

The Bull

STEAK EXPERT



STARTERS

BERENJENAS EN ESCABECHE	7
Marinated aubergine in olive oil, basil & garlic served with bread	
BEEF CARPACCIO	10
WILD ROCKET SALAD, GRANA CHEESE	
STEAK TARTARE	10
GUACAMOLE, CAPERS, TOASTED BREAD	
SALMON TIRADITO	8
SLICED SALMON, RED ONION, RED CHILLI, CORIANDER, GUACAMOLE, FRESH LIME	
EMPANADAS (CHOICE OF 2)	7
FRESH GROUND BEEF, WHITE ONION, EGG AND OLIVES OR SWEETCORN AND CHEESE	
CHORIZO CRIOLLO	8
TRADITIONAL ARGENTINE SAUSAGE & BERENJENAS EN ESCABECHE	
SWEETBREADS	13
GRILLED VEAL SWEETBREADS, CHOPPED SALAD	
GRILLED PROVOLETA	8
PROVOLONE CHEESE GRILLED WITH PEPPER AND OREGANO	
GAMBAS A LA PLANCHA	14
GRILLED KING PRAWNS, ALIOLI, LEMON, GARLIC BREAD	
THE BULL SALAD (CHOICE OF CHICKEN, SALMON OR BEEF)	10
AVOCADO, CARROTS, CELERY, EGG, ARTICHOKE, LETTUCE, TOMATO AND ONION	

ARGENTINE BEEF

CUADRIL - RUMP

BIFE DE CUADRIL 200G/300G/400G	16/19/21
CHURRASCO DE CUADRIL MARINADO 400G	22

ANGOSTO – SIRLOIN

BIFE ANGOSTO 300G/400G	21/25
ASADO DE ANGOSTO MARINADO 400G	26

ANCHO – RIBEYE

BIFE ANCHO 300G/400G	20/25
TIRA DE ANCHO 600G	36

LOMO – FILLET

MEDALLÓN DE LOMO 150G	15
BIFE DE LOMO 250G/350G	27/37
CHURRASCO DE LOMO MARINADO 350G	38

CUARTETO MENOR

ALL 4 CUTS ON OUR OWN TABLE GRILL 4 X 300G	85
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CUARTETO MAYOR (COOKING TIME 30 MINUTES)

ALL 4 CUTS ON OUR OWN TABLE GRILL 4 X 500G	127
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SURF & TURF

ADD GAMBAS A LA PLANCHA TO YOUR CHOICE OF BEEF	4 EACH
GRILLED ½ LOBSTER TAIL IN THE SHELL WITH LEMON SAUCE	10 EACH

SIDES

GARLIC BREAD	2
CHIPS	3
BAKED POTATO	3
CORN ON THE COB	3
SAUTEED MUSHROOMS	4
GRILLED VEGETABLES	3
HERB BUTTER	2
HUMITAS	3
SPINACH	3
MIXED SALAD	4

SAUCE

PEPPER	2
BÉARNAISE	2
CHIMICHURRI	2
MUSHROOM	2

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

SPECIALITIES

CHICKEN SUPREME 15

MARINATED IN WHISKY AND LEMON,
SAUTÉED VEGETABLES, TRUFFLE GNOCCHI

STEAK BURGER 15

FRESH TOMATOES, CHEESE & CHIPS

BEEF MILANESE 17

BREADED BEEF MARINATED IN GARLIC AND PARSLEY,
CHIPS AND A FRIED EGG ON TOP

FILLET OF SALMON 16

BAKED POTATO, HERB BUTTER AND LEMON HOLLANDAISE SAUCE

RUMP OF LAMB 18

GRILLED VEGETABLES, BAKED POTATO, HERB BUTTER

SECRETO IBERICO 18

BELLOTA PORK, GRILLED VEGETABLES

TRUFFLE GNOCCHI 14

FRESHLY MADE GNOCCHI STUFFED WITH BLACK TRUFFLE
AND GRAPPA, WHITE SAUCE, PARMESAN CHEESE AND TRUFFLE OIL

PANZEROTTI 14

STUFFED WITH TOMATO, BASIL AND RICOTTA

STEAK & LOBSTER 36

FILLET MEDALLION, ½ LOBSTER TAIL, LEMON HOLLANDAISE SAUCE,
GARLIC BREAD

PARRILLADA MIXTA FOR 2 56

CHORIZO SAUSAGE, MORCILLA, CHORIZO PINCHO, CHICKEN, BEEF MEDALLION,
LAMB STEAK, CORN ON THE COB, CHIMICHURRI, HUMITAS & MIXED SALAD.

A TRUE ARGENTINE EXPERIENCE

