

Food Menu

Starters



Provolone with Dried Tomatoes

14.00 €

Provolone is baked until melted, bubbly and slightly golden, while the dried tomatoes enhance the flavor with their concentrated, salty character. All this balanced with sweet, sour and creamy notes. Served with a portion of bread.



Black Angus Carpaccio

22.00 €

Thin and delicate slices of Black Angus veal of maximum tenderness, topped with crisp Parmesan Reggiano scales, capers and fresh arugula. All seasoned with a subtle emulsion of antique mustard and extra virgin olive oil. A classic starter, light and full of contrasts.



Jamón Ibérico de Bellota

28.00 €

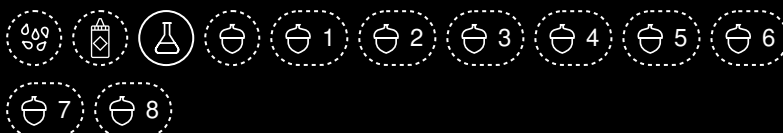
100 grams of pure excellence from Cordoba. Cut with a knife by expert hands to preserve intact its silky texture and nutty notes. A sublime bite, perfect to whet your appetite and pair with a good glass of wine. Minimum curing of 24 months.



Paleta Ibérica y Selección de Quesos



32.00 €



100 grams of 50% Iberian breed cebo shoulder, with a tender cut and delicate flavor, perfectly accompanied by a careful selection of five cheeses: the intensity of Azul, the creaminess of Havarti, the fruity touch of Mimolette, the classic Emmental and the personality of Basilio cheese. An ideal contrast of nuances, textures and flavours.

Salads



Tomato with Burrata



10.00 €

It's made with juicy ripe tomatoes cut into slices with creamy burrata and arugula. It's a very refreshing combination with pesto sauce.



Cucumber and Tomato Salad



10.00 €

It's made with juicy ripe tomatoes and crispy fresh cucumber, cut into cubes and arugula. It's a very refreshing combination with an old honey mustard dressing.

Our specialties



Braised Beef Cheeks



25.00 €

The meat is prepared with a slow and prolonged cooking, which transforms it into an extremely tender and juicy texture. Served with a vermouth sauce.



Roasted Beef Marrow with Steak Tartar

25.00 €

It consists of beef bones split lengthwise, roasted in the oven until the marrow is creamy, shiny and lightly toasted. On top we place a steak tartar prepared with capers, pickles and red onion with high-quality raw beef, finely chopped and seasoned.

Smoked Specials

For the centerpiece, our meats are slow preparation seasoned with house spices and smoked over low heat for up to 20 hours.



Pork Ribs

35.00 €

350g - Pork ribs cooked slowly at low temperature in a smoker for many hours. This process makes the meat juicy, tender and full of flavor. It is characterized by its intense, smoky, slightly sweet and spicy flavor with a slightly caramelized exterior.



Angus Ribs

48.00 €

700g - Angus veal ribs cooked slowly at low temperature in a smoker for 6 to 10 hours. Its fat melts, resulting in extremely juicy and tender meat. Seasoned with a simple rub to highlight the meat.



Shredded Beef

24.00 €

200g - It is made with collagen-rich cuts of veal (such as colita or vacuum), cooked for hours in a smoker at low temperature, resulting in a tender, honeyed and easily crumbly texture.



Pulled Pork

18.00 €

400g - It is usually prepared with a pork trowel or needle, a piece with good fat infiltration that is cooked for several hours in the smoker at a low temperature. During this process, the meat absorbs the scent of the wood and becomes so tender that it can easily crumble into juicy strands.



Special Combo "El Born"



100.00 €

1 Kg for 2 people - The dish is a mix of pork ribs, chicken wings, chorizo, shredded pork.

All this accompanied by 2 of our delicious sauces of your choice:

- Sweet & Spicy
- Gaucha
- Chef's Dark Secret
- Old Honey Mustard



Premium Combo "La Ciutat Vella"



140.00 €



1 Kg for 2 people - The dish is a mix of angus ribs, chicken legs, shredded beef, chorizo, brisket.

All this accompanied by 2 of our delicious sauces of your choice:

- Sweet & Spicy
- Gaucha
- Chef's Dark Secret
- Old Honey Mustard



Superior Combo "Sant Pere"



180.00 €



1 Kg for 2 people - The dish is a mix of pork ribs, brisket, angus ribs, chicken wings, chorizo, shredded pork, chicken legs, shredded beef, french fries and bread.

All this accompanied by 2 of our delicious sauces of your choice:

- Sweet & Spicy
- Gaucha
- Chef's Dark Secret
- Old Honey Mustard

Grilled



Beef Short Ribs



26.00 €

350 g - It is accompanied by our delicious homemade sauces:

- Chimichurri sauce
- Creole sauce
- Gaucha sauce



Skirt Steak



26.00 €

350 g - It is accompanied by our delicious homemade sauces:

- Chimichurri sauce
- Creole sauce
- Gaucha sauce



Flank Steak



26.00 €

350 g - It is accompanied by our delicious homemade sauces:

- Chimichurri sauce
 - Creole sauce
 - Gaucha sauce
-



Tri-Tip Steak

35.00 €

350 g - It is accompanied by our delicious homemade sauces:

