

## NICE BEGINNING

STEAK TARTAR FROM GALICIAN BLONDE COW.....	€22
STEAK TARTAR FROM GALICIAN COW OVER MARROW.....	€24,5
COW CHEEK GYOZAS WITH MISO SAUCE.....	€13,5
FOIE INGOT WITH ACID APPLE CREAM & RAISINS.....	€17,5
SLOW-ROASTED PORK BELLY & RABID MUSSELS.....	€13
ARGENTINIAN CRIOLLITOS.....	€9,5
GRILLED ARTICHOKE WITH ROMESCO SAUCE (4 PIECES).....	€16,5
HOMEMADE CROQUETTES (8 PIECES).....	€13
1/8 GRILLED OCTOPUS WITH YUCCA PEARLS.....	€23
KATAIFI PRAWNS WITH CHUTNEY (6 PIECES).....	€17
SALMON TATAKI.....	€16,5

## "Verde que te quiero..."



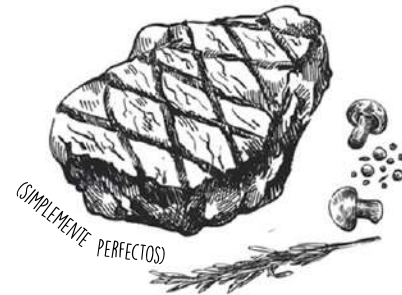
FRIED GREEN TOMATOES.....	€10,5
SALAD WITH DRY AGED BEEF AND HONEY-LEMON VINAIGRETTE.....	€14
CODFISH SALAD WITH TOMATO AMONTILLADO.....	€13,5

## BEST FRIENDS

GRILLED VEGETABLES.....	€12
SPICY WEDGE POTATOES.....	€6
YUCA STICKS WITH ARRABBIATA SAUCE.....	€6,5
ROASTED POTATO "NEGRO CARBON".....	€5,5
"PADRÓN" SMALL BELL PEPPERS.....	€6



## GoUrMaNd CoRNER



## LARGE STEAKS

FROM JAPANESE WAGYU NUMAMOTO -A5+ - BMS 12.....	€60,0/100GR
FROM JAPANESE WAGYU -CAT. A5- BMS 11.....	€41,0/100GR
CERTIFIED OX (ACCORDING TO AVAILABILITY).....	€14,0/100GR
NC LARGE STEAK SELECTION.....	€11,0/100GR
FROM FINNISH COW.....	€8,5/100GR
HOLSTEIN COW.....	€8,0/100GR
FROM GALICIAN BLONDE COW.....	€7,5/100GR
FROM CANTABRIAN PINTA COW.....	€7,5/100GR
RETINTA COW.....	€7,5/100GR



## Simmered down

1/4 CONFIT SUCKLING PIG IN OWN JUICE.....	€42
MILK FED LAMB SHOULDER.....	€27
THE 5TH FINNISH COW BONE RIB WITH TERIYAKI.....	€27
IBERIAN PORK CHEEKS WITH SWEET POTATO CREAM...€19	

## RED & HOT

GALICIAN BLONDE COW BEEF TENDERLOIN.....	€26
ARGENTINIAN "RIBEYE" STEAK (BLACK ANGUS 100%)...€26	
IBERIAN PIG BLADE END LOIN.....	€20
IBERIAN PORK "LAGARTO" CUT FROM SALAMANCA.....	€13
RACK OF LAMB.....	€17



## Happy ending

FLAMED TIRAMISÚ-SHOW COOKING.....	€7,5
LEMON MOUSSE MAGNUM.....	€7
"NEGRO CARBON" CAKE.....	€7
APPLE TARTLET WITH CRÈME ANGLAISE.....	€8,5
"TORRIJA" WITH PINEAPPLE ICE CREAM.....	€7
HOMEMADE TRUFFLES MIX WITH PX.....	€10



## DO YOU DARE TO KEEP

EXPLORING?

ASK FOR OUR SCOUNDREL  
COCKTAILS MENU