



APPETITES

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| Spritz | 4,50 € |
| Shaken Red Martini | 4,50 € |
| Americano (vermuth, campari, soda) | 5,00 € |
| Pastis Ricard | 3,00 € |
| Bloody Mary | 4,50 € |
| Kir Vin Blanc (cassis white wine) | 4,50 € |
| Kir Royal (cava cassis) | 4,50 € |
| Picine (cava forzen twist lima) | 4,50 € |
| Cava cup | 3,50 € |
| Mojito | 8,00 € |
| Caipriña/Caipiroshka | 8,00 € |
| Margarita | 8,00 € |
| Apple Martini | 8,00 € |
| Fernandito (fernet & cola) | 7,00 € |
| Negroni (gin, vermuth, campari) | 5,00 € |
| Pisco Sour | 8,00 € |

STARTERS

SMALL BITES

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| Empanada Criolla: Argentinian meat pastry | 3,85 € |
| Empanada Fugazzeta: cheese and onion pastry with green olives | 3,85 € |
| Chorizo Criollo and some salad | 4,50 € |

PROVOLETAS

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| Íñigo: dried tomatoes, nuts, raisins and honey | 9,75 € |
| Ibérica: spanish chorizo and caramelized onions | 9,75 € |
| Cherry tomatoes and basil oil | 9,75 € |
| Fuegolone! Jalapeño pepper flambé with tequila (spicy!) | 11,00 € |

SALADS

Grilled Goat cheese 9,45 €

Two delicious goat cheese medallions, baby greens and cherry tomatoes

Greek Salad 9,45 €

Baby greens, feta cheese, cucumber, pine nuts, honey, raisins, black olives, cherry tomatoe and croutons

The Vegan Poke 11,65 €

White rice, avocado, carrot, cucumber, red onion, green beans, wakame and soy vinaigrette.

A TASTY CHOICE

Grilled Vegetables 11,40 €

Potatoes, carrots, beets, sweet potatoes, broccoli, green beans and zucchini with thyme and rosemary. Goat cheese optional

Revuelto Gramajo 9,50 €

Home made French fries with smashed eggs, ham and peas

Salmon Mango Tartar 11,60 €

With flowers and soya, lime and wasabi souce

Red Tuna Avocado Tartar 11,60 €

With fresh sprouts, soy dressing, sésame oil and ginger souce

Chipirones Patagónicos 11,75 €

Baby squids grilled with a black ink mushroom and cherry tomatoes sauce on sweet potato chips

Vitelo Tonnato 11,65 €

Aromatic boiled veal thinly sliced served in a tuna mayonese and mustard sauce with capers

La Burrata 15,50 €

Italian creamy mozzarella, tomatoes from the orchard and a walnut, olive and basil oil dressing

(1/2 8 €) 15,00 €

Bread basket 2,25 €

COURSES

MEATS

Mollejas 13,50 €

Veal sweetbreads with argentinean "Humita" corn sauce and roasted sweet potatoe

Bondiola Pork Shoulder 14,00 €

With a mustard and honey souce and fried pumpkin medallion

Milanesa Napolitana 14,50 €

Breaded veal with tomato sauce and melted cheese with french fries and house greens

French Steak Tartar 18,00 €

Raw sirloin cappers, mustard, pikles, egg yolk and tabasco served with homemade french fries

Entraña "Camoati" 16,50 €

Grilled thin skirt steak, creamy potato pie and a small salad

Veal Sirloin Steak 21,00 €

Served with cream of shiitakes mushrooms and steamed potatoes

Bife de Chorizo (350 g) 23,00 €

30 day matured Entrecot beef with provenzal french fries

Asado Machete 23,00 €

Whole cow rib cooked over low heat with arúgula and roasted peppers

The Big Vacío (800 g) 35,00 €

Flank steak with baked paprika potatoes and sweet carrots (for 2 people).

HOME MADE PASTA

Pumpkin and riccota cheese big raviolis 13,85 €

Are big, round, home made raviolis, choose from: with sage and trufa cream, poached red and sliced almonds

Spinach and parmesano big raviolis 13,85 €

Are big, round, home made raviolis, choose from: with cream of fresh shiitake mushroom

Ravioli chipotle chili 14,50 €

Mozzarella and nuts served with fresh mint avocado pesto

Italian Potatoe Gnoqui 11,50 €

With two sauces of your choosing: pesto (pesto with dried tomatoes, vegan) or with tucco sauce: fried tomato, meat, carrots, onion

DI MARE

Red Tunna Tataki 14,00 €

With wacame seaweed, poppy seed and flowers with wasabi and citric sauce

Grilled Salmon Teriyaki 13,50 €

With sauteed vegetables and wasabi.

HOMEMADE DESSERTS

Apple Crumble 5,50 €

Sweet Pantry of milk and banana with ice cream 4,50 €

Vegan Brownie (vegan, gluten free) 4,50 €

Passion fruit mousse 4,50 €

Tiramisu! 5,50 €

Mol sweet volcano with ice cream 5,00 €

VAT 10% INCLUDED

[Check out our menu with allergens on the website](#)

[See the Wine List](#)

[See the Cocktails and liquors List](#)

[See the Coffees List](#)

[See the Special teas List](#)

[See the Beers and other beverages List](#)

[VERSIÓN EN ESPAÑOL](#)