



RESTAURANTES  
**Angus**<sup>®</sup>

## CHRISTMAS MENU

### MENU A

#### STARTERS TO SHARE

**CHAR-GRILLED ROASTED PEPPER HUMMUS**  
*Cream of roasted red peppers with walnuts,  
extra virgin olive oil, and pita bread*

**HOMEMADE "CHORI-CHICKEN" CROQUETTES**  
*Creamy croquettes made with Argentinian Sausage,  
roasted chicken, and Chimi-Mayo sauce*

**ANGUS SALAD 2.0**  
*Lettuce hearts with Roquefort cheese,  
caramelized walnuts, apple, and radish,  
served with house vinaigrette*

#### MAIN COURSE OF YOUR CHOICE

**ANGUS SIRLOIN STEAK "ENTRECOTE" 250GR.**  
*Grilled to your liking and served with baked potato*

**K-SLOW-BBQ PORK KNUCKLE**  
*Slow-cooked and glazed with Korean barbecue sauce,  
served with wheat stew*

**TAGLIATELLE ALLA VODKA**  
*Pasta with fresh salmon and king prawns in a creamy vodka sauce*

#### DESSERT

**DULCE DE LECHE PANCAKE**  
*Served with vanilla ice cream and dulce de leche sauce*

The menu includes:

Still water, soft drinks, draught Heineken beer,  
and 1 bottle of ANGUS Selection wine per 4 guests

+ €6 for a premium mixed drink from our international selection\*

**52€**

PER PERSON  
VAT INCLUDED



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## CHRISTMAS MENU

### MENU B

WELCOME COCKTAIL

#### STARTERS TO SHARE

CHAR-GRILLED ROASTED PEPPER HUMMUS  
*Cream of roasted red peppers with walnuts,  
extra virgin olive oil, and pita bread*

DUO OF HOMEMADE CROQUETTES  
*Creamy Cecina and Chori-Chicken croquettes with Chimi-Mayo*

ASSORTMENT OF ARGENTINIAN EMPANADAS  
*Ground beef  
Menonita  
Pulled beef  
Spinach & cheese*

#### MAIN COURSE OF YOUR CHOICE

ANGUS SIRLOIN STEAK "ENTRECOTE" 300GR.  
*Grilled to your liking and served with baked potato*

FREE-RANGE CHICKEN WITH COUNTRY HERBS  
*Farm-raised chicken leg  
served with roasted vegetable purée*

MISO SALMON  
*Served with char-grilled pak choi and baby potatoes*

#### DESSERT

CHOCOLATE BROWNIE  
*Served with vanilla ice cream  
and white chocolate sauce infused with Baileys*

The menu includes:  
Still water, soft drinks, draught Heineken beer,  
and 1 bottle of ANGUS Selection wine per 4 guests

+ €6 for a premium mixed drink from our international selection\*

**56€**

PER PERSON  
VAT INCLUDED



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## CHRISTMAS MENU

### MENU C

WELCOME COCKTAIL

#### STARTERS TO SHARE

GRILLED POLENTA STICKS

*Infused with rosemary and served with yogurt cream  
and confit garlic*

SEASONAL TOMATO TARTARE

*With smoked buffalo mozzarella and extra virgin olive oil*

ANGUS BEEF BURGER SLIDERS

*Gourmet mini burgers made with ANGUS beef*

ASSORTED GRILLED SAUSAGES

*Argentinian sausage, black pudding,  
and Chistorra sausage from Arbizu*

#### MAIN COURSE OF YOUR CHOICE

ANGUS RIB-EYE STEAK 300GR.

*Grilled to your liking and served with baked potato*

ANGUS TENDERLOIN STEAK 200GR.

*Grilled to your liking and served with homemade fries*

CHAR-GRILLED MARINATED SEA BASS

*Butterflied, served with baby potatoes,  
sautéed artichokes, and lemon*

#### DESSERT

ANGUS PIONONO MMXXV

*Delicately scented with Christmas spices and aged rum*

The menu includes:

Still water, soft drinks, draught Heineken beer,  
and ANGUS Selection white, rosé, and red wines by the glass

+ €6 for a premium mixed drink from our international selection\*

**64€**

PER PERSON  
VAT INCLUDED