



## Grill Second Course

### Ireland selection.

#### Chateau

Minimum 2 pers. 26.00 € p.p

The Chateaubriand of Aberdeen Angus Irish Prime 22 months, aged with the Dry Aging method 60 days, served with our Yerba Buena flavored Bernese sauce, Barolo restricted with rosemary with seasonal vegetables.

#### T Bone

Steack 1000/1100 Minimum 2 pers. 36.00 € p.p

La Fiorentina di Aberdeen Angus Irish Prime 22 months, matured with the Dry Aging method 60 days, with seasonal vegetables.

#### Ribe steak 500/600

€ 26,00

The Irish Rib of Aberdeen Angus Prime 22 months, aged with the Dry Aging method 60 days, with grilled paprika potato cut.

#### Fillet Steak

€ 26,00

Irish Aberdeen Angus Fillet Prime 22 months, aged with 60 days Dry Aging method, with medallion of grilled potatoes and asparagus tips.

#### Slide Steak

€ 26,00

Aberdeen Angus Ireland Fillet Sliced Prime 22 months, matured with the Dry Aging method 60 days, lacquered with Acacia honey and dried fruit.

#### Lamb Chops

€ 18.00

Franch Rach Irish Lamb Chops served with Silane new potatoes and our Bernese yerba buena sauce.

## USA selection.

### Tomahawk

**Minimum 2 pers. € 38.00 p.p**

The Rib of Aberdeen Black Angus U.S.A. First 22 months, matured with the Dry Aging method 60 days, served with our béarnaise sauce flavored with yerba buena, Barolo restricted with rosemary with seasonal vegetables.

### Picanha

**€26.00**

La Picanha from Aberdeen Black Angus U.S.A. First 22 months, matured with the Dry Aging method 60 days, served with seasonal grilled vegetables.

## Argentina selection.

### Entrana 500/600

**Minimum 2 pers.€ 19.00 p.p**

L'Entrana di Scottona De Tira of adult Genisse Argentino beef, served with our Yerba Buena flavored Bernese sauce, with seasonal vegetables.

### Asado

**€ 22.00**

Asado di Scottona De Tira from adult Argentinian Genisse beef, served with Criolla sauce.

## Iberian Selection.

### Socket

**€ 28,00**

The socket of "Mengalica" of the infamous Iberian-sheep, grilled with aromas of Galicia.

## Italian selection.

### Pluma

**€ 22,00**

Pork pluma from the Passoni farms with seasonal vegetables.

### Poulet

**€ 18,00**

The Chateaubriand of Suprema di Pollo Livornese, on a bed of Tropea I.G.P. sweet and sour, and Spilinga 'Nduja emulsion.

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