



APPETIZERS

Iberian ECO ham  (100g) with bread, tomato and extra virgin olive oil

Patatas bravas  with homemade sauce and *allioli*

Patatas *Entrañables*  with pieces of skirt meat, *chimichurri* sauce and *allioli*

Nats  6 *croquetas* to choose: Roasted meat • Black rice & *allioli* • Cheese & tomato
Chicken & mustard • Spring onion

Stuffed mushrooms with bacon, gorgonzola cheese and caramelized onion

Meat *empanada*  Beef, Argentine family recipe

Skirt meat *empanada*  with knife-cut beef meat filling, three-color peppers and provolone cheese

Nunna *empanada* with bacon, gorgonzola cheese, walnuts, marinated fig and caramelized onion

Muhammara  Roasted red pepper and walnut dip - Served with *crudités*

STARTERS

Italian Provolone 

Melted cheese, with oregano, ground chili pepper and *salsa criolla*.

Burrata salad 

Italian burrata with arugula, basil, semi-dried tomato and pinenuts.

Zucchini carpaccio 

Fresh zucchini, burrata, dried tomato, basil, toasted pinenuts, salt flakes and vinaigrette.

“Matrimonio al infierno” 

Flambéed *chorizo* and black pudding.

Sweetbread with lemon and butter sauce 

Juicy, tender and very tasty sweetbreads.

PASTA

Prawn and ricotta bags

Stuffed pasta with ricotta cheese and a whole shrimp inside.

Truffled Sun

Pasta stuffed with truffle and mushroom and truffle sauce.

Triangles

Mushroom and pumpkin triangles in a pasta made without eggs, suitable for vegans, garnished with vegan cheese and pumpkin sauce.

TO SHARE

Cochinita Pibil nachos

With cochinita pibil, fresh cheese, guacamole and *pico de gallo*.
Meat substitute supplement: 3€

Italian / Balearic cheese board

Taleggio, Salva Cremasco, Blu de Capra, Maó, Cured Sheep Cheese with truffle (Mallorca).

French cheese board

Brie cremier, Munster fermier, Morbier, Comté 7 month and Tomme de Savoia.

Strong cheese board

Brie Meaux, Munster Afnat, Shrophshire, Cabrales, Afuega'l Pitu Roxu.

Lactose-free cheese board

Emmental de Savoie IGP, Appenzeler, Gruyère Reserva, Gouda 36 months, Parmesano 36 months.

MEATS

Argentine Ribeye

Authentic grilled Argentine beef cut (≈400g) served with vegetables

Argentine *Entraña* (beef)

Skirt meat served with provolone, Padrón peppers, potatoes and *chimichurri*.

Steak tartar

Fresh beef cut with knife seasoned with olive oil, lemon, egg and capers.

Choripán

Sandwich of Argentinian *chorizo*, *chimichurri* and *salsa criolla*.

Skirt meat sandwich

Skirt meat, provolone cheese and *chimichurri* sauce.

Vitello tonnato

Roast beef with tuna and anchovies sauce.

Beef carpaccio

Thin slices of fresh beef with Parmesan cheese and arugula.

FISH

Prawn carpaccio

Thin layer of prawns with seet and sour dried fruit vinaigrette.

EXTRA

Portion of bread

Chimichurri - Valentina Sauce - Mayonnaise - Allioli - Olive oil
Truffle sauce