

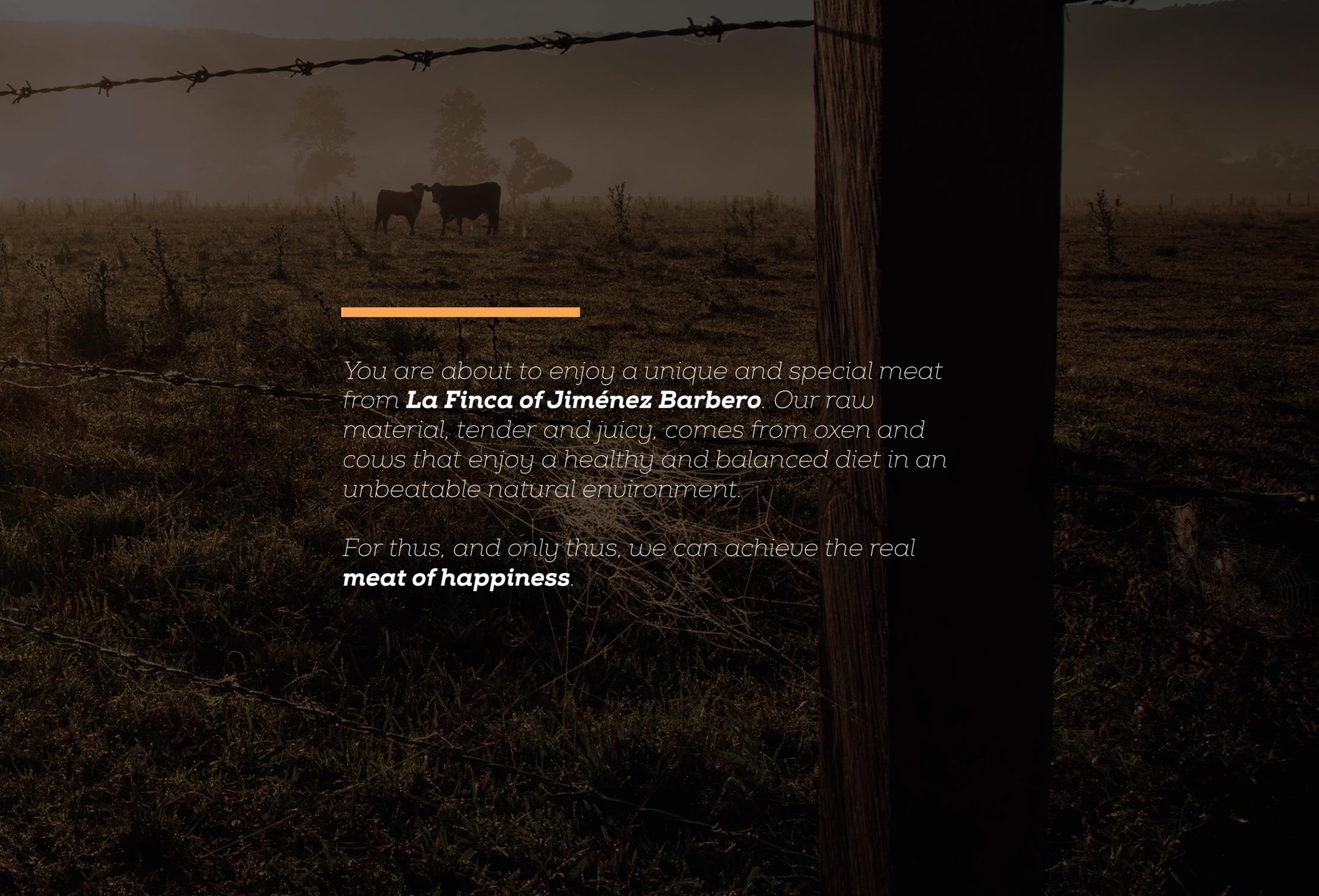
STEAKBURGER

— THE HOUSE OF PREMIUM BEEF —

A dark, atmospheric photograph of a barbed wire fence in a field. The fence runs diagonally across the frame, with several wooden posts visible. The background shows rolling hills under a dim, overcast sky. The overall mood is somber and contemplative.

*“Don’t keep forever on
the public road, going
only where others
have gone”*

- Graham Bell



*You are about to enjoy a unique and special meat from **La Finca of Jiménez Barbero**. Our raw material, tender and juicy, comes from oxen and cows that enjoy a healthy and balanced diet in an unbeatable natural environment.*

*For thus, and only thus, we can achieve the real **meat of happiness**.*



*Full commitment with
both the **environment**
and **animals***

To Share

Our Classics

Steak Nachos

Crispy tortillas loaded with tomato chili beef sauce, melted cheese, pico de gallo, sour cream, guacamole and jalapeños / 10,75

Bravas Wings NEW

Juicy pitted wings with olive oil, seasoned with spicy brava sauce and chinese onion / 9,50

