and has been aged for forty days to intensify its flavor and soften its texture.

ALL PREMIUM CUTS ARE
ACCOMPANIED BY TWO SIDES
OF YOUR CHOICE.

CELLAR

RED WINES

DIAZ BAYO 8 € 4.50 € 19.50

Ribera del Duero

DIAZ BAYO 15 € 5.00 € 25.00

Ribera del Duero

CILLAR DE SILOS € 30.00

Ribera del Duero

PIO DEL RAMO ROBLE €5.00€23.50

Jumilla

PIO DEL RAMO CRIANZA € 27.00

Jumilla

CALLEJÓN DEL CRIMEN € 23.50

RESERVE - Argentine Malbec

CALLEJÓN DEL CRIMEN € 30.00

GREAT RESERVE - Malbec Argenitna

FIO € 5.00€ 23.00

Jumilla

SAN VITTORIO € 30.00

Wine from Alicante Garnacha Tintoreta

VALLOBERA € 4.50€ 23.00

Rioja

WHITE WINES

PORTA REGIA € 4.50 € 19.00

Alicante Chardonnay

TARIMA € 4.50 € 22.50

Mediterraneo - Wine from Alicante

DINAMICO € 4.50 € 19.00

Sauvignon blanc

MUSGO € 4.50 € 19.00

Verdejo

PIO DEL RAMO € 4.50 € 22.00

Jumilla Chardonnay





CAFÉ

EXPRESSO € 1.30

SMALL COFFE WITH MILK € 1.40

WHITE COFFEE € 1.20

WITH CODENSED MILK € 2.20

SMALL COFFEE WITH BRANDY € 2.20

DESSERTS

CHEESECAKE € 6.50

Dulce de leche cheesecake with banana ice cream (ice cream may contain nuts).

BROWNIE € 5.50

Whit vanilla ice cream.

CHAJÁ € 5.50

Typical Uruguayan dessert, with a sponge cake base, peaches in syrup, dulce de leche and meringue.

APPLE PIE € 6.50

Traditional style, made by us.