

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) **10,50€**
 YOU AND ME (6 CHEESES) **19€**
 FOR ALL (9 CHEESES) **27€**
 TORTA PASCUALETE **12,50€**

A classic that never goes out of fashion

JOSELITO COLD CUTS PLATE **14€**
 JOSELITO IBERIAN HAM **28€**
 CRYSTAL BREAD WITH TOMATO **3€**
 CURED MEAT PLATE **12€**

Unpretentious

CATALAN HOME MADE COLD CUTS PLATE **14€**
 CANARIAN HAM PLATE **8,50€**
 MICUIT FOIE WITH TOASTS **14€**
 HOME MADE PATÉ TERRINE **8,50€**
 ITALIAN MORTADELLA PLATE **8,50€**

A little green

SEASONAL TOMATO WITH BURRATINA AND BASIL **8,50€**
 GARDEN ECOLOGICAL SALAD (2 PAX) **15€**

The Breeds

Salers

SOFT

Charolesa

MEDIUM

Frisian

MORE TASTEFUL

Rubia Gallega

INTENSE

Ox

MORE INTENSE

FRENCH BREED OF CATTLE. CALFS ARE FEEDED WITH MOTHER'S MILK AND PASTURES. FREE ANIMALS, ECOLOGICALLY CERTIFIED
105€ / KG

IT IS AN ANCIENT RACE OF MILK AND BREED USE, CONVERTED INTO A RACE OF FLESH. IT IS A BREED THAT HAS A VERY GOOD MEAT CONFORMATION. IT IS PRIZED FOR THE QUALITY OF ITS LOW FAT MEAT DERIVED FROM ITS PAST AS A WORKING BREED
105€ / KG

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
95€ / KG

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
150€ / KG

THE OX IS CASTRATED WHEN YOUNG TO AVOID THE EFFECT OF TESTOSTERONE ON ITS MEAT; DEDICATED TO FATTENING AND SLAUGHTER OR TO TRACTION TASKS, ESPECIALLY AGRICULTURAL TASKS AND THE TRANSPORT OF LOADS. IT IS THE MOST APRECIATED MEAT FOR CARNIVORES, MATURED MEAT WITH A VERY INTENSE FLAVOR
190€ / KG

Steak Tartar

THE TARTAR STEAK IS A RECIPE IMPORTED FROM FRENCH POLYNESIA. IT BEGAN TO APPEAR ON THE FRENCH HOTELS RESTAURANTS IN THE EARLY TWENTIETH CENTURY. LATER, THE PRESTIGIOUS CHEF ESCOFFIER, REFINED THE PREPARATION TAKING IT TO THE PRESENT DAY
27€ (Including French Fries)

Cuts and Weights

125 g.	Salers	13,13€	175 g.	Salers	18,38€	250 g.	Salers	26,25€	350 g.	Salers	36,75€	500 g.	Salers	52,50€	0 g. to 1 Kg.	Salers	105€/Kg
4.41 OZ	Charolesa	13,13€	6.17 OZ	Charolesa	18,38€	8,80 OZ	Charolesa	26,25€	12,35 OZ	Charolesa	36,75€	17,64 OZ	Charolesa	52,50€	0 to 35,27 OZ	Charolesa	105€/Kg
FOR THE SHY	Frisian	11,88€	IF YOU COMBINE IT WITH SOME GARNISHES	Frisian	16,63€	BALANCED	Frisian	23,75€	FOR MEAT-EATERS	Frisian	33,25€	IF YOU ONLY WANT TO ENJOY MEAT	Frisian	47,50€	THE NON-CONFORMIST... CHOOSE THE WEIGHT YOU PREFER!	Frisian	95€/Kg
	R. Gallega	18,75€		R. Gallega	26,25€		R. Gallega	37,50€		R. Gallega	52,50€		R. Gallega	75€		R. Gallega	150€/Kg
	Ox	23,75€		Ox	33,25€		Ox	47,50€		Ox	66,50€		Ox	95€		Ox	190€/Kg

Sauces

2,75€ / UNID.

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

Green Garnishes

4,75€ / UNID.

LETTUCE AND ONION DRESSED AT BASQUE COUNTRY STYLE
 OAKLEAF LETTUCE, WALNUTS AND MUSTARD VINAIGRETTE
 SEASONAL TOMATO, VIRGIN OLIVE OLI AND SALT SCALES
 CAESAR LETTUCE HEART SALAD

A bit of everything

4,75€ / UNID.

SAUTEED SANT PAU BEANS
 CREAMY PARMESAN RICE
 "AU GRATIN" WHITE MACARONI
 SPINACH "A LA CRÈME"
 RED WINE GLASSED BABY ONIONS
 FOIE SLICE
 MASHED SWEET POTATO

Vegetables

4,75€ / UNID.

PIQUILLO PEPPERS PIL PIL
 FRENCH BROWNEED CARROTS, CUMIN TOUCH
 ESCALIVADA (ROASTED VEGETABLES)
 GRILLED GREEN ASPARAGUS
 SAUTEED SNOW PEAS WITH GINGER TOUCH
 SAUTEED BIMI WITH VIRGIN OLIVE OIL
 SEASONAL VEGETABLES STEW
 SAUTEED ARTICHOKE
 REAL "PADRÓN" PEPPERES

Potatoes

4,75€ / UNID.

MASHED POTATOES
 FRENCH FRIES
 GRATIN DAUPHINOIS
 COUNTRY STYLE POTATOES WITH HERBS AND BALSAMIC