

TO START & SHARE

✓ **Roasted Red Pepper Hummus** | 8€

Roasted red peppers hummus, EVOO & Pitta bread

✓ **Babba Ganoush** | 9€

Cream of chargrilled aubergines with EVOO & Pitta bread

✓ **Charcoal-roasted Onion Soup** | 11€

Long-fermented bread with a cloud of Idiazabal cheese

La Picada | 21€

Sharing charcuterie and artisan cheese deli board served with house pickles and breads

Argentinian Pasties | 4€

Ground Beef

Ground beef, egg & olives with a touch of spice

Menonita

Chorizo criollo and mozzarella

Pulled Beef

Shredded roasted beef with provolone cheese

✓ **Cheese & Spinach**

Spinach & melted cheese

Mixed Argentinian Pasties | 15€

Selection of 4 pasties of your choice

Grilled Argentinian Sausage x2 | 8€

Grilled Black Pudding x2 | 8€

Grilled Chistorra Navarra x4 | 9€

"ARBIZU" considered the best Chistorra in the world

Mixed Grill Sausage | 18€

Argentinian sausage, black pudding & chistorra "ARBIZU"

Cecina de Wagyu | 21€

Cured Wagyu beef with truffle oil & Idiazabal smoked cheese

Wild King Prawns & Avocado Cocktail | 13€

Old school classic served with smoked paprika &

Bourbon Marie Rose sauce

✓ **Provoleta in Iron Skillet** | 14€

Melted provoleta cheese with tomato jam

Grilled Veal Sweetbreads | 14€



ANGUS Beef Sliders x3 | 12€

Served on brioche with pickles & Bull sauce

Jerky Croquettes x 6 | 12€

Cured beef creamy croquettes with aioli

Carpaccio ANGUS | 16€

Thinly sliced beef fillet with parmesan & rocket

Steak Tartare | 18€

Traditional Angus beef tartare, served with toast | 100gr

Pil Pil King Prawns | 12€

Sizzling wild king prawns with smoked paprika, chilli & garlic

Vietnamese ANGUS Beef Rolls | 14€

Marinated Angus beef, brisket lettuce rolls

SALADS

✓ **Seasonal Mixed Tomatoes Tartare with Smoked Bufala** | 14€

Bufala, mozzarella, Maldon sea salt, EVOO & basil

Chicken Caesar Salad | 15€

BBQ smoked chicken, caramelized bacon & croutons

Warm Cheese Salad | 14€

Tender mixed leaves with pomegranate, nuts, crispy Filo & pomegranate molasses

ANGUS Salad 2.0 | 13€

Lettuce heart with Roquefort blue cheese, walnuts, apple & radish

PREMIUM ANGUS BEEF STEAKS

1 CHOOSE YOUR FAVOURITE STEAK:

SIRLOIN STEAK

Tender yet succulent with a strip of juicy crackling

300gr. | 26€ 500gr. | 42€

ANGUS FILLET STEAK

Lean & tender with a delicate flavour

200gr. | 32€ 300gr. | 45€

TOMAHAWK STEAK

Famous center cut of a Rib Eye, grilled on the bone

1300gr. | 85€

ANGUS BEEF SAMPLER MIXED-GRILL | 42€

Selection 3 best premium Angus beef cuts

150gr. Sirloin steak - 100gr. Fillet steak

150gr. Rib Eye steak

RIB EYE STEAK

Delicated marbled throughout for superb flavour

300gr. | 31€ 500gr. | 48€

COTE DU BOEUF

Classic Rib Eye on the bone for full flavour

1200gr. | 82€

T-BONE STEAK

Legendary cut with fillet & sirloin, both in one steak

800gr. | 58€

ANGUS CHATEAUBRIAND

Centre cut of slow grilled Fillet Mignon

450gr. | 64€

ANGUS CHALLENGE

1KG Sirloin Steak + 1L Heineken Beer

1 Person - 1 hour = 2 Tshirts, one for you and one for whomever you want & your photo in our 5M

69€

2 CHOOSE THE COOKING POINT:



BLUE

RARE

MEDIUM RARE

MEDIUM

MEDIUM WELL

WELL DONE

3 CHOOSE YOUR GARNISH:

3,5€ each - First garnish included

Baked Potato

Allioli / Butter

Baby Potatoes

Sauteed with rosemary

Truffled French Fries

+1€

With parmesan

French Fries

Onion Rings

Corn on the Cob

Sweet Potato

Wedges

Side Salad

Mushrooms

4 CHOOSE YOUR SAUCE: +3.5€

Green Pepper

Cream of Mushroom

Blue Cheese

OTHER MEATS

Gourmet ANGUS Burger | 18€

220gr grilled Angus beef with smoked cheddar, candied pancetta, tomato, red onion & Chimimayo served with french fries

Grilled Chicken Tagliatelle

Alfredo | 16€

Iberian Pork Chop | 24€

Chargrilled Iberian acorn fed pork served with baked potato

ANGUS Veal Milanese | 23€

Crispy fried breaded veal, topped with sliced tomatoes & mozzarella, served with french fries

Grilled Chicken Breast | 16€

Served with baked potato

Braised Lamb Shank | 21€

Red wine braised lamb shank with sautéed baby new potatoes

Marinated Grill Chicken | 17€

Lemon & thyme marinated 1/2 chicken boned, served with baked potato

BBQ Baby Back Pork Ribs | 21€

Full rack of pork ribs glazed with Angus BBQ sauce & french fries

FISH AND SHELLFISH

Salmon in Papillote | 21€

Fresh fillet of salmon with seasonal vegetables & new baby potatoes

Chargrilled Octopus | 26€

Served on a bed of sweet potato puree & green sauce

Salmon & King Prawns

Tagliatelle with Vodka | 18€

Bread, butter & Chimichurri service | 1,5€

CHECK OUT OUR SUGGESTIONS OF THE DAY

VAT included