MARTINI 480.- **OLD FASHIONED 450.-** **QUILOMBO SPRITZ 450.-** **NEGRONI 480.-**

STARTERS

A refined start to the experience

GRAND CRU BEEF CONSOMMÉ
Black Angus 24 hours low & slow,
double reduced (400ml) 520.-

EMPANADA (3)
Flank steak, cut by hand 540.-
Spinach and Provolone cheese (v) 390.-

CHORIZO FLAMBÉE (2)
Sambuca, roasted peppers, chimichurri 580.-

STEAK TARTARE
Hand-cut tenderloin *(prepared table side)* 1,100.-

FARMER'S MARKET VEGETABLES
House dips: Anchovy, golf dressing,
garlic & dill 480.-

CRAB COCKTAIL
Jumbo crab, golf dressing,
avocado 1,200.-

TUNA TARTARE
Avocado, soy dressing, shallots, coriander 750.-

GAMBAS AL PIL PIL
Tiger prawns, garlic, chili, parsley 720.-

PROVOLETTA
Baked Provolone cheese, Mozzarella,
oregano, sour dough (v) 580.-

IBERICO HAM
Joselito 50/90 gr. 950 / 1,680.-
served with tomato bread

CALAMAR
Golden fried squid, tartar sauce 680.-

CHICKEN LIVER MOUSSE
Toasted brioche, house pickles 580.-

GRILL

The heart of the house

Black Angus, rubbed with Chimichurri seasoning and grilled over wood embers.
Our signature sauces accompany all our steaks.

QUILOMBO STEAK

Wagyu MB6 Bone-In Loin Steak (1,200gr) 4,980.-

RIB EYE
MB4 richly marbled and
intensely flavorful (400gr)
2,690.-

TENDERLOIN
Tender, mild and delicate
(280gr)
1,780.-

SIRLOIN
Lean, firm and bold flavor
(330gr)
1,580.-

Side Dishes

FRENCH FRIES
Provençal herbs (v) 290.-

MUSHROOMS
Seasonal mushrooms, garlic, butter (v) 350.-

CREAMED CORN
Sweet corn, butter (v) 290.-

PIQUILLO PEPPERS
Confit Iberico peppers, olive oil (v) 490.-

BROCCOLINI
Garlic, chili (v) 320.-

MASHED POTATO
Roasted onion, beef gravy 340.-

CHARCOAL ROASTED SNOWFISH
Pesto, confit berry tomato 1,680.-

CHICKEN MILANESA
Chicken fillet, seasoned breadcrumbs 980.-

SALADS

Seasonal freshness from the garden

SEASONAL TOMATOES
Best French tomatoes of the season,
charred onion vinaigrette, basil (v) 720.-

MUST HAVE CAESAR
(Prepared table side)
Lettuce, croutons, pecorino, anchovies 790.-

COMPLETO
Market greens, seasonal tomatoes
Sherry vinaigrette (v) 450.-

All prices are subject to 10% SVC and 7% VAT