

ANGUS MENU



NEGRO CARBÓN

STARTER (INDIVIDUAL)

*BLOODY MARY
OF ROASTED TOMATOES

NICE BEGINNING (TO SHARE)

*FOIE INGOT
WITH ACID APPLE CREAM & RAISINS

*COW CHEEK GYOZAS
WITH MISO SAUCE

*DUO OF CROQUETTES
OF SHIITAKE WITH PRAWNS AND IBERIAN CHORIZO

RED & HOT (INDIVIDUALS)

*THE 5TH FINNISH COW BONE RIB
WITH TERIYAKI

*ARGENTINIAN "RIBEYE" STEAK (BLACK ANGUS 100%)

SIDE (TO SHARE)

*ROASTED POTATO "NEGRO CARBÓN"

HAPPY ENDING (TO SHARE)

*SELECTION OF OUR CHOCOLATE TRUFFLES

DRINKS: DRAFT BEER, WATER, SOFT DRINKS & HOUSE WINE
*DRINKS ARE SERVED SINCE DINERS ARRIVALS UNTIL DESSERTS

50€/PERSON (TAX INC.)

WAGYU MENU



NEGRO CARBÓN

STARTER (INDIVIDUAL)

*APEROL SPRITZ

MAIN COURSES (TO SHARE)

*FOIE INGOT

WITH ACID APPLE CREAM & RAISINS

*STEAK TARTAR

FROM GALICIAN BLONDE COW "NEGRO CARBON" STYLE

*GRILLED ARTICHOKE

WITH ROMESCO SAUCE

*JAPANESE WAGYU — CAT. A5

WITH TRUFFLE SAUCE AND SHITAKE

*NC SELECTION LARGE STEAK

800 GR APPROX

SIDE (TO SHARE)

*YUCA STICKS WITH ARRABBIATA SAUCE

HAPPY ENDING (TO SHARE)

*ADAM'S APPLE

BLACK CHOCOLATE MOUSSE OVER COOKIE CRUMBLE

DRINKS: DRAFT BEER, WATER, SOFT DRINKS & HOUSE WINE

*DRINKS ARE SERVED SINCE DINERS ARRIVALS UNTIL DESSERTS

100€/PERSON (TAX INC.)

PAIRED MENU WAGYU



NEGRO CARBÓN

STARTER (INDIVIDUAL)

*APEROL SPRITZ

MAIN COURSES (TO SHARE)

*FOIE INGOT WITH ACID APPLE CREAM & RAISINS

PAIRING WITH CAVA BRUT NATURE RANIA — BODEGAS HORACIO CALVENTE DE GRANADA

*STEAK TARTAR FROM GALICIAN BLONDE COW "NEGRO CARBON" STYLE

PAIRING WITH ROSADO SOBRE LIAS LAMBUENA — BODEGAS LAMBUENA DE RIBERA DEL DUERO

*GRILLED ARTICHOKE WITH ROMESCO SAUCE

PAIRING WITH BLANCO FERMENTADO EN BARRICA LUIS CAÑAS—BODEGAS LUIS CAÑAS DE RIOJA

*JAPANESE WAGYU — CAT. A5 WITH TRUFFLE SAUCE AND SHIITAKE

PAIRING WITH TINTO ENRIQUE MENDOZA PINOT NOIR—BODEGAS ENRIQUE MENDOZA DE ALICANTE

*NC SELECTION LARGE STEAK — 800 GR APROX

PAIRING WITH TINTO RESERVA MARQUES DE MURRIETA—BODEGAS MARQUES DE MURRIETA DE RIOJA

SIDE (TO SHARE)

*YUCA STICKS WITH ARRABBIATA SAUCE

HAPPY ENDING (TO SHARE)

*ADAM'S APPLE — BLACK CHOCOLATE MOUSSE OVER COOKIE CRUMBLE

PAIRING WITH PEDRO XIMENEZ NECTAR — BODEGAS GONZALEZ BYASS DE XEREZ

DRINKS: DRAFT BEER, WATER, SOFT DRINKS & HOUSE WINE

*DRINKS ARE SERVED SINCE DINERS ARRIVALS UNTIL DESSERTS

110€/PERSON (TAX INC.)