

# STARTERS



TO BEGIN · TO SHARE

AND STIMULATE THE APPETITE

## **Bread with aioli (1,3,7)**

1,50€/person

*Crispy bread served with our aioli.*

## **Brie cheese with fig/strawberry jam (1,3,7)**

11,50€

*Crispy on the outside and melting on the inside,  
served with jam.*

## **Baked Brie cheese with honey and walnuts (7,8)**

11,50€

*Soft and creamy, enhanced with  
honey, rosemary, and walnuts.*

## **Wagyu carpaccio with Parmesan cheese (7)**

16,50€

*Very thin slices of Wagyu,  
seasoned with olive oil, rocket  
and Parmesan shavings.*

## **Shrimp with vegetables and balsamic cream (2,4)**

15,50€

*Juicy shrimp sautéed  
with carrots and leeks.*

## **Burrata salad with tomato and pesto (7)**

13,00€

*Creamy burrata with rocket,  
fresh tomato and pesto.*





## CHEESES, HAM AND SHARING TABLES TO ENJOY

<b>Aged Manchego Cheese (7)</b> <i>Intense, firm texture with deep flavor.</i>	13,50€
<b>Iberian Ham</b> <i>Thinly sliced, with a rich taste.</i>	23,90€
<b>Iberian Ham and Manchego Cheese (7)</b> <i>Aged cheese with Iberian ham, creating a perfect balance between character and creaminess.</i>	29,90€
<b>Reserve Serrano Ham</b> <i>Traditional and balanced.</i>	15,50€
<b>Iberian Salad (7)</b> <i>Fresh lettuce, tomato, and olives, served with slices of cheese and Serrano ham.</i>	14,00€
<b>Iberian Cured Meats Table (7,8)</b> <i>Iberian ham, pork loin, salchichón, chorizo, and Manchego cheese.</i>	34,90€
<b>Toro Ibérico Table (7,8)</b> <i>Iberian ham, pork loin, salchichón, chorizo, Manchego cheese, and a bottle of Ramón Bilbao Verdejo/red/rosé.</i>	54,90€
<b>Toro Loco Table (+- 6 persons) (7,8)</b> <i>Reserve Serrano ham, Manchego cheese, Iberian chorizo, Iberian pork loin, creole chorizo, olives, seasonal fruit, dried fruits.</i>	69,90€



# OUR MEAT TABLES

## Selection of premium grilled cuts.

Quality, fire, and flavor at the perfect point.

	Cut 250g	Price per kilo
<b>Wagyu over ribs</b> <i>Intensely marbled meat. Gourmet cut of very high value, with an almost buttery texture.</i>	41,22€ <sup>1</sup>	164,90€
<b>Rib Eye</b> <i>High loin cut. With marbling that provides robust flavor and very tender texture.</i>	23,62€ <sup>1</sup>	94,50€
<b>Dry Aged steak 35/45 days</b> <i>Selected and aged cut to enhance its flavor and tenderness.</i>	22,97€ <sup>1</sup>	91,90€
<b>Beef Tenderloin</b> <i>Extraordinarily tender and compact, with a soft texture. Very flavorful and intense.</i>	26,12€ <sup>1</sup>	104,50€
<b>Black Angus Canada AAA+</b> <i>Meat with exceptional marbling. Considered one of the most valued meats for its unmatched consistency and quality.</i>	36,22€ <sup>1</sup>	144,90€
<b>Argentine Sirloin steak</b> <i>Firm yet tender texture. Intense flavor and grilled meat aroma.</i>	21,22€ <sup>1</sup>	84,90€



**Iberian Bellota Secret**21,22€<sup>1</sup>

84,90€

*Flat cut, highly marbled with**fat, providing a tender and juicy texture.***Chuléton Gallega**

89,50€/kg (1100-1300g)

*Meat with an intense red color,**with smoky, sweet, and nutty notes.***T-Bone**

89,50€/kg (1100-1300g)

*Mixed cut of tenderloin fillet and**bone-in strip loin in a "T" shape.***Tomahawk**

89,50€/kg (1200-1400g)

*Rib cut with long bone,**American-style "axe" beef.***Aged Simmental Cow**

89,50 €/kg (1100-1300g)

*High-quality meat from Switzerland with a bright red color.**Very tender and flavorful, with good marbling**that gives it great juiciness.*<sup>1</sup> (these meats can be ordered by grams, minimum cut 250g) **SIDE DISHES**

All our platters include:

Baked potatoes, seasonal vegetables, grilled chorizo, pineapple, and a selection of house sauces.

