



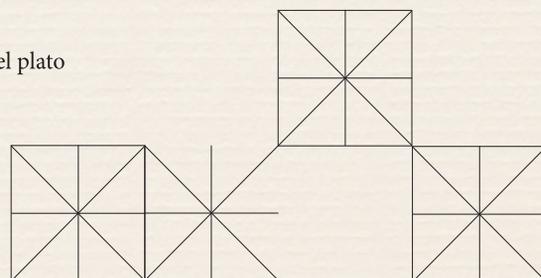
## ENTRANTES

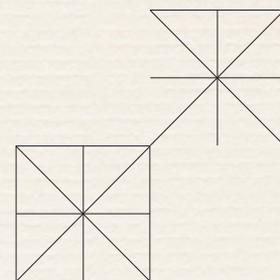
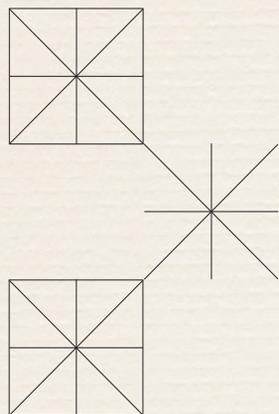
- 1. Tartar de Salmón 16,00**  
*Tartar de Salmón con aguacate*
- 2. Tartar de Angus argentino 18,00**
- 3. Bruschetta 11,00**
- 4. Pan de ajo con queso 11,00**
- 5. Carpaccio de solomillo de Angus con trufa 19,00**  
*Finas láminas de solomillo, aceite de trufa, rúcula y Parmesano*
- 6. Ensalada Caprese 12,50**  
*Mozzarella de búfala, tomate del campo, higos frescos y aceite verde*
- 7. Arancini de arroz con champiñones 15,50**
- 8. Gambas a la diávola 14,00**
- 9. Pulpo a la Luciana 18,00**  
*Pulpo frito suavemente, servido con salsa de tomate*

## ENSALADAS

- 10. Ensalada griega 13,50**  
*Tomate fresco, pepino, cebolla morada, pimiento, aceitunas, queso feta, orégano y aceite de oliva*
- 11. Ensalada César 14,00**  
*Lechuga romana, salsa César, pollo, crutones de ajo y Parmesano*
- 13. Con gambas 16,00**
- 14. Ensalada de Quinoa 12,00**  
*Quinoa fresca con granada, tomates cherry, queso fresco, lechuga y menta.*

Los números corresponden a los alérgenos contenidos en el plato que encontrará al final de la carta





## SOPAS CALIENTES

15. Minestrone 9,50

16. Sopa de cebolla 10,00

17. Crema de champiñones y trufa 12,00

*Crema suave de champiñones con un toque de nata y aceite de trufa*

## PASTAS

18. Trofie con pesto y queso Gorgonzola 16,50

19. Mezzi rigatoni con trufa y gambas 20,00

20. Tagliatelle con setas boletus y nata 16,50

21. Ravioli de ricota y espinacas 16,50

*Servido con salsa de tomate, hierbas y crema de Parmesano*

22. Tagliatelle al pil pil 18,00

*Gambas, quindillas y salsa de tomate cherry*

23. Lasaña 16,00

24. Parmigiana 15,00

*Lasaña de berenjena con salsa de tomate, mozzarella y Parmesano*

25. Spaghetti Carbonara 15,00

*Guaciale crujiente, huevo y queso Pecorino romano*

26. Spaghetti marisco 18,50

## RISOTTO

27. Risotto de setas 15,50

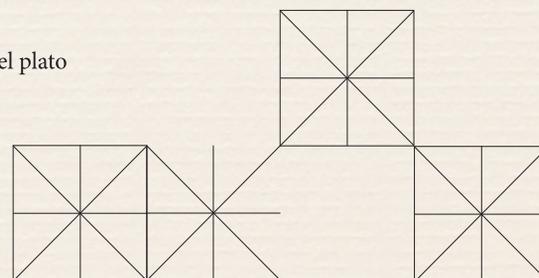
28. Risotto con atún rojo y lubina 18,00

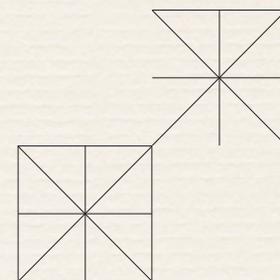
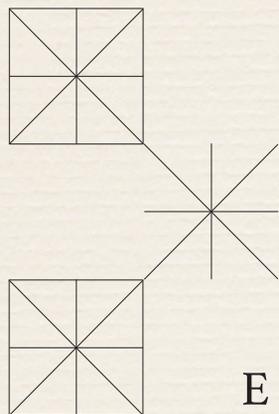
## PESCADO