Bourbon Wings NEW

Juicy pitted wings with olive oil and our bourbon sauce with chinese onion / 9,90

Cajún Chicken Quesadillas

Delicious quesadilla with cheese mixture, crispy bacon, with juicy farmyard chicken seasoned with spicy cajún spices / 9,50

Super Crispy Chicken Strips

Delicious farmyard chicken strips and our exclusive BBQ sauce / 8,50

Mozzarella Sticks

Battered mozzarella with sweet tomato sauce / 7,90

Pork Butcher's

Iberian Tataki NEW

Thin stripes of Iberian Presa seasoned with citric soya sauce and sprouts / 10,00

Spicy pork sausage from La Finca NEW

Delicious grilled spicy pork with chimichurri sauce / 11,00

*Our animals
are **free in a unique
environment.***



In between bread and bread

Iberian sandwich* NEW

Iberian fillet, previously marinated (12 hours) in Tandoori sauce, with Mahon cheese, arugula and yellow mojo mayonnaise / 9,50

Classic Chicken

Grilled farmyard chicken breast with lettuce, tomato, gouda cheese, bacon and Bourbon spicy mayonnaise / 9,00

From the garden

Goat Cheese Salad

Mix of lettuce, honey balsamic vinaigrette, tomato, goat cheese and crunchy onion / 9,00

Caesar Salad

Mixed leaves, tomato, parmesan cheese, croutons, grilled or crispy farmyard chicken and caesar dressing / 10,00

Chicken Burgers

Grill Chicken Burger

Grilled farmyard chicken breast with melted gouda cheese, bacon, lettuce, tomato, free-range eggs and Bourbon mayonnaise slightly spicy / 9,00

Crispy Chicken Burger

Crunchy farmyard chicken breast with gouda cheese, lettuce, tomato and honey sauce / 9,00

Orchard Burger

Veggie carrot burger, broccoli, green bean, caramelized onion, tomato, lettuce and our mint sauce / 10,00

* Sliced ribs of Iberian pork, tender and juicy



*Our cows
are treated like
absolute queens.*

The butcher's

T-bone Steak

Grilled and cut in slices with juicy roasted cherry tomatoes and our classic potatoes / 48,00 / kg

Beef Sirloin

Sirloin steak from La Finca Jiménez Barbero cooked to your taste, with juicy roasted cherry tomatoes and our classic potatoes on the side / 20,00

Beef Tenderloin

Tenderloin steak from La Finca Jiménez Barbero cooked to your taste, with juicy roasted cherry tomatoes and our classic potatoes on the side / 21,00

Iberian Abanico* NEW

Juicy iberian abanico previously marinated for 12 hours in our Tandoori Sauce with classic potatoes / 15,00

Barbecue pork Ribs

Delicious pork ribs with our exclusive barbecue sauce and our classic potatoes / 19,00

Beef Grilled Burger

Grilled burger (250 grams) with no bread, juicy roasted cherry tomatoes and baked potatoes / 11,00

Farmyard grilled Chicken NEW

Juicy breast farmyard previously marinated 24 hours in, olive oil, salt and pepper, mint and cooked in our grill oven with baked potatoes and juicy roasted cherry tomatoes / 12,50

* Sliced ribs of Iberian pork, tender and juicy.

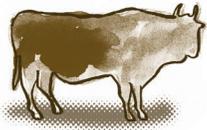
100% FRESH. Our *Beef meat comes from cattle raised with cereal-based feed without hormones*



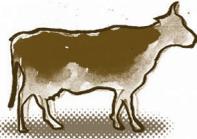
T Bone Steak (5/6 years) Simmental breed, feed with cereals, grass and forage. Previously matured during 4/5 weeks. You will taste and equal, elegant and persistent beef.

Make your own *Burger*

STEP 1 Choose the meat



Dry Aged
only 200 gr



Beef

STEP 2 Choose the size "only beef"



Shy
160 gr



Moderate
250 gr



Brave
320 gr



Daring
500 gr

STEP 3 Meat point We suggest...



Rare



Medium

STEP 4 Choose bread



**Our American
bread**



**Rustic
bread**

STEP 5 ... and the garnish



Baked potatoes



**French
Fries**



Coleslaw

Steakburgers

Steak Burger

Lettuce, tomato, sweet onion, gouda cheese and our special STB sauce

La Pampa Burger

Arugula, tomato, sweet onion, provolone cheese, oregano and chimichurri sauce with mayonnaise

Jack Burger

Lettuce, tomato, gouda cheese, bacon, Bourbon sauce and homemade breaded onion

British Burger

Lettuce, tomato, bacon, grilled onion, gouda cheese and freerange eggs

BBQ Burger

Lettuce, tomato, bacon, grilled onion, gouda cheese and BBQ sauce

	Shy 160 gr	Moderate 250 gr	Brave 320 gr	Daring 500gr
Steakburger	10,50	12,90	15,50	17,50
Premium Burger	11,50	13,90	16,50	18,50

