

SOLOMILLO

Charcutería | Carne al peso

This is the sirloin house. Everything turns around this tasty piece. Repeat, share, taste or be cautious. You choose everything. The breed, the weight, the point and method of cooking meat. With sauce or garnish. Or both! Devote yourself to this irresistible formula of meat by weight.

To share

Only Cheeses FOR ME (3 CHEESES) **9,50€**
 YOU AND ME (6 CHEESES) **18€**
 FOR ALL (9 CHEESES) **25,50€**

A classic that never goes out of fashion JOSELITO COLD CUTS PLATE **12€**
 JOSELITO IBERIAN HAM **24€**

CRYSTAL BREAD WITH TOMATO **3€**
 CURED MEAT PLATE **10€**

Unpretentious CATALAN HOME MADE COLD CUTS PLATE **12€**
 CANARIAN HAM PLATE **8€**

MICUIT FOIE WITH TOASTS **13€**
 HOME MADE PATÉ TERRINE **8€**

The Breeds

Salers

MILD

FRENCH BREED OF CATTLE. CALFS ARE FEEDED WITH MOTHER'S MILK AND PASTURES. FREE ANIMALS, ECOLOGICALLY CERTIFIED **100€ KG**

Black Angus Nebraska

MEDIUM

IT IS THE RESULT OF THE ANGUS BREED FROM ABERDEEN CROSSBRED WITH TEXAS LONGHORN IN 1873 IN THE USA. THE RESULT IS A TENDER AND SAVOURY HIGH INFILTRATION FAT MEAT **120€ KG**

Frisian

MORE TASTEFUL

A BREED COMING FROM CENTER EUROPE. IT DOESN'T ARRIVE TO SPAIN UNTIL 1965. DAIRY BREED IN THE FIRST STAGE OF ITS LIFE AND FATTEN UP IN THE SECOND STAGE TO IMPROVE THE TASTE OF ITS MEAT. AN INTENSE FLAVOUR DUE TO ITS MATURATION **90€ KG**

Rubia Gallega

INTENSE

GALICIAN ANCIENT RACE, THE ANIMALS WERE DESTINED TO WORK IN THE FIELDS, THEY ARE FED WITH BREAST MILK, FODDER AND "WARM" FOOD SUCH AS POTATOES AND "GERLOS". LONG LIVING ANIMALS WITH MATURED MEAT AND INTENSE FLAVOR **140€ KG**

Cuts and Weights

125 g. FOR THE SHY ONES
Salers 12,5€
Blk Angus 15€
Frisian 11,25€
R. Gallega 17,50€

175 g. IF YOU COMBINE IT WITH SOME GARNISHES
Salers 17,5€
Blk Angus 21€
Frisian 15,75€
R. Gallega 24,50€

250 g. BALANCED
Salers 25€
Blk Angus 30€
Frisian 22,5€
R. Gallega 35€

350 g. FOR MEAT-EATERS
Salers 35€
Blk Angus 42€
Frisian 31,5€
R. Gallega 49€

500 g. IF YOU ONLY WANT TO ENJOY MEAT
Salers 50€
Blk Angus 60€
Frisian 45€
R. Gallega 70€

0 g. a 1 Kg. THE NON-CONFORMIST... CHOOSE THE WEIGHT YOU PREFER!
Salers 100€/Kg
Blk Angus 120€/Kg
Frisian 90€/Kg
R. Gallega 140€/Kg

Sauces

2,50€/EACH.

BÉARNAISE
 CAFÉ DE PARIS, ON OUR WAY
 BLUE CHEESE
 BLACK PEPPER
 MUSTARD
 HERB MOJO SAUCE
 FUNGHI PORCINI SAUCE

Green Garnishes

4,50€/EACH.

LETTUCE AND ONION DRESSED AT BASQUE COUNTRY STYLE
 OAKLEAF LETTUCE, WALNUTS AND MUSTARD VINAIGRETTE
 SPICY WATERCRESS, RADISH AND RADISH SAUCE
 GRILLED BABY LETTUCE WITH REHASH AND PIQUILLO

A bit of everything

4,50€/EACH.

SAUTEED SANT PAU BEANS
 CREAMY PARMESAN RICE
 "AU GRATIN" WHITE MACARONI
 SPINACH "A LA CRÈME"
 PICKLES ASSORTMENT
 MASHED SWEET POTATOES

Vegetables

4,50€/EACH.

PIQUILLO PEPPERS PIL PIL
 FRENCH BROWND CARROTS, CUMIN TOUCH
 CANDIED LEEKS
 ESCALIVADA (ROASTED VEGETABLES)
 SAUTEED ARTICHOKE
 GRILLED GREEN ASPARAGUS

Potatoes

4,50€/EACH.

MASHED POTATOES
 FRENCH FRIES
 GRATIN DAUPHINOIS
 COUNTRY STYLE POTATOES
 POTATO AND CABBAGE MASH