- Chimichurri sauce
 - Creole sauce
 - Gaucha sauce
-



Sirloin

38.00 €

350 g - It is accompanied by our delicious homemade sauces:

- Chimichurri sauce
 - Creole sauce
 - Gaucha sauce
-



Tenderloin

38.00 €

350 g - It is accompanied by our delicious homemade sauces:

- Chimichurri sauce
 - Creole sauce
 - Gaucha sauce
-



Ribeye

40.00 €

350 g - It is accompanied by our delicious homemade sauces:

- Chimichurri sauce
 - Creole sauce
 - Gaucha sauce
-



Chorizo

12.00 €

350 g - It is accompanied by our delicious homemade sauces:

- Chimichurri sauce
 - Creole sauce
 - Gaucha sauce
-



Chicken Thighs

18.00 €

350 g - It is accompanied by our delicious homemade sauces:

- Chimichurri sauce
- Creole sauce
- Gaucha sauce



T-Bone Steak

90.00 €

1,000 gr - The best of both worlds in one cut. Divided by the iconic "T" bone, this impressive steak offers the intensity and deep flavor of entrecote combined with the extreme, buttery softness of sirloin. Dry matured and sealed over high heat on oak charcoal to achieve a perfect crust and a juicy heart.

It is accompanied by our delicious homemade sauces:

- Chimichurri sauce
- Creole sauce
- Gaucha sauce

(This item is not included in any of our discounts.)



Tomahawk

90.00 €

1,000 gr - The crown jewel for meat lovers. An impressive veal rib with high infiltration, served with its long bone that enhances the flavor during roasting. Our grilled technique enhances its smoky notes and tender texture.

It is accompanied by our delicious homemade sauces:

- Chimichurri sauce
- Creole sauce
- Gaucha sauce

(This item is not included in any of our discounts.)



Mixed Grill "El Arco"

1 Person (400 gr): 48.00 €

2 People (1,000 gr): 92.00 €

It's a mix of Tri-Tip roast, flank steak, skirt steak, beef short ribs, chorizo, and tenderloin.

It is accompanied by our delicious homemade sauces:

- Chimichurri sauce
- Creole sauce
- Gaucha sauce



Mixed Grill "El Palacio"

1 Person (400 gr): 58.00 €

2 People (1,000 gr): 112.00 €

It is a mixture of Sirloin, Tri-Tip, Skirt Steak, Flank Steak, Beef Short Ribs, Chicken Thighs and Chorizo.

It is accompanied by our delicious homemade sauces:

- Chimichurri sauce
- Creole sauce
- Gaucha sauce

Rice



Sirloin Steak Paella

2 people: 60.00 €

It's made in a paella pan by cooking the rice with vegetables and beef broth, absorbing all the flavors during cooking. The result is a dry, loose and tasty rice, with a light toast at the base. It's finished with a grilled Sirloin Steak on top.



Roasted Chicken Paella



It's made in a paella pan by cooking the rice with vegetables and chicken broth, absorbing all the flavors during cooking. The result is a dry, loose and tasty rice, with a light toast at the base. It's finished with a roasted chicken on top.

1 person: 29.00 €
2 people: 54.00 €
3 People: 81.00 €



Iberinan Pork Shoulder Paella



It's made in a paella pan by cooking the rice with vegetables and beef broth, absorbing all the flavors during cooking. The result is a dry, loose and tasty rice, with a light toast at the base. It's finished with a roasted iberian pork shoulder cap on top.

1 person: 31.00 €
2 people: 56.00 €
3 People: 84.00 €

Sides



White Rice



6.00 €



French Fries



6.00 €



Grilled Vegetables



6.00 €

Selection of fresh vegetables cooked slowly on the grill, with a light touch of smoke that enhances their natural flavor. Tender on the inside and slightly caramelized on the outside, served with olive oil and aromatic herbs.



Payés Bread



6.00 €

Desserts



Homemade Cheesecake



12.00 €



Cheesecake

Creamy slow-baked cheesecake, with a soft interior and a melting texture, made with cream cheese and a delicate touch of vanilla.



Coulant with Ice Cream



12.00 €

Coulant with ice cream and chocolate syrup.

Ice Cream

9.00 €

2 scoops of ice cream of your choice:

- Mango
- Passion fruit
- Lemon and Basil
- Chocolate with chips
- Vanilla



Chocolate cake



12.00 €

A classic and highly appreciated dessert, characterized by its intense cocoa flavor and its soft and enveloping texture. It is made from quality chocolate, butter, sugar and eggs



Red velvet



13.00 €

Classic velvety red cake with a light touch of cocoa, filled and topped with creamy cream cheese frosting. Soft, fluffy and perfectly balanced in sweetness.

Allergens



Contains



May contain



Milk (including lactose)



Eggs



Fish



Crustaceans



Molluscs



Peanuts



Lupin



Sesame



Soy



Mustard



Celery



Sulphur dioxide and sulphites



Cereals with gluten

1 Wheat · 2 Rye · 3 Barley · 4 Oats · 5 Spelt (wheat) · 6 Kamut (wheat)



Tree nuts

1 Almonds · 2 Hazelnuts · 3 Walnuts · 4 Cashews · 5 Pecans · 6 Brazil nuts · 7 Pistachios ·
8 Macadamia