Premium Burgers

Red Mountain Burger NEW

Black pepper mayonnaise, goat cheese, arugula, cajún onion and caramelized red grilled peppers

La Suiza NEW

100 grams of melted red Cheddar and Raclette cheese, accompanied by Batavia lettuce, tomato and caramelized onions

La Benedictina NEW

Delicious hamburger with boletus and truffle sauce, poached egg cooked at low temperature and creamy hollandaise sauce

Melting Cheese Burger

Lettuce, tomato and an explosion of four cheese (only from 250gr)

Boletus Burger

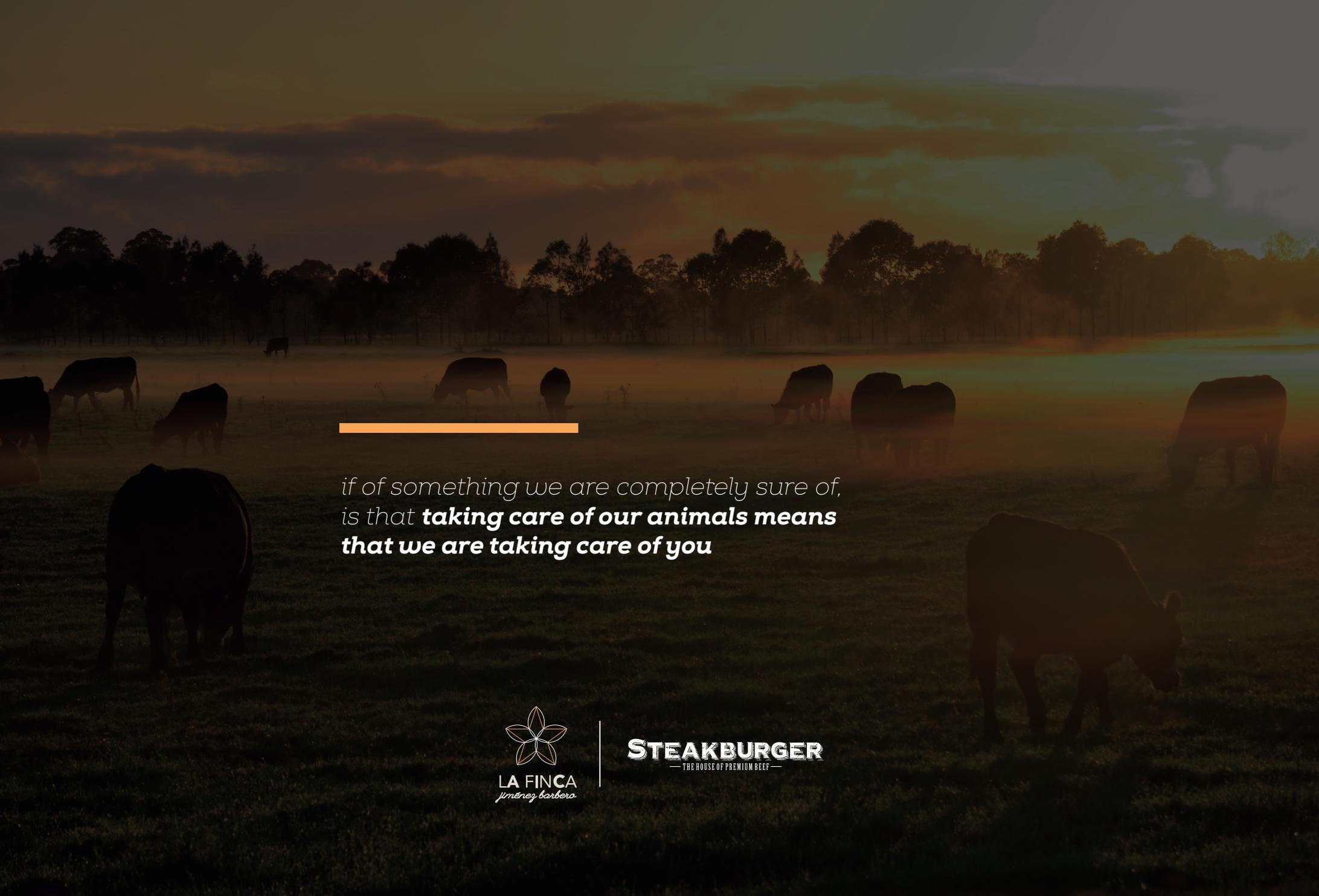
Arugula, tomato, sweet onion, provolone cheese, boletus and truffle sauce

Mexican burger

Guacamole sauce, xnipec onion, jalapeños and Chipotle mayonnaise

Dry Aged Burger NEW	200 grams of authentic beef tenderloin matured and selected	200gr	
		Steakburger 14,50 Premium burger 15,50	

100% FRESH. Our Beef meat comes from cattle raised with cereal-based feed without hormones.



if of something we are completely sure of,
is that **taking care of our animals means**
that we are taking care of you



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