

To share

Our classics

Steak Nachos

Crispy tortillas loaded with tomato chili beef sauce, melted cheese, pico de gallo, sour cream, guacamole and jalapenos / 10,95

Bravas Wings 🌶️

Juicy pitted wings with olive oil, seasoned with spicy brava sauce and chinese onion / 9,90

Bourbon Wings

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 cajun spices / 9,90

Homemade Appetizer

Country pate

Homemade with cranberries, nuts and tomato confit. / 2,90

Super Crispy Chicken Strips

Delicious farmyard chicken strips and our exclusive BBQ sauce / 8,75

Mozzarella Sticks

Battered mozzarella with sweet tomato sauce / 7,90

The Butcherie

Spicy pork sausage from La Finca

Delicious grilled spicy pork with chimichurri sauce / 11,00

In between bread and bread

Iberian sandwich*

Iberian fillet, previously marinated (12 hours) in Tandori 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 mayonnaise / **9,00**

From the garden

Goat Cheese Salad

Mix of lettuce, honey balsamic vinaigrette, tomato, goat cheese and crunchy onion / **9,50**

Caesar Salad

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

Chicken Burgers

Grill Chiken Burger

Grilled farmyard chicken breast with melted gouda cheese, bacon, lettuce, tomato, free-range eggs and Bourbon mayonnaise slightly spicy / **9,90**

Crispy Chiken Burger

Crunchy farmyard chicken breast with gouda cheese, lettuce, tomato and honey sauce / **9,90**

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.

Chicken Burgers

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 of Jimenez Barbero cooked to your taste, with juicy roasted cherry tomatoes and our classic potatoes on the side / **20,00**

Beef Entrecote

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

Iberian Abanico*

Juicy iberian abanico previously marinated for 12 hours in our Tandoori sauce with classic potatoes / **16,00**

* Sliced ribs of Iberian pork, tender and juicy.

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

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 and baked potatoes / **11,50**

Farmyard grilled Chicken

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 / **13, 50**



T Bone Steak (5-8 years) Simmental breed, feed with cereals, grass and forage. Previously matured during 4/5 weeks. You will taste an equal, elegant and persistent beef.

Make your own **Burger**

STEP 1 Choose the meat



Dry Aged
200 gr Moderate
400 gr Brave



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

**French
Fries**



Baked potatoes



Coleslaw



Our grilled meat with oak charcoal makes the difference.

Original Steakburger NEW

Back to the origins, dry aged meet cooked to perfection on charcoal, flavourfull crunchy bacon,
100% original cheddar cheese in brioche bread / **200gr** **400gr**
15,50 20,50



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

Black Jack Burger

Black pepper sauce, pico de gallo, Jack mayonaise, spicy crunchy onion and chinese onion.

British Burger

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

BBQ Burger

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

Premium Burgers

Red Mountain Burger

Black pepper mayonnaise, goat cheese, arugula, cajun onion and caramelized green pepper's

La Suiza

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

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

Katrina

Avocado mayonaise, gouda cheese, jalapeno relish and plantaine chips

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

Dry Age Burger

200 grams of authentic beef tenderloin matured and selected

	200gr	400gr
SteakBurgers	14,50	19,50
Premium Burgers	15,50	20,50

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

Drinks

Soft Drinks

- Water / 2,20
- Juice / 2,50
- Refreshments / 2,90

Beers

- Double / 2,70
- Pint / 3,50
- Non alcoholic beer / 2,50
- Voll Damm / 3,00
- IPA / 4,00
- Malquerida / 3,50
- Dry Apple Cider / 3,50

Cocktails

- Original Mojito / 6,00
- Gin tonics & Drinks / from 6,00
- Sangría / 4,00
- Tinto de verano / 3,50

Wines

Red

- **Cruz de Alba**
Tempranillo (DO Ribera del Duero) / 25,00

- **Biberius**
Tempranillo (DO Ribera del Duero) / 18,00

- **Ramón Bilbao Crianza**
Tempranillo (DO Rioja) / 20,00

- **Beronia**
Garnacha, Mazuelo, Tempranillo (DO Rioja) / 18,00

- **Enemigo Mio**
Garnach (DO Jumilla) / 21,00

- **Juan Gil**
Monastrell (DO Jumilla) / 16,00

- **Biberius**
Tempranillo (DO Ribera del Duero) / 18,00

Rosé

- **Ramón Bilbao**
Garnacha, Viura (DO Rioja) / 16,00

White

- **Nubori**
Verdejo (DO Rueda) / 16,00

- **Ramón Bilbao**
Verdejo (DO Rueda) / 16,00

Glass of wine

- Tinto, Rosado, Blanco / 3,00

Coffe 43

- **Espresso 43**
- **Asiático 43 de Cartagena**

Homemade Desserts

- **Brownie with Ice-Cream**
With walnuts and vainilla ice cream from Madagascar / 5,50

- **Cookie baked**
Baked Cookie over chocolate coulant with Madagascar vainilla ice-cream / 5,90

- **Great Roche**
Filled with hazelnut praline, chocolate mousse and Almonds chunks / 6,50

- **Handmade Ice-creams**
Of metate chocolate ice-cream, caramel, wild berry, Madagascar vanilla. Two homemade ice-cream balls. Choose your flavor / 5,50

- **Inverted Cream Cheesecake**
Whit flambe caramel and cookie base / 6,90

- **Frozen carrot cake**
covered with white chocolate and walnuts / 6,00

- **Ice-cream Shakes**
Chocolate, wild berry, Madagascar vanilla, caramel and Oreo / 3,50

- **Natural fruit Smoothie**
Energetic: strawberry and banana; Protective: strawberry, blackberry and raspberry; Antiox: papaya, mango and pineapple / 4,50