



steakhouse • premium cuts

CHILLED SEAFOOD AND APPETIZERS

AHI TUNA TARTARE Avocado, Ponzu Sauce, Sesame Seeds €19	TRIO OF RAW OYSTERS Fresh Lemon..... €17
SHRIMP COCKTAIL Mary Rose Sauce, American Cocktail Sauce, Lemon..... €19	SEAFOOD PLATTER (price per person / minimum two persons) Raw Oysters, Jumbo Shrimp, Poached Lobster Tail, Tuna tartare, Classic Condiments..... €39
CREAMY ONION AND PARMESAN SOUP* Crunchy Parmesan, Chives €12	CLASSIC CAESAR SALAD* Romain Lettuce, Caesar Dressing, Parmesan, Croutons..... €14
MARINATED BEETS AND ENDIVES* Canarian Blue Cheese, Caramelized Walnuts, Granny Smith Apple €13	FOIE GRAS Home-made "Torchon", Carrot and Orange Chutney. €18

SPECIALITY CUTS

PREMIUM PORTER HOUSE STEAK.....	1,300grs	USA	€120
CHATEAUBRIAND BEEF TENDERLOIN	550grs	URUGUAY	€65
BONE-IN RIB EYE (45 DAYS DRIED AGED).....	1,100grs	SPAIN	€130
WAGYU ENTRECOTE	400grs	CHILE	€110
BONE-IN NEW YORK	700grs	USA	€70

STEAK CUTS

RIB EYE STEAK.....	350grs	Angus Uruguay €29	Spain €48
N.Y. STEAK.....	300grs	Angus Uruguay €24*	Spain €38
CENTER CUT TENDERLOIN	250grs	Angus Uruguay €33	Spain €44
'PETIT' BEEF TENDERLOIN.....	125grs	Angus Uruguay €19*	Spain €28



STEAK TEMPERATURES

RARE very red cold center	MEDIUM RARE red warm center	MEDIUM pink hot center	MEDIUM WELL dull pink hot center	WELL DONE no pink hot center
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Service, bread and appetizers 2€ per person.

If you have any special diet or any doubts regarding food allergies, please advise our Ladies and Gentlemen prior to ordering.
Prices include 7% Local Tax IGIC.



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FROM THE SEA

GRILLED OCTOPUS Smoked Spanish Paprika Oil..... €26
SALMON STEAK Brown Sugar and Orange Rubbed €26
GRILLED SEA BASS Canarian Sofrito, Chorizo, Capers, Croutons €32
GRILLED CANADIAN LOBSTER Herbs Butter, Seasonal Salad..... €42

OTHER CUTS

BBQ RIBS* 15 hrs Slow Cooked €21
GRILLED RACK OF LAMB Rosemary Scented €39
SLOW COOKED CHICKEN BREAST* Thyme Garlic Butter..... €21
20/20 ANGUS BURGER* 100% Home-Made, Iberian Bacon, Duck Fat Fries. €25

SAUCES AND BUTTERS

BLUE CHEESE SAUCE..... €4	CHIMICHURRI..... €4
GREEN PEPPERCORN SAUCE..... €4	HERB GARLIC BUTTER*..... €3
RED WINE DEMI-GLACE €4	BLACK TRUFFLE BUTTER €4
BEARNAISE SAUCE..... €4	LOCAL MOJOS* €3

SIDES

GLAZED ASPARAGUS..... €12	SHAVED SPICY BROCCOLI, GARLIC, PINE NUTS €9
TRUFFLE MAC AND CHEESE..... €9	BUTTER POTATO PUREE* €8
HOUSE SALAD, SHERRY HONEY VINIGRETTE*..... €6	HERB POTATO FRIES* €8
SEASONAL VEGETABLES, WOOD FIRE ROASTED*..... €8	WRINKLED POTATOES*..... €7
SAUTÉED MUSHROOMS RED WINE GLAZE..... €9	CREAM SPINACH, GARLIC CHIPS..... €9
	ONION RINGS..... €9



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