

STEAK

Our meats are carefully prepared in our charcoal grill and served as naturally to have the best out of it.

ORIGEN (GALICIA)

The natural environment and fat infiltration enhance a unique combination of texture, flavour and juiciness.

T-bone / Chuletón / Chuleta / Picana / Tenderloin / Loin
12 eur / 100gr

BUEY (GALICIA)

Robust flavour and thick muscle fibres.

OX
16 eur / 100gr

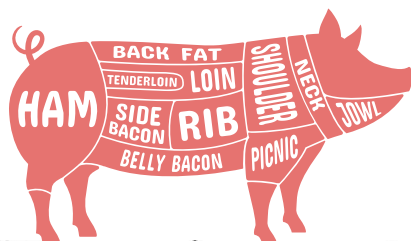
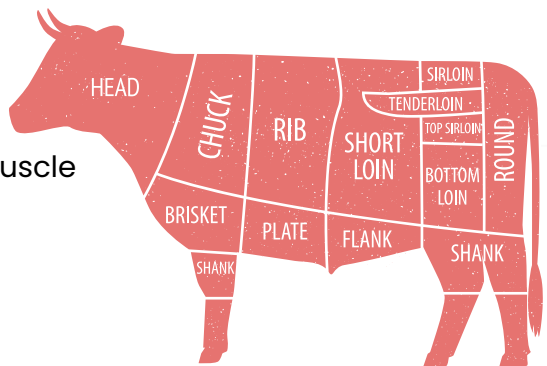
IBERIAN PORK

Spain's best kept secret, a true Spanish culinary delight.

The black Iberian pig, renowned for its exceptional flavor and marbling, raised in the oak-rich meadows of the region, these pigs feast on a diet that includes acorns, grasses, and herbs.

ANGUS

Sirloin / Entrecot:
9.5 eur / 100gr



Tenderloin / Solomillo:
32 eur / piece
min. 250gr