29. Salmón a la plancha con verduras 20,00

30. Filete de lubina a la plancha con espárragos y ensalada mixta 21,00

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## ESPECIALIDADES A LA PARRILLA DE CARBÓN

31. Entrecot de Black Angus argentino 250g **28,00** / 500g **50,00**

32. Solomillo de Black Angus argentino. 250g **38,50** / 400g **56,00**

33. Tagliata entrecot de Angus 250g **33,00** / 500g **56,00**

*Servido con rúcula fresca, queso Parmesano en escamas y crema de vinagre balsámico*

34. Tagliata solomillo de Angus 250g **42,00** / 400g **60,00**

*Solomillo de primera, acompañado con rúcula, queso Parmesano en escamas y crema de vinagre balsámico*

35. Solomillo de cerdo a la parrilla 350g **17,00**

36. Secreto a la parrilla 300g **16,50**

37. Chuletas de cordero a la plancha **24,00**

38. Chorizo criollo - 2 unidades - **9,50**

*Asado para realzar su sabor especiado.*

39. Morcilla - 2 unidades - **8,00**

*A la parrilla, para una experiencia sabrosa*

**(Toda nuestra carne, incluida la guarnición)**

## SALSAS

40. Salsa de pimienta verde **3,50**

41. Salsa de champiñones **3,50**

44. Salsa demi-glacé con trufa **4,50**

## GUARNICIONES

45. Ensalada mixta **6,50**

46. Puré de patatas con trufa **8,00**

47. Patatas fritas **5,00**

48. Verduras a la parrilla **9,00**

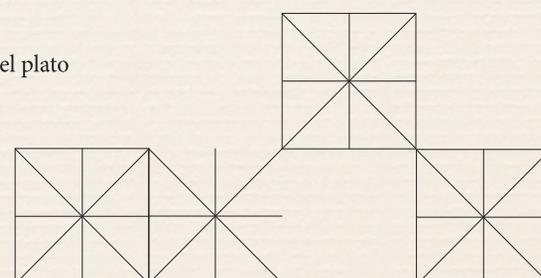
## MENÚ INFANTIL

49. Penne con salsa de tomate **9,00**

50. Penne con ragú de carne **11,50**

51. Bastoncillos de pollo con patatas fritas **9,50**

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que encontrará al final de la carta





## STARTERS

**1. Salmon tartar 16,00**

*Salmon tartar with avocado*

**2. Angus beef tartar 18,00**

**3. Bruschetta 11,00**

**4. Cheese garlic bread 11,00**

**5. Angus carpaccio with truffle 19,00**

*Thinly sliced Angus beef, truffle oil, rocket and Parmesan*

**6. Caprese salad 12,50**

*Buffalo mozzarella, heirloom tomatoes, fresh figs, and a drizzle of green oil*

**7. Rice arancini with champignon mushroom 15,50**

**8. Spicy prawns 14,00**

**9. Luciana-style octopus 18,00**

*Tender octopus lightly fried until golden, served with tomato sauce*

## SALADS

**10. Greek salad 13,50**

*Fresh tomatoes, cucumbers, red onion, bell peppers, olives, feta cheese, tossed with oregan and extra virgin olive oil*

**11. Caesar salad 14,00**

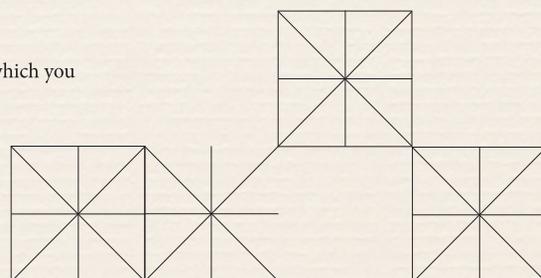
*Romaine lettuce tossed with creamy, chicken, Caesar dressing, garlic croutons and shaved Parmesan*

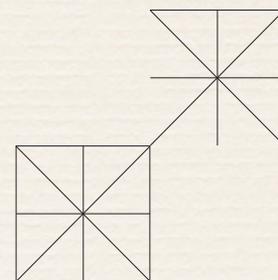
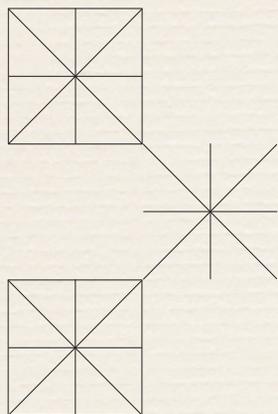
**13. With prawns 16,00**

**14. Quinoa salad 12,00**

*Fresh quinoa tossed with pomegranate, cherry tomatoes, cottage cheese, lettuce and mint*

The numbers correspond to the allergens, contained in the dish, which you will find at the end of the menu.





