

To share

Our classics

Steak Nachos

Crispy tortillas loaded with tomato chili beef sauce, melted cheese, pico de gallo, sour cream, guacamole and jalapenos / 11,50

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 / 10,50

Mozzarella Sticks

Battered mozzarella with sweet tomato sauce / 8,90

Super Crispy Chicken Strips

Delicious farmyard chicken strips and our exclusive BBQ sauce / 9,50

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 / 12,00

Iberian ham croquettes

Handcraft made with the best iberian ham, crunchy outside and creamy inside. / 9,50

Boletus croquettes

Handcraft made with boletus, crunchy outside and creamy inside / 9,50

In between bread and bread

Iberian sandwich*

Iberian fillet, previously marinated (12 hours) in Tandoori sauce, with Mahon cheese, arugula and Spicy mayonnaise. / **12,50**

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. / **12,90**

Chicken Burgers

Grill Chicken Burger

Grilled farmyard chicken breast with melted gouda cheese, bacon, lettuce, tomato, free-range eggs and Bourbon mayonnaise slightly spicy / **11,50**

Crispy Chicken Burger

Crunchy farmyard chicken breast with gouda cheese, lettuce, tomato and barbecue sauce / **10,90**

La Vegetariana

Brioche bread, veggie carrot burger, broccoli, green bean, avocado mayonnaise, gouda cheese, green sprouts, grilled peppers, jalapeño relish and cajun onion. / **12,00**

* Sliced ribs of Iberian pork, tender and juicy.

The Butcher's

T-bone Steak

Grilled and cut in slices with Padron green peppers and our classic potatoes. / **55,00 / kg**

Beef Sirloin

Sirloin steak from la Finca of Jimenez Barbero cooked to your taste, with Padron green peppers and our classic potatoes on the side. / **24,90**

Beef Entrecote

Tenderloin steak from la Finca of Jimenez Barbero cooked to your taste, with Padron green peppers and our classic potatoes on the side. / **24,00**

Iberian Abanico*

Juicy iberian abanico previously marinated for 12 hours in our Tandori sauce with classic potatoes / **16,90**

* 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 / **24,00**

Beef Grilled Burger

Grilled burger (250 grams) with no bread, juicy roasted cherry and baked potatoes / **12,50**

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 / **13,90**



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



Beef

STEP 2 Choose the size



Shy
160 gr



Moderate
250 gr



Brave
320 gr

STEP 3 Meat Point We suggest...



Rare



Medium

STEP 4 ...and the garnish



Baked potatoes

French Fries



Coleslaw



Our grilled meat with oak charcoal makes the difference.

Steakburger Original NEW

Back to the origins, dry aged meet cooked to perfection on charcoal, flavourfull crunchy bacon, 100% original cheedar cheese in brioche bread /

160gr **250gr** **320gr**
16,10€ 18,30€ 21,40€



Steakburgers

160 gr. beef

La Burger

Lettuce, tomato, sweet onion, gouda cheese and our special STB sauce / 11,30€

Katrina

Avocado mayonnaise, arugula, gouda cheese, jalapeno relish and plantaine chips / 12,40€

Benedictina

Delicious burger with truffle butter, sauteed mushrooms and boletus, low temperature poached egg and creamy hollandaise sauce. / 13,30€

Boletus Burger

Arugula, tomato, sweet onion, provolone cheese, boletus and truffle sauce / 12,90€

Red Mountain Burger

Black pepper mayonnaise, goat cheese, arugula, cajun onion and caramelized green pepper's / 12,30€

The new Melting Cheese Burger NEW

Fondue of red Cheddar, Gouda and Mozzarella chesse, batavia lettuce, tomato and caramelized onions. Finished at your table! / 13,30€

British Burger

Lettuce, tomato, bacon, onion, gouda cheese and freerange eggs / 12,70€

La Brutal BBQ

Grilled Beef, Pulled Pork Ribs in Barbecue Sauce, Cheddar Cheese, Crispy Bacon and Cajun Onion all contained in Brioche Bread / 12,90€

La Pampa Burger

Arugula, tomato, sweet onion, provolone cheese, oregano and chimichurri sauce with mayonnaise / 11,40€

Improve your experience

Beef	100% FRESH. Our Beef meat comes from cattle raised with cereal-based feed without hormones.	160gr.	Prudente	Valiente
		Carta	250gr. +2,20€	320gr. +4,80€
Hamburguesa Dry Aged	Hamburger made with loins matured from selected beef.	160gr	250gr	320gr
		+3,60€	+5,80€	+8,90€

Drinks

Soft Drinks

- Water / 2,50
- Juice / 2,50
- Refreshments / 3,20

Beers

- Double / 2,90
- Pint / 3,90
- Brown Damm 0,0 / 3,50
- Voll Damm / 3,00
- IPA / 4,00
- Malquerida / 3,50
- Dry Apple Cider / 3,50

Coffe 43

- Espresso 43
- Asiático 43 de Cartagena

Coctail's

- Sangria / 7,00
- Mojito / 8,50
- Tinto de verano / 6,00

Wines

Red

- **Cruz de Alba**
Tempranillo (DO Ribera del Duero) / 35,00

- **Pagos de Valcerracín**
Tempranillo (DO Ribera del Duero) / 20,00

- **Ramón Bilbao Crianza**
Tempranillo (DO Rioja) / 25,00

- **Nubori**
Tempranillo (DO Rioja) / 20,00

- **Enemigo Mio**
Garnach (DO Jumilla) / 25,00

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

Rosé

- **Ramón Bilbao**
Garnacha, Viura (DO Rioja) / 19,00

White

- **Nubori**
Verdejo (DO Rueda) / 18,00

- **Ramón Bilbao**
Verdejo (DO Rueda) / 22,00

Glass of wine

- Tinto / 4,00
- Rosado / 3,80
- Blanco / 3,60

Homemade Desserts

- Apple Crumble

Baked apples covered with crispy cookie flakes, vanilla ice cream and caramel / 6,90

- Brownie with Ice-Cream

With walnuts and vainilla ice cream from Madagascar / 5,90

- Cookie baked

Baked Cookie over chocolate coulant with Madagascar vainilla ice-cream / 6,90

- 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 / 3,90

- Creamy chessecake

Recipe of the famous Chef Albert Adriá / 6,90

- Ice-cream Shakes

Chocolate, wild berry, Madagascar vanilla, caramel and Oreo / 6,00

- Natural fruit Smoothie

Energetic: strawberry and banana; Protective: strawberry, blackberry and raspberry; Antiox: papaya, mango and pinneapple / 4,50

STEAKBURGER