

# To share

## ***Our classics***

### **Steak Nachos**

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

### **Chipotle Bbq Chicken Wings**

With homemade chipotle barbecue sauce, served with blue cheese dip

### **Bourbon Wings**

With bourbon sauce. Served with carrot sticks and blue cheese dip.

### **Cajún Chicken Quesadillas**

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

### **Mozzarella Sticks**

Battered mozzarella with sweet tomato sauce

### **Super Crispy Chicken Strips**

Delicious farmyard chicken strips and our exclusive BBQ sauce

### **Fondue in bread loaf**

Melted mix of chesses in a "Payes" bread loaf with carrots to dip.

## ***The Butcherie***

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

Delicious grilled spicy pork with chimichurri sauce

### **Iberian ham croquettes**

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

### **Boletus croquettes**

Handcraft made with boletus, crunchy outside and creamy inside

## ***Sandwich***

### **Classic Chicken**

Grilled farmyard chicken breast with lettuce, tomato, gouda cheese, bacon and Bourbon mayonnaise

### **Abanico Ibérico \***

Iberian fillet, previously marinated (12 hours) in Tandori sauce, with Mahon cheese, arugula and Spicy mayonnaise.

### **Chipotle Barbecue Pulled pork**

Pulled pork in chipotle barbecue, melted cheddar cheese, crunchy bacon and cajun onion in cristal bread

### **The Gaucho**

Barbecue chorizo, melted provolone cheese, chimichurri mayo, tomato, fresh arugula and our caramelized onion

## ***From the garden***

### **Caesar Salad**

Grilled or Crispy chicken, sprouts mix, parmesan cheese, crunchy Panko and cesar dressing

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

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

### **Canons And Goat Cheese Salad**

Canons a arugula from the garden, confit Cherry tomatoes, dry cranberries, walnuts, avocado, honey mustard dressing with caramelized goat cheese

## ***Chicken Burgers***

### **Grill Chicken Burger**

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

### **Crispy Chicken Burger**

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

### **Truffle Melting Cheese With Crispy Chicken**

NEW

Melted provolone cheese and truffel, over crispy marinated chicken, lettuce and tomato

**Finished at your table!**

### **La Vegetariana**

Brioche bread, veggie carrot burger, broccoli, green bean, avocado mayonnaise, gouda cheese, green sprouts, grilled peppers, jalapeno relish and cajun onion.

\* 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.

### **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.

### **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.

### **Iberian Abanico\***

Juicy iberian abanico previously marinated for 12 hours in our Tandori sauce with classic potatoes

\* 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

### **Beef Grilled Burger**

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

### **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



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

**French  
Fries**



**Baked potatoes**



Our grilled meat with oak charcoal makes the difference.

# Steakburgers

160 gr. beef

## La Burger

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

## La Picantona 🌶️

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

## La British

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

## La Pampa

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

## La Brutal BBQ

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

## La Melting Cheese Burger

Fondue of red Cheddar, Gouda and Mozzarella cheese, batavia lettuce, tomato and caramelized onions.

Finished at your table!

## The Truffle Melting Cheese Beef NEW

Fondue of provolone cheese and truffle, lettuce, tomato and caramelized onions.

Finished at your table!

## La Red Mountain

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

## La Boletus

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

## La Steakburger Original

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

## Improve your experience

<b>Beef</b>	<b>100% FRESH.</b> . Our Beef meat comes from cattle raised with cereal-based feed without hormones.	<b>160gr. Carta</b>	<b>Prudente 250gr.</b>	<b>Valiente 320gr.</b>
<b>Hamburguesa Dry Aged</b>	Hamburger made with loins matured from selected beef.	<b>160gr</b>	<b>250gr</b>	<b>320gr</b>

## ***Drinks***

### **Soft Drinks**

- Water
- Juice
- Refreshments

### **Beers**

- Double
- Pint
- Brown Damm 0,0
- Voll Damm
- IPA
- Malquerida
- Dry Apple Cider

## ***Coffe 43***

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

## ***Coctail's***

- Sangria
- Mojito
- Tinto de verano

## ***Wines***

### **Red**

- **Cruz de Alba**  
Tempranillo (DO Ribera del Duero)
- **Pagos de Valcerracín**  
Tempranillo (DO Ribera del Duero)
- **Ramón Bilbao Crianza**  
Tempranillo (DO Rioja)
- **Nubori**  
Tempranillo (DO Rioja)
- **Enemigo Mio**  
Garnach (DO Jumilla)
- **Juan Gil**  
Monastrell (DO Jumilla)

### **Rosé**

- **Ramón Bilbao**  
Garnacha, Viura (DO Rioja)

### **White**

- **Nubori**  
Verdejo (DO Rueda)
- **Ramón Bilbao**  
Verdejo (DO Rueda)

### **Glass of wine**

- Tinto
- Rosado
- Blanco

## ***Homemade Desserts***

### **- Apple Crumble**

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

### **- Brownie with Ice-Cream**

With walnuts and vainilla ice cream from Madagascar

### **- Cookie baked**

Baked Cookie over chocolate coulant with Madagascar vainilla ice-cream

### **- Great Roche**

Filled with hazelnut praline, chocolate mousse and Almonds chunks

### **- Handmade Ice-creams**

Of metate chocolate ice-cream, caramel, wild berry, Madagascar vanilla. Two homemade ice-cream balls. Choose your flavor

### **- Creamy chessecake**

Recipe of the famous Chef Albert Adriá

### **- Ice-cream Shakes**

Chocolate, wild berry, Madagascar vanilla, caramel and Oreo

### **- Natural fruit Smoothie**

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

# **STEAKBURGER**