

# RIB

## CASA DE LA CARNICERIA

### BEEF & WINE

#### COUVERT

Artisan bread, Arbequina butter, Gordal butter and olive oil. **2.25€**



#### PICOTEOS!

Wagyu Iberian charcuterie with crystal bread and grated tomato:

- Ham by knife 100gr **36€**
- Loin sausage 100gr **38€**
- Shoulder sausage 100gr **32€**
- Cecina croquettes (6 uni.) **10€**
- Creole Empanadas of oxtail to Oporto (1 uni.) **5€**

## ALTERNATIVES

### SHARINGS

- Tomato Fillet**  **12€**  
Pink tomato salad, roasted red peppers, crunchy quinoa and avocado ice cream.
- Shrimp & Marrow** **16€**  
Shrimp tartare on top of cow marrow cooked at low temperature.
- Seasonal Vegetables Lasagna**  **14€**  
Fresh vegetables grilled in charcoal, soy milk béchamel and tomato sauce.

### RAW

- Steak Tartare 135° F** **18€**  
Beef tenderloin with house dressing and creamy egg yolk.
- Retinto Carpaccio** **16€**  
Hip stonemason, pine nut praline, confit mushroom, tartufo and Manchego cheese.
- Tenderloin Tataki** **14€**  
Thin slices of loin, marinade sauce, pickles, citrus tomato concassé and sweet potato.

### TRADITION

- Catch of the day** **S/M€**  
The best fresh daily fish with the chef's personal touch.
- Migas "My Way"** **14€**  
Bread crumbs, egg at low temperature, Madrid Stew mousse and foie.
- Kicking it with a lot of "Morro"** **12€**  
Cow's Leg and Nose Madrilenian stew with fried crispy egg.
- RIBurguer** **16€**  
Cow meat, caramelized onion, Tetilla cheese and bacon.
- Braised cheeks** **18€**  
Beef cheeks stewed with a touch of French curry.
- Rib Chupa-chups** **18€**  
Beef ribs 36h 65° C with Japanese BBQ Yakiniku sauce.

SALSA

Make it  
PERFECT

—  
Ali-Oli  
Brava  
Chimichurri  
Huancaína  
Mojo verde

MEAT  
YOUR CUT

All our meats come with Piquillo pepper, caramelized onion with PX and a variety of "Flor de Sal".

- Sirloin - 200 gr** **24€**  
The most noble and tender meat cut, balanced flavour and perfect texture.
- Entrecot - 350 gr** **32€**  
Slightly marbled with a smooth and tasty side section of fat.
- RIBEye Steak - 500 gr** **35€**  
Meat with different tones between pink and tan, juicy and tasty.
- Chuletón - 1 kg** **55€**  
Our classic Spanish cut of Rubia Galega cow.
- T-Bone - 1 kg** **65€**  
Two pieces in the same cut, half Sirloin half Entrecot.
- Tomahawk - 1.2 kg** **75€**  
Typical American cut, infiltrated fat, that has a maturation of 45 days that provides a more intense flavor.

#### FITTINGS

- Mashed potato with truffle **4.5€**
- Fried Cachelos **3.5€**
- Fresh season vegetables **4.5€**
- Homemade Kimchi **4.5€**
- Tudela buds **4.5€**
- Padrón Pepper **4.5€**

#### CLOSE THE NIGHT

#### DESSERTS

- Iberian cheese battle.** **12€**  
Madrilenian cheese against Portuguese with nuts and homemade quince.
- Brioche & Vermut** **7€**  
Brioche in vermouth syrup with crumble and biscuit ice cream.
- Fried milk** **7€**  
Violets flavoured milk, orange blossom cream and false cappuccino of choco-coco-coffee.
- Camel Split** **7€**  
Dulce de leche cream, pineapple tepache and raspberry sorbet.
- Pão de lo y Farófia** **7€**  
Fusion of traditional Portuguese desserts.
- Homemade ice cream (1 cup)** **2.5€**

"... A GREAT MEATING"

If you have any food restrictions please let us know.



VAT Included at the current legal tax.