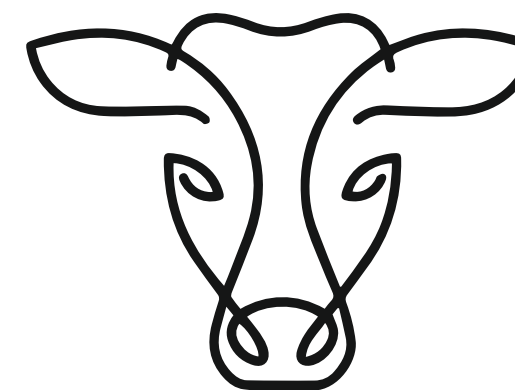


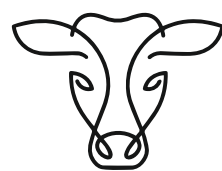
Menu



LA VACA ARGENTINA

MAESTROS PARRILLEROS

SINCE 1994



@parrilavacaargentina

English

Salads & Vegetables

- 12,50 Salad with live lettuce and pink tomato with our dressing
- 14,00 Puglia burrata with sundried tomatoes and pane carasau
- 13,50 Wild asparagus with guanciale veil and parmesan cheese
- 7,00 Grilled leeks with demi-glace
- 13,00 Grilled avocado with warm capresse salad
- 12,50 Caesar salad with grilled chicken
- 11,50 Grilled vegetables with salt flakes and Aove oil

Starters | For sharing

- 26,00 100% acorn-fed ham board
- 13,50 Artichokes confit with black garlic aioli and our chimichurri
- 5,50 Mini steak tartar with quail egg - 1U
- 14,00 Eggs with acorn-fed ham and rustic potatoes
- 12,00 Croquettes of iberian ham
- Argentine Empanadas:
 - Criolla.....5,50
 - Provolone and onion.....5,50
 - Spinach and ricotta5,50
- 15,00 Tasting of homemade Argentinean Empanadas

Entries | From the grill

- 10,50 Grilled Provolone with Sicilian oregano aroma
- 26,00 Grilled octopus with rustic mashed potato
- 5,50 Chorizo Creole sausage
- 4,50 Argentine blood sausage
- 15,20 Beef sweetbreads

Artisan Pasta

- 17,00 Spaghetti nero di sepia with shrimps, garlic and chili pepper
- 18,00 Homemade Lasagna
- 15,50 Papardelle with tuna bolognese

Bread and appetizer pp 3,50€.

Meats

Ojo de Bife High Tenderloin Argentinean Cut | Little or Point

- 27,50 300grs.
- 46,50 500grs.

Bife De Chorizo Lomo Bajo Argentino Cut | Little or Point

- 22,70 300grs.
- 38,50 500grs.

Sirloin steak with green pepper sauce or Spanish sauce | Little or Point

- 25,50 200grs.

Grilled beef tenderloin medallions 4 or 6 years 2 pax | Little or Point

- 49,50 400grs

Entraña | Point or Fact

- 21,50 300grs.

Asado de Tira (barbecue) Point or Fact

- 22,50 400grs.

Matured Meats 45 Days | Old Cow

- 24,50 Low Loin 300grs.
- 44,50 Filleted Loin 500grs.
- 62,00 T-bone steak 1kg. with piquillo peppers - 2 pax

Other Specialties

- 18,00 Boneless grain chicken in chimichurri sauce
- 13,00 Special grilled hamburger 200grs. | Recommended by our grillmaster
- 19,50 Tenderloin Milanese with poached egg and grated truffle

Fish

- 21,90 Churrasco of Salmon with wild mushrooms.
- 29,00 Tuna Steak with marrow butter

Garnishings

- 7,20 Grilled red peppers
- 5,90 Mushrooms in cream
- 5,90 Roasted sweet potatoes
- 5,90 Rustic style mashed potato
- 5,50 Spicy potato chips
- 5,50 Knife fried potatoes
- 5,50 Charcoal roasted potatoes
- 7,20 Grilled marrow