

# 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** 🌶️

With spicy sauce. Served with carrot sticks and blue cheese dip / 10,90

### **Bourbon Wings**

With bourbon sauce. Served with carrot sticks and blue cheese dip. / 10,90

### **Cajún Chicken Quesadillas**

Delicious quesadilla with cheese mixture, crispy bacon, with juicy farmyard chicken seasoned with spicy cajun spices / 9,90

### **Mozzarella Sticks**

Battered mozzarella with sweet tomato sauce / 7,90

## *Homemade Appetizer*

### **Aubergine Hummus**

Aubergine Hummus / 3,90

### **Super Crispy Chicken Strips**

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

### **Fondue in bread loaf**

Melted mix of chesses in a "Payes" bread loaf with carrots to dip. / 10,90

## *The Butcherie*

### **Spicy pork sausage from La Finca**

Delicious grilled spicy pork with chimichurri sauce / 11,00

### **Chorizo and Egg croquettes**

6 croquettes homemade, creamy inside and crunchy in the outside. / 8,90

### **Blood sausage and green apple croquettes**

6 croquettes homemade, creamy inside and crunchy in the outside. / 8,90

## ***In between bread and bread***

### **Iberian sandwich\***

Iberian fillet, previously marinated (12 hours) in Tandoni sauce, with Mahon cheese, arugula and yellow mojo mayonnaise / **11,50**

### **Classic Chicken**

Grilled farmyard chicken breast with lettuce, tomato, gouda cheese, bacon and Bourbon mayonnaise / **10,90**

## ***From the garden***

### **Caesar Salad**

Grilled or Crispy chicken, sprouts mix, parmesan cheese, crunchy Panko and cesar dressing / **10,90**

### **Burrata cheese and grilled peppers**

Grilled peppers, sweet tomato sauce and walnuts. / **12,50**

### **Quinoa, chicken and goat cheese salad**

Sprouts mix, quinoa, grilled chicken, goat cheese, cajun onion, avocado, confit Cherry tomatoes and Cherry vinaigrette./ **11,90**

## ***Chicken Burgers***

### **Grill Chicken Burger**

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

### **Crispy Chicken Burger**

Crunchy farmyard chicken breast with gouda cheese, lettuce, tomato and barbecue 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.

## *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 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 Tandori 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 whiskey barbecue sauce and our classic potatoes / **19,90**

### **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 5 ...and the garnish



**Baked potatoes**

**French Fries**



**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

### Katrina 🍷

Avocado mayonaise, arugula, gouda cheese, jalapeno relish and plantaine chips

### British Burger

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

### BBQ Burger

Lettuce, tomato, bacon, grilled onion, gouda cheese and Whiskey 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

### Benedictina

Delicious burger with truffle butter, sautéed mushrooms and boletus, low temperature poached egg and creamy hollandaise sauce.

|                 | Shy<br>160 gr | Moderate<br>250 gr | Brave<br>320 gr | Daring<br>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 |

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## ***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 / 3,50

- **Homemade creamy cheesecake**  
"To share, made freshly in our restaurants" / 6,90

- **Ice-cream Shakes**  
Chocolate, wild berry, Madagascar vanilla, caramel and Oreo / 4,90

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