

APPETISERS

SEASONAL GREEN SALAD	8.50 €
SEASONAL TOMATO SALAD WITH TUNA BELLY AND SPRING ONION	15.00 €
CHARCOAL-GRILLED WHOLE LETTUCE WITH GARLIC SPROUTS AND ROASTED VEGETABLES	9.50 €
ANDALUSIAN GAZPACHO WITH AVOCADO CREAM	8.50 €
OLD COW CECINA CROQUETTES	10.00 €
MATURED OLD COW CARPACCIO WITH SMOKED CASTILIAN CHEESE	18.00 €
OX STEAK TARTARE	24.00 €
ACORN-FED IBERIAN HAM D.O. GUIJUELO, CUT BY HAND	26.00 €
CHARCOAL-GRILLED LEEKS WITH MATURED COW PICANHA (CAP OF SIRLOIN)	13.20 €
LAMB RAVIOLI WITH BRAISED MUSHROOMS AND AGED SHERRY BROTH	18.70 €
CHARCOAL-GRILLED CONFIT ARTICHOKE AND GREEN ASPARAGUS WITH ROMESCO SAUCE	20.00 €

OTHER GRILLED CUTS

VEAL ENTRECÔTE WITH BÉARNAISE SAUCE	27.50 €
CHARCOAL-GRILLED VEAL TENDERLOIN	30.00 €
ABERDEEN ANGUS SIRLOIN SUPREME	42.00 €
ACORN-FED IBERIAN SHOULDER STEAK	20.50 €

OTHER MEATS

OX BURGER	20.00 €
ROASTED RACK OF PORK WITH BBQ SAUCE	14.00 €
CHARCOAL-GRILLED FREE-RANGE CHICKEN	16.50 €
OAK CHARCOAL-GRILLED CATALAN SAUSAGE FROM CALAF (250 g)	15.50 €
IBERIAN PORK KOKOTXAS STEWED IN RED WINE	18.50 €
LAMB SHOULDER	29.00 €

SIDE DISHES

PICKLED PIQUILLO PEPPERS, FRENCH FRIES AND GREEN SALAD

TASTING MENU

OLD COW - LIMITED EDITION

Whole matured old cow

CHORIZO, SAUSAGE AND TONGUE
OX TERRINE WITH PICKLES
CRISPY SOBRASSADA
CARPACCIO WITH SMOKED CASTILIAN CHEESE
STEAK TARTARE
RIB-EYE STEAK
LOMO ALTO DIGESTIVE
ARTISANAL DESSERT TROLLEY

95.00 €

PER PERSON, COMPLETE TABLE SERVICE

TASTING MENU

WITH RIB-EYE STEAK OF GALICIAN MATURED OX

125.00 €

PER PERSON, COMPLETE TABLE SERVICE

COLD AND CURED CUTS FROM OX AND COW

LOMO ALTO'S SELECTION	18.00 €
(Premium artisan cecina, chorizo, saucisson, sobrassada and cured tongue)	
CURED OX TONGUE	14.00 €
OX CHORIZO	14.00 €
OX SAUCISSON	14.00 €
PREMIUM ARTISAN OLD COW CECINA	18.00 €
FLATBREAD WITH OX SOBRASADA (MAJORCAN SAUSAGE)	14.00 €
FLATBREAD WITH OX BLOOD SAUSAGE AND PAYOYO CHEESE	20.00 €

GRILLED RIB STEAK

BRUNETTA VEAL

65.00 €/kg

SHORT-AGED EUROPEAN FRIESIAN COW

75.00 €/kg

MEDIUM-AGED EUROPEAN SIMMENTAL COW

100.00 €/kg

LONG-AGED RUBIA GALLEGA OLD COW

110.00 €/kg

WAGYU NATIONAL SELECTION

180.00 €/kg

RIB-EYE STEAK

EUROPEAN COW SELECTION

17.00 €/100 grs

MATURED OLD COW SELECTION

30.00 €/100 grs

AGED GALICIAN OX

60.00 €/100 grs

SIDE DISHES

PICKLED PIQUILLO PEPPERS, FRENCH FRIES AND GREEN SALAD

FISH

COD GRILLED OVER HOLM OAK EMBERS	24.00 €
TWICE-COOKED CHARCOAL-GRILLED GALICIAN OCTOPUS WITH POTATOES	25.50 €
GRILLED TURBOT WITH A POTION FROM GUETARIA	25.50 €

CHEESES

SELECTION OF SMEAR-RIPENED CHEESES	12.50 €
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LOMO ALTO DIGESTIVE

LIME AND CELERY SORBET WITH GIN & TONIC	5.00 €
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DESSERT TROLLEY

8.50 €

BREAD	3.00 €
TOASTED CRUNCHY FLATBREAD WITH TOMATO, OLIVE OIL AND SALT	3.80 €