

TO START & SHARE

✓ Roasted red pepper's Hummus | 8€

Roasted red pepper's ans Walnut's Hummus, EVOO and Pitta bread pan Pitta

✓ Babba Ganoush | 9€

Cream of chard-roasted Aubergines with , EVOO and Pitta bread pan Pitta

Argentinian PORTEÑAS Pasties | 4€

- Ternera Criolla

Ground Beef, egg and olives with a touch of Spice

Menonita

Chorizo Criollo and mozzarella

Ternera mechada

Beer Braised pulled Beef

✓ Queso y espinaca

Spinach and melted Cheese

Mixed Argentinian Pasties | 14€

Selection of 4 Empanadas 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

Parrilla de longanizas a la brasa | 18€

Argentinian sausage, Black-Pudding & chistorra "ARBIZU"

Cecina de Wagyu | 19 €

Cured Wagyu Beef with Truffle Oil and Idiazabal smoked cheese

Grilled Veal sweetbread's | 14 €

Wild king prawns & avocado cocktail | 13 €

Old school classic served with Bourbon & smoked Paprika Marie Rose sauce

✓ Provoleta al hierro | 14 €

Melted Provoleta cheese with tomato jam



Croquetas de cecina x 6 | 12€

Cured Beef creamy Croquettes with Alioli

Carpaccio Angus | 16€

Thinly sliced Beef fillet with Parmesan and Rocket

El Steak Tartar | 17 €

Traditional ANGUS Beef TARTARE, served with toasts | 100gr

Gambones Pil-Pil | 12 €

Sizzling wild king prawns with smoked Paprika, Chilli & garlic

SALADS

✓ Seasonal mixed Tomatoes Tartare With smoked Búfala | 14€

Buffalo Mozzarella, Maldon sea salt, EVOO and Basil

Angus Salad 2.0 | 13€

Lettuce hearts with roquefort blue cheese, walnuts
Apples & radish

Chicken Caesar Salad | 15 €

BBQ Smoked Chicken, caramelized Bacon and croutons

PLEASE ASK YOUR WAITER/ESS
ABOUT OUR DAILY SPECIALS

PREMIUM ANGUS BEEF STEAKS

1 CHOOSE YOUR FAVORITE STEAK:

SIRLOIN STEAK

Tender yet succulent with
a strip of juicy crackling

300gr. | 24€ 500gr. | 29€

ANGUS FILLET STEAK

Lean & tender with delicate flavour

200gr. | 28€ 300gr. | 35€

TOMAHAWK STEAK

Famous center cut of the Rib Eye grilled on the bone

1300g | 78€

ANGUS BEEF SAMPLER MIXED GRILL

Selection of 3 best premium ANGUS beef cuts | 38€
150gr. Sirloin steak - 100g Filet steak - 150gr. Rib Eye steak

RIB EYE STEAK

Delicately marbled for superb flavor

300gr. | 29€ 500gr. | 38€

T-BONE STEAK

Legendary cut with Fillet & Sirloin, bouth in one steak

800gr. | 54€

COTE DU BOEUF

Classic Rib Eye on the bone for full flavor

1200g | 72€

ANGUS CHATEAUBRIAND | 59€

450gr center cut of slow grilled Filet Mignon

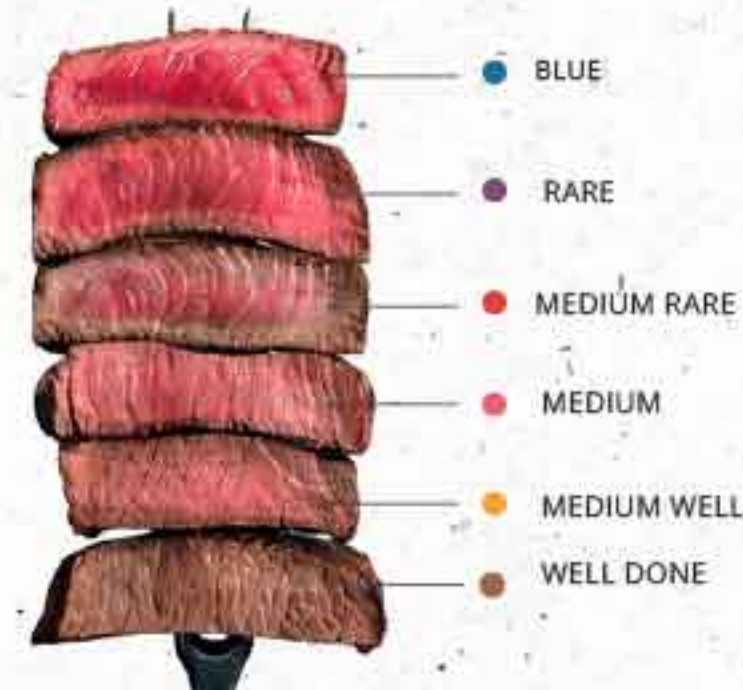
ANGUS CHALLENGE

1KG SIRLOIN STEAK + 1L Heineken Beer

1 Person + 1 Hour = 1 Tshirt

& your Photo on our SM | 58€

2 CHOOSE THE COOKING POINT:



3 CHOOSE YOUR GARNISH:

3.5€ each - First garnish included

Baked potato

Alioli / Butter

French fries

Side salad

Baby new potatoes

Sauteed with Rosemary

Onion rings

Truffled French fries +1€ with Parmesan

Mushrooms

Corn on the cob

4 CHOOSE YOUR SAUCE: 3€

GREEN PEPPER - CREAM OF MUSHROOMS - BLUE CHEESE

OTHER MEATS

Gourmet Angus burger | 17 €

200g grilled ANGUS beef with
smoked Cheddar, Canded panceta
tomato, red onion, Chimimayo
served with French fries

Iberian Pork Chop | 21 €

Chargrilled Iberian acorn fed Pork
Served with baked potato

Grilled chicken breast | 17 €

Served with baked potato

Marinated grilled chicken | 16 €

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

BBQ Bab- back Pork Ribs | 19 €

Full rack of pork ribs glazed with
ANGUS BBQ sauce & French fries

Lamb shank | 19 €

Red wine Braised Lamb shank
served with sauteed Baby new potatoes

FRESH FISH AND SEAFOOD

Grilled Salmón supreme | 20€

Grilled shell-on King Prawns | 22 €

Grilled filet of Sea-Bass | 19€

SERVED WITH ONE GARNISH OF YOUR CHOICE

Bread, butter & Chimi-churri Service | 1,5€

Due to our kitchen set up there is a potential risk of cross-contamination of allergens.
Therefore, these may not be suitable for those with severe allergies. Allergen information is available on request.



IVA / VAT INCLUIDO