

# CLASSIC MENU



## NEGRO CARBÓN

NICE BEGINNING (TO SHARE EVERY 4 PEOPLE)

KATAIFI PRAWNS WITH CHUTNEY  
HOMEMADE CROQUETTES  
TOMATOES "ALIÑADOS" NC

RED & HOT (INDIVIDUAL, TO SHARE)

GALICIAN BLONDE COW BEEF TENDERLOIN  
IBERIAN PORK CHEEKS WITH SWEET POTATO CREAM  
IBERIAN PIG BLADE END LOIN  
IBERIAN PORK "LAGARTO" CUT FROM SALAMANCA  
RACK OF LAMB

SIDE (TO SHARE EVERY 4 PEOPLE)

ROASTED POTATO "NEGRO CARBÓN"  
YUCA STICKS WITH ARRABBIATA SAUCE

HAPPY ENDING (TO SHARE EVERY 4 PEOPLE)

2 DESSERTS A LA CARTE

BREAD, 1 INDIVIDUAL DRINK & 1 BOTTLE OF WINE\* EVERY 4 PEOPLE, INCLUDED  
\*WINE: MANO A MANO (TEMPRANILLO, DE CASTILLA)

47€/PERSON (TAX INC.)

# EXPERIENCE MENU



## NEGRO CARBÓN

NICE BEGINNING (TO SHARE EVERY 4 PEOPLE)

CODFISH SALAD WITH TOMATO AMONTILLADO  
ARGENTINIAN CRIOLLITOS  
GRILLED ARTICHOKE WITH ROMESCO SAUCE

RED & HOT (TO SHARE EVERY 4 PEOPLE)

LARGE STEAK FROM EXTREMADURAN COW  
+35 DAYS AGED – 1,400 KG

SIDE (TO SHARE EVERY 4 PEOPLE)

ROASTED POTATO "NEGRO CARBÓN"  
"PADRÓN" SMALL BELL PEPPERS

HAPPY ENDING (TO SHARE EVERY 4 PEOPLE)

2 DESSERTS A LA CARTE

BREAD, 2 INDIVIDUAL DRINKS & 1 BOTTLE OF WINE\* EVERY 4 PEOPLE, INCLUDED  
\*WINE: TO SHARE BETWEEN CEPAZI (TINTA FINA, RIBERA DEL DUERO)  
OR MARQUÉS DE MURRIETA (MAZUELO—GRACIANO—TEMPRANILLO—GARNACHA, RIOJA)

55€/PERSON (TAX INC.)

# GOURMET MENU



## NEGRO CARBÓN

NICE BEGINNING (TO SHARE EVERY 4 PEOPLE)

SALAD WITH DRY AGED BEEF & HONEY-LEMON VINAIGRETTE  
FOIE INGOT WITH ACID APPLE CREAM & RAISINS  
1/8 GRILLED OCTOPUS WITH YUCCA PEARLS

RED & HOT (TO SHARE EVERY 4 PEOPLE)

NC SELECTION LARGE STEAK  
+21 DAYS AGED - 1,400 KG

SIDE (TO SHARE EVERY 4 PEOPLE)

ROASTED POTATO "NEGRO CARBÓN"  
"PADRÓN" SMALL BELL PEPPERS

HAPPY ENDING (TO SHARE EVERY 4 PEOPLE)

2 DESSERTS A LA CARTE

BREAD, 2 INDIVIDUAL DRINKS & 1 BOTTLE OF WINE\* EVERY 4 PEOPLE, INCLUDED  
\*WINE: TO SHARE BETWEEN CEPAZI (TINTA FINA, RIBERA DEL DUERO)  
OR MARQUÉS DE MURRIETA (MAZUELO-GRACIANO-TEMPRANILLO-GARNACHA, RIOJA)

68€/PERSON (TAX INC.)