## W A R M S O U P

15. Minestrone soup **9,50**

16. French onion soup **10,00**

17. Velouté of mushrooms and truffle **12,00**

*Silky mushroom soup finished with a touch of cream and aromatic truffle oil*

## O U R P A S T A

18. Trofie with pesto and gorgonzola cheese **16,50**

19. Mezzi rigatoni with truffle and prawns **20,00**

20. Tagliatelle with wild mushrooms and cream **16,50**

21. Ricotta cheese and spinach ravioli **16,50**

*Served with tomato, herb and parmesan sauces*

22. Tagliatelle with spicy prawns **18,00**

23. Lasagna **16,00**

24. Aubergine Parmigiana **15,00**

*Lasagna with aubergine, tomato sauce, mozzarella and parmesan*

25. Spaghetti Carbonara **15,00**

*With Italia bacon, eggs and Pecorino cheese*

26. Spaghetti seafood **18,50**

## R I C E

27. Wild mushroom risotto **15,50**

28. Twin catch risotto **18,00**

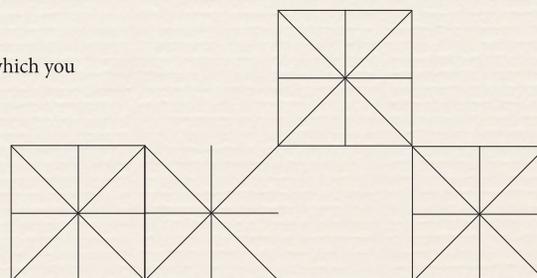
*Tuna and sea bass*

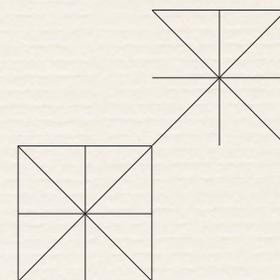
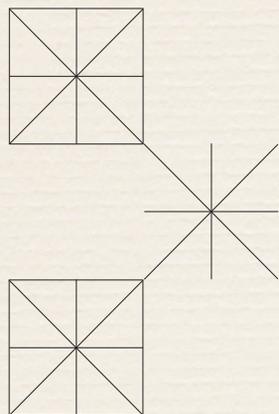
## F I S H

29. Pan seared salmon with vegetables **20,00**

30. Seared sea bass with asparagus and salad **21,00**

The numbers correspond to the allergens, contained in the dish, which you will find at the end of the menu.





## CHARCOAL GRILLED SPECIALTIES

31. Argentine Angus sirloin 250gr **28,00** / 500gr **50,00**  
 32. Argentine Angus tenderloin 250gr **38,50** / 400gr **56,00**  
 33. Sliced Angus sirloin with rocket and Parmesan 250gr **33,00** / 500gr **56,00**  
 34. Sliced Angus tenderloin with rocket and Parmesan 250gr **42,00** / 400gr **60,00**  
 35. Grilled pork tenderloin 350gr **17,00**  
 36. Iberian "Secreto" pork 300gr **16,50**  
 37. Pan seared lamb chops **24,00**  
 38. Chorizo sausage - 2 pieces - **9,50**  
*Grilled to enhance the bold spice.*  
 39. Black pudding - 2 pieces - **8,00**  
*Grilled to perfection, for a savory and indulgent experience.*

*(All our meats, including garnish)*

### SAUCES

40. Green pepper sauce **3,50**  
 41. Mushroom sauce **3,50**  
 44. Demi-glacé sauce with truffle **4,50**

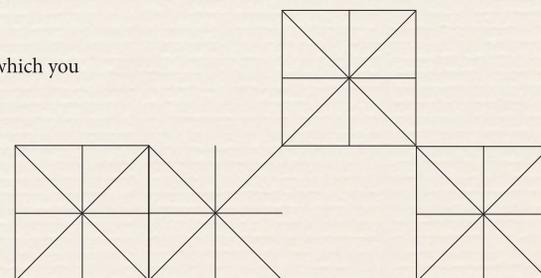
### SIDE DISHES

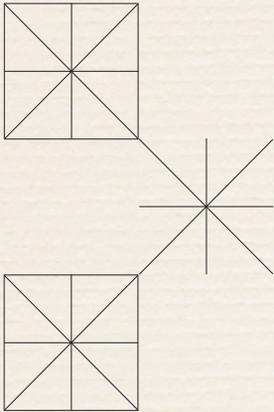
45. Mixed salad **6,50**  
 46. Mashed potatoes with truffle **8,00**  
 47. French fries **5,00**  
 48. Grilled vegetables **9,00**

