

The Bull

STEAK EXPERT



STARTERS

BERENJENAS EN ESCABECHE Marinated aubergine in olive oil, basil & garlic served with bread	7
BEEF CARPACCIO WILD ROCKET SALAD, GRANA CHEESE	10
STEAK TARTARE GUACAMOLE, CAPERS, TOASTED BREAD	10
SALMON TIRADITO SLICED SALMON, RED ONION, RED CHILLI, CORIANDER, GUACAMOLE, FRESH LIME	9
EMPANADAS (CHOICE OF 2) FRESH GROUND BEEF, WHITE ONION, EGG AND OLIVES OR SWEETCORN AND CHEESE	8
CHORIZO CRIOLLO TRADITIONAL ARGENTINE SAUSAGE & BERENJENAS EN ESCABECHE	8
SWEETBREADS GRILLED VEAL SWEETBREADS, CHOPPED SALAD	13
GRILLED PROVOLETA PROVOLONE CHEESE GRILLED WITH PEPPER AND OREGANO	8
GAMBAS A LA PLANCHA GRILLED KING PRAWNS, ALIOLI, LEMON, GARLIC BREAD	15

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

ARGENTINE BEEF CUADRIL - RUMP

BIFE DE CUADRIL 200G/300G/400G	16/19/21
CHURRASCO DE CUADRIL MARINADO 400G	22

ANGOSTO – SIRLOIN

BIFE ANGOSTO 300G/400G	22/26
ASADO DE ANGOSTO MARINADO 400G	27

ANCHO – RIBEYE

BIFE ANCHO 300G/400G	20/25
TIRA DE ANCHO 600G	36
ANCHO A LA PIMENTA 400G	28

LOMO – FILLET

MEDALLÓN DE LOMO 150G	16
BIFE DE LOMO 250G/350G	27/37
CHURRASCO DE LOMO MARINADO 350G	38

CUARTETO MENOR

ALL 4 CUTS ON OUR OWN TABLE GRILL 4 X 300G	86
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CUARTETO MAYOR (COOKING TIME 30 MINUTES)

ALL 4 CUTS ON OUR OWN TABLE GRILL 4 X 500G	135
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SURF & TURF

ADD GAMBAS A LA PLANCHA TO YOUR CHOICE OF BEEF	4 EACH
GRILLED ½ LOBSTER TAIL IN THE SHELL WITH LEMON SAUCE	10 EACH

SIDES

GARLIC BREAD	2
CHIPS	3
BAKED POTATO	3
CORN ON THE COB	4
SAUTEED MUSHROOM	4
GRILLED VEGETABLES	4
HUMITAS	4
SPINACH	4
MIXED SALAD	5

SAUCE

PEPPER	2
BÉARNAISE	2
CHIMICHURRI	2
MUSHROOM	2
HERB BUTTER	2

SPECIALITIES

THE BULL SALAD (CHOICE OF 200G OF CHICKEN, SALMON OR BEEF) 15
AVOCADO, CARROTS, CELERY, EGG, ARTICHOKE, LETTUCE, TOMATO AND ONION

CHICKEN SUPREME 15
MARINATED IN WHISKY AND LEMON,
SAUTÉED VEGETABLES, TRUFFLE GNOCCHI

STEAK BURGER 15
FRESH TOMATOES, CHEESE & CHIPS

BEEF MILANESE 17
BREADED BEEF MARINATED IN GARLIC AND PARSLEY,
CHIPS AND A FRIED EGG ON TOP

FILLET OF SALMON 16
BAKED POTATO, HERB BUTTER AND LEMON HOLLANDAISE SAUCE

CHURRASCO OF LAMB MARINADO 18
GRILLED VEGETABLES, BAKED POTATO, HERB BUTTER

SECRETO IBERICO 18
BELLOTA PORK, GRILLED VEGETABLES , BAKED POTATO

TRUFFLE GNOCCHI 14
FRESHLY MADE GNOCCHI STUFFED WITH BLACK TRUFFLE
AND GRAPPA, WHITE SAUCE, PARMESAN CHEESE AND TRUFFLE OIL

STEAK & LOBSTER 36
FILLET MEDALLION 250GR , ½ LOBSTER TAIL, LEMON HOLLANDAISE SAUCE,
GARLIC BREAD

PARRILLADA DEL MAR 52
GRILLED 1/2 LOBSTAR TAIL, SALMON, SEABASS, 2 GAMBAS AND SQUID
SERVED WITH GARLIC BREAD ALIOLI SAUCE & CHIMIMAYO

<p>PARRILLADA MIXTA FOR 2 56 CHORIZO SAUSAGE, MORCILLA, CHORIZO PINCHO, CHICKEN, BEEF MEDALLION, RUMP OF LAMB, CORN ON THE COB, CHIMICHURRI, HUMITAS & MIXED SALAD. A TRUE ARGENTINE EXPERIENCE</p>

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STEAK EXPERT



EXECUTIVE £29.00

3 COURSE MENU

STARTER:

CHORIZO

EMPANADAS(ARGENTINE PASTIES)

FRESH GROUND BEEF, WHITE ONION, EGG AND OLIVES **or**
SWEETCORN AND CHEESE

MAINS:

CUADRIL (RUMP) 300GR

CHURRASCO DE CUADRIL MARINADO 300G

SECRETO IBERICO 200G

CHOICE OF A SIDE & A SAUCE

SIDES

CHIPS

BAKED POTATO

GRILLED VEGETABLES

DESSERT:

PASSION FRUIT MOUSSE

PANCAKES DULCE DE LECHE

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