



LA VACA ARGENTINA

MAESTROS PARRILLEROS

DESDE 1994

FROM THE GARDEN
& THE GRILL

Fresh, seasonal produce and the unmistakable character of the grill.

TO SHARE

Designed to be shared around the table.

GRILLED
SPECIALITIES

The fire takes centre stage in our iconic recipes.

OTHER
HOUSE
SPECIALITIES

Recipes that are part of La Vaca Argentina's identity.

FROM THE SEA

A selection of fish prepared with the same precision as our meats.

Green leaf salad and pink tomato with our house dressing	13,30€
Burrata with piquillo peppers, sun-dried tomatoes and pane carasau	14,00€
La Vaca complete salad	11,50€
Gem lettuce with cantabrian anchovies, parmesan and caesar dressing	16,00€
Grilled avocado with warm caper sauce	14,00€
Char-grilled leeks with romesco sauce	10,00€
Grilled vegetable platter with sea salt flakes and EVOO	11,50€

100% acorn-fed Iberian ham, hand-carved	26,00€
Cantabrian anchovies with black garlic aioli and chives	12,00€
Mini steak tartare with quail egg — 1 pc.	8,00€
Homemade Iberian ham and porcini mushroom croquettes	14,00€
Argentine-style beef croquettes	14,00€
Homemade argentine empanadas	
Criolla	6,50€
Provençal	6,50€
Char-grilled chicken	6,50€
Tasting selection of homemade Argentine empanadas	18,00€

Grilled provolone with Sicilian oregano	11,50€
Grilled scallops with russet potato purée	26,00€
Chorizo criollo with red pepper purée	7,00€
Argentine morcilla blood sausage	6,50€
Veal sweetbreads, Raza style	15,20€

Deconstructed grilled chicken with chimichurri	18,00€
Special 200 g grilled beef burger	13,00€
Veal milanese with poached egg and shaved truffle	21,00€

Salmon with celeriac purée and baby vegetables	23,50€
Wild sea bass with tomato and thyme compote	26,00€

OUR
MEATS

Selected cuts to savour the authentic flavour of the grill.

Beef tenderloin, Simmental 200 g	28,50€
With roquefort or green pepper sauce	
Bone-in tenderloin with roasted bone marrow, Simmental 200 g	32,00€
Beef aged 4 to 6 years	
Beef skirt steak, Frisona 300 gr.	24,00€
300 gr.	

45-DAY
DRY-AGED BEEF

Our 45-day dry-aged selection, carefully matured to develop depth of flavour.

INTERNATIONAL
CUTS

A selection of premium cuts from the finest breeds and Argentine Angus.

Short loin, Simmental (Pontevedra)	
300 g.	26,50€
Short loin, Simmenatl (Pontevedra)	
Sliced, ½ Kg.	46,50€
Premium ribeye Raza selection, Simmental.	
For 2 people, 1 kg.	75,00€
Angus ribeye, high loin, Argentina	
300 g.	31,00€
½ Kg.	54,00€
Angus bife de chorizo, short loin, Argentina	
300 gr.	26,00€
½ kg.	43,00€
Asado de tira. Argentina	
400 gr.	24,00€
Angus picanha with duo of cauliflower and sweet potato purées. Argentina	
½ kg.	45,00€



SIDES

El complemento perfecto para cada elección.

Char-grilled red peppers	7,50€
Creamed mushrooms	6,50€
Roasted sweet potato	6,50€
Rustic potato purée	6,50€
Seasonal fries	6,50€
Rustic hand-cut potatoes	6,50€
Charcoal-roasted potatoes	6,50€
Padron peppers	6,50€
Grilled bone marrow	7,50€

OUR HOMEMADE
PASTA

Italian-inspired recipes with the signature of our kitchen.

Pappardelle with porcini mushroom carbonara	17,50€
Penne rigate in criollo-style sauce	17,50€