**SMALL PLATES****FOR BIG SMILES (MAX. 12 YEARS)****French fries and chicken nuggets**

9,00€

CONTIENE  
GLUTEN

CRUSTÁEOS



HUEVOS



PESCADO



CACAHUETES



SOJA



LACTEOS

FRUTOS  
DE CÁSCARA

APIO



MOSTAZA

GRANOS  
DE SÉSAMODIÓXIDO DE AZUFRE  
Y SULFITOS

ALTRASVERDURAS



MOLUSCOS

# ✖ DISCOVER THE ART BEHIND EACH CUT

## Animal welfare:

Wagyu is handled calmly and consistently; a relaxed animal produces more tender and juicy meat.



## A symbol of culinary luxury:

In Japan, Wagyu is considered a culinary heritage, and only the finest cuts receive official certification.

## Melting fat:

Rich in healthy fatty acids and melts at low temperatures, giving that characteristic "buttery" sensation.

## Nutritional benefits:

Black Angus meat contains beneficial fatty acids such as omega-3 fats, making it both nutritious and tasty.



## BLACK ANGUS

## Careful feeding:

Exclusively fed on natural grasses in open pastures, with no grain supplements, for meat with a pure and authentic flavor, with herbal notes and exceptional tenderness.



# MEAT TABLES FOR GROUPS

... NATIONAL ...

## Basic (4kg of meat)

380€

*Iberian Secrets, Aged Ribeye, Galician Rubia Steak, Beef Tenderloin, sausage, vegetables, baked potatoes, pineapple.*

## Master (6kg of meat)

480€

*Iberian Secrets, Aged Ribeye, Galician Rubia Steak, Beef Sirloin, Sausage, vegetables, baked potatoes, pineapple.*

... FROM AROUND THE WORLD ...

## Basic (4kg of meat)

490€

*Wagyu High Loin (Japan), Argentine sirloin, Rib Eye (Ireland), Tomahawk (Ireland), T-Bone (Ireland), Black Angus (Canada), chorizo, vegetables, baked potatoes, pineapple*

## Master (6kg of meat)

659€

*Wagyu High Loin (Japan), Argentine sirloin, Rib Eye (Ireland), Tomahawk (Ireland), T-Bone (Ireland), Black Angus (Canada), chorizo, vegetables, baked potatoes, pineapple.*



# DESSERTS



## Homemade sweets, made day by day.

*Homemade, with care and traditional flavor. Our desserts are made daily, so some options may vary.*

### **Homemade Tiramisu (1,3,7)**

6,90€

*Smooth mascarpone cream, coffee  
Intense and cocoa, balanced and  
classic.*

### **Chocolate Mousse (3,7)**

6,90€

*Creamy and light, with a deep  
chocolate flavor.*

### **Pineapple Carpaccio with Vanilla Ice Cream (7)**

6,90€

*Sliced fresh pineapple, served with  
vanilla ice cream and a delicate  
touch of rum.*

### **House Cake**

6,90€

*(varies daily)*

*Our sweet suggestion of the day,  
according to the chef's inspiration.*

### **Cheese with Quince Paste (7)**

6,90€

*Cured cheese served with  
quince, an irresistible classic.*

### **Ice Cream Selection (3,7)**

5,50€

*Vanilla, cream, chocolate,  
nougat, and lemon sorbet.*



*Ask the waiter to find out  
today's available options.*



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