LOMO ALTO

RESTAURANT DE CARNS

STARTERS

SEASONAL GREEN LEAF SALAD ..... **8.00 €**

SEASONAL TOMATO SALAD WITH VENTRESCA TUNA BELLY LOIN AND SPRING ONION ..... **15.00 €**

CHARCOAL- GRILLED LETTUCE WITH GARLIC SHOOTS AND SHREDDED DESALTED COD ..... **8.50 €**

ANDALUSIAN GAZPACHO WITH AVOCADO CREAM ..... **8.00 €**

GARLIC SOUP PREPARED WITH LAS PEDROÑERAS CLOVES AND SERVED WITH BREAD AND BEEF CHORIZO ..... **8.50 €**

CURED BEEF CROQUETTES ..... **10.00 €**

BEEF CARPACCIO SERVED WITH IDIAZEBAL CHEESE ..... **18.00 €**

OX STEAK TARTARE (125 grs.) ..... **24.00 €**

ACORN-FED IBERIAN HAM D.O. GUIJELO ..... **26.00 €**

GRILLED T-BONE STEAK

VEAL-NACIONAL AGED SELECTION
65.00 €/kg

BEEF-EUROPEAN SELECTION
75.00 €/kg

MATURE BEEF-AGED SELECTION
110.00 €/kg

CENTRE-CUT LOINS

BEEF-EUROPEAN SELECTION
15.00 €/100 grs.

MATURE BEEF-AGED SELECTION
30.00 €/100 grs.

AGED GALICIAN OX
48.00 €/100 grs.

SIDE DISHES
Pickled piquillo peppers, French fries and green salad

OTHER GRILLED CUTS

VEAL ENTRECOTE WITH BERNAISE SAUCE ..... **23.50 €**

GRILLED BEEF TENDERLOIN ..... **27.00 €**

OX BURGER ..... **20.00 €**

OTHER MEATS

GRILLED FREE RANGE CHICKEN ..... **16.50 €**

ROAST PORK RIBS ..... **14.00 €**

ROASTED CALAF'S RABBIT ..... **19.00 €**

GRILLED LAMB ..... **25.00 €**

LAMB SHOULDER ..... **28.00 €**

CALAF'S CATALAN SAUSAGE (250 grs.) ..... **15.50 €**

SIDE DISHES
Pickled piquillo peppers, French fries and green salad

BREAD, OLIVES AND MONOVARIETAL OLIVE OILS ..... **4.50 €**

TOASTED DOUBLE-FEREMENTED BREAD WITH RIPE TOMATOES, OIL AND SALT ..... **3.50 €**

COLD MEATS-BEEF AND OX

LOMO ALTO APPETISERS (WHOLE TABLE) ..... **18.00 €**
(Premium artisan cecina, chorizo, sausage, sobrassada, cured tongue and cecina croquettes)

CURED OX TONGUE ..... **14.00 €**

OX CHORIZO ..... **14.00 €**

OX SAUSAGE ..... **14.00 €**

LOMO ALTO OX SOBRASSADA WITH THIN PASTRY ..... **14.00 €**

PREMIUM ARTISAN CECINA ..... **18.00 €**

THIN PASTRY WITH OX BLOOD SAUSAGE, CHEESE AND FRESH SPROUTS ..... **20.00 €**

TASTING MENU

MATURE BEEF LIMITED EDITION
Entire mature aged beef

CHORIZO, SAUSAGE AND TONGUE
CRISPY SOBRASSADA
CARPACCIO WITH IDIAZÁBAL CHEESE
STEAK TARTARE
OX TRAY WITH PICKELS
BEEF TENDERLOIN
LOMO ALTO DIGESTIVE
TROLLEY WITH ARTISANAL DESSERTS

95.00 €
PER PERSON, WHOLE TABLE

TASTING MENU

WITH CENTRE-CUT LOINS OF GALICIAN MATURED BEEF AND MATURED OX

125.00 €
PER PERSON, WHOLE TABLE

FISH

COD GRILLED ON HOLM OAK EMBERS ..... **26.00 €**

GRILLED TURBOT WITH GUETARIAS'S POTION ..... **24.00 €**

CHARCOAL-GRILLED GALICIAN OCTOPUS TWICE COOKED WITH POTATOES ..... **22.00 €**

ASSORTED ARTISANAL CHEESES

6 VARIETIES ACCORDING TO SEASON ..... **12.50 €**

LOMO ALTO DIGESTIVE

LIME AND CELERY SORBET WITH GIN AND TONIC ..... **5.00 €**

TROLLEY WITH ARTISANAL DESSERTS

ARTISANAL PASTRIES, FRESH FRUIT, JAMS AND SAUCES ..... **8.50 €**

VAT INCLUDED. This establishment complies with the regulations on the prevention of parasitism by anisakis in fishery products. Some products contain gluten, crustaceans, eggs, fish, peanuts, soybeans, milk, nuts, celery, mustard, sesame seeds, sulfites, lupin, molluscs and by-products. In case of allergy, please inform our staff.