

# 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 DRIED MEAT OF COW & 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

52€/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)

\*APPLE TARTLET

WITH CRÈME ANGLAISE

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

105€/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)

\*APPLE TARTLET WITH CRÈME ANGLAISE

*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

115€/PERSON (TAX INC.)