



RACES , COURTS , EMBER . . .

SIMENTAL O FRISONA: Breeds native from Central Europe. They are animals from 8 to 10 years, which in their first stage are used for milk production and subsequently they are fattened to improve the quality of their meat. The meat has great infiltration with fats and his color is yellowish. Beautifully and succulent tasty, thanks to the fat infiltration and the time left to mature.

SIRLOIN 380gr. (40 D/M. Potatoes au gratin)	29,00€
QUEEN BEEF 800gr. (21 D/M. Without Bone. Grilled vegetables)	49,00€
RIB / kg. (60 D/M. Salad and grilled piquillos pepper)	52,50€

WAGYU: Ancient breed that for centuries it was used as a draft animal. In the early twentieth century in the “Meiji” was the adoption of Western customs introduced the consumption of meat in the Japanese diet and this helped discover the qualities that led to the Wagyu to become a plate of worship, even declared a National Treasure of Japan. Its meaning “Japanese cattle” and their meat is also known as Kobe Beef.

STRIPLOIN 300gr. (Potatoes au gratin)	42,50€
SIRLOIN 300gr. (Potatoes au gratin)	65,00€