### KID'S MENU

49. Penne with tomato sauce **9,00**  
 50. Penne with ragu sauce **11,50**  
 51. Chicken finger with french fries **9,50**

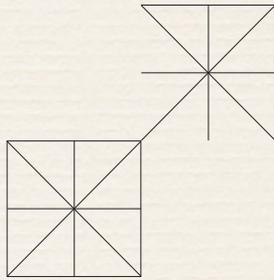
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# MENÚ DEL DÍA

## MENU OF THE DAY



### ENTRANTES / STARTERS

- 52. GAMBAS DIÁVOLA / *Spicy prawns*
- 53. BRUSCHETTA DE LA CASA / *House bruchetta*
- 54. PAN DE AJO INDIVIDUAL / *Garlic bread single*
- 55. SOPA DE CEBOLLA / *Onion soup*
- 56. CREMA DE VERDURAS / *Vegetable cream*
- 57. SOPA DE VERDURAS / *Vegetable soup*
- 58. CHORIZO CRIOLLO / *Creole sausage*
- 59. MORCILLA / *Black pudding*
- 60. ENSALADA CAPRESE / *Caprese salad*
- 61. ENSALADA DE TOMATE Y MELVA /  
*Tomatoes and melva fish salad*

### PLATO PRINCIPAL / MAIN COURSE

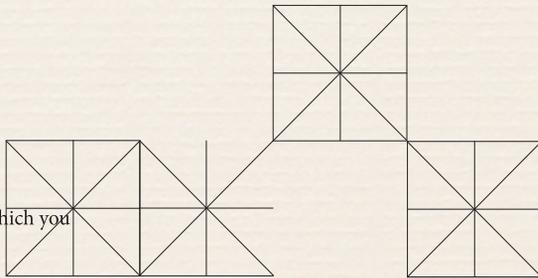
- 62. PENNE CON TOMATE Y ATÚN PICANTE /  
*Penne with tomatoes sauce and tuna*
- 63. MEZZI RIGATONI BOLOGNESA /  
*Mezzi rigatoni with bolognesa sauce*
- 64. MACARRONES GRATINADOS /  
*Baked penne gratin with cheese*
- 65. SPAGHETTI CON TOMATE /  
*Spaghetti with tomatoes sauce*
- 66. PENNE ALL'ARRABIATA /  
*Penne with garlic, chili pepper and tomatoes sauce*
- 67. 200gr. ENTRECOT / *Sirloin*
- 68. 250gr. SOLOMILLO DE CERDO\* / *Filet pork*
- 69. 200gr. SECRETO\*\* / *Secret pork*

La guarnición está incluida con las carnes /  
*The side order is included with the meet*

### POSTRES / DESSERTS

- 70. BOLA DE HELADO / *Ice cream*
- 71. PANACOTTA  
CAFÉ / *Coffee*

The numbers correspond to the allergens, contained in the dish, which you  
will find at the end of the menu.



### MENÚ PASTA PASTA MENU

1 ENTRANTE  
Starter

1 PRINCIPAL  
DE PASTA  
Pasta main  
course

1 POSTRE  
Dessert

**18,00**

### MENÚ CARNE STEAK MENU

1 ENTRANTE  
Starter

1 PRINCIPAL  
DE CARNE  
Steak main  
course

1 POSTRE  
Dessert

**22,00**

\*Pan / Bread:

1,00

Mantequilla / Butter:

0,90

**13:00 hs a 17:00 hs**

## ALÉRGENOS - ALLERGENS

- |     |     |     |
|-----|-----|-----|
| 1.  | 27. | 53. |
| 2.  | 28. | 54. |
| 3.  | 29. | 55. |
| 4.  | 30. | 56. |
| 5.  | 31. | 57. |
| 6.  | 32. | 58. |
| 7.  | 33. | 59. |
| 8.  | 34. | 60. |
| 9.  | 35. | 61. |
| 10. | 36. | 62. |
| 11. | 37. | 63. |
| 12. | 38. | 64. |
| 13. | 39. | 65. |
| 14. | 40. | 66. |
| 15. | 41. | 67. |
| 16. | 42. | 68. |
| 17. | 43. | 69. |
| 18. | 44. | 70. |
| 19. | 45. | 71. |
| 20. | 46. |     |
| 21. | 47. |     |
| 22. | 48. |     |
| 23. | 49. |     |
| 24. | 50. |     |
| 25. | 51. |     |
| 26. | 52. |     |

*Gracias por su visita / Thanks for you visit*

## ALÉRGENOS - ALLERGENS

Nuestros productos pueden contener los siguientes alérgenos. Por favor, consulte al camarero.  
 Our products may contain the following allergens. Please consult the waiter.



CARTASMENU.COM

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