

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 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

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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