

POSTRES - DESSERTS

Blanco y negro (Alfajores) | 5€

Two cookies filled with creamy caramel [1,3,6,7,8]

Muerte por chocolate | 6€

Tarta de 3 chocolates con sirope

Death by Chocolate cake - 3 chocolates and syrup [1,3,6,7]

Tarta de queso y dulce de leche | 6€

Caramel Cheese Cake (Ricotta) - [1,3,7]

Panqueque de dulce de leche [1,3,7] | 6€

House made crepe with: Caramel condensed milk

Volcán de chocolate | 6€

Chocolate Volcano [1,3,6,7]

Copa de helados variados en 2 bolas | 4€

Two Scoops of ice cream, choose from [1,3,7]

- Chocolate
- Vainilla - Vanilla
- Fresa - Strawberry



TÉ Y CAFÉ - TEA & COFFEE

Tés / infusiones - Teas | 2,5€

- Manzanilla - Chamomile
- Melisa y Tila - Melissa and Lime tea
- Roiboos con albahaca - Roiboos with basil
- Menta poleo - Peppermint
- Té verde con menta - Green tea with mint
- Té negro - Black tea
- Té rojo - Pu-erh tea
- Te Matcha - Matcha Latte

Café - Coffee | 2,2€

Capuccino [7] | 3,8€

Carajillo - Coffee with a splash of brandy | 3,8€

Café irlandés con Jameson - Irish Coffee | 6€

BEBIDAS - DRINKS

Agua mineral - Still mineral water | 2,5€

Agua con gas - Sparkling San Pellegrino | 3€

Casera 0,5 L | 3€

Referescos, Tónica, Zumos | 2€

Soft drinks - Juices

Aquarius / Nestera | 3€

Tinto de verano | 3€

Copa de sangría | 4€

Sangría 1L | 12€

Caña | 2,5€

Glass of beer

Caña Grande | 5€

Pint

Cerveza 0,0 Heineken, Clara / Shandy | 3,5€

Cervezas en botella | 3,5€

Quilmes, Heineken, Sol, San Miguel, Cruzcampo, Cerveza Victoria

Copa de vino de la Casa Tinto/Blanco/Rosado | 3,5€

Glass of wine

Licores | 4 / 5€

Aperitivos | 4 / 5€

Chupitos / Shots | 3 / 4€

Brandy | 5 / 7 / 9€

Combinado | 7 / 9€

IVA INCLUIDO - VAT INCLUDED

FOOD ALLERGIES AND INTOLERANCES:

Before ordering drinks or food, please speak with a member of our staff about your requirements.

Whilst we take care to preserve the integrity of our vegetarian (V) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones.

ANGUS.ES



CARNES A LA BRASA STEAKHOUSE



RESTAURANTES®
Angus



ANGUS.ES



ENTRADAS - STARTERS

Sopa de cebolla V | 6€
Onion soup [1,7,9,12]

Empanadas - *Argentinian pasties* | 3,5€
- Carne - Meat [1,3]
- Pollo - Chicken [1]
- Espinacas - Spinach V [1,7]
- Caprese - Caprese V [1,7]

Surtido de empanadas, 4 unidades a elección del chef | 12€
Chef's choice of 4 Argentinian pasties

ENSALADAS - SALADS

Ensalada mixta V | 10€

Lechuga, tomate, cebolla, zanahoria rallada y huevo duro [3,4,10,12]
Mixed salad, Lettuce, tomato, onion, grated carrot and boiled egg

Ensalada Caprese | 11€

Tomate, mozzarella, aceite y albahaca [7,12]
Caprese salad, Tomato, Mozzarella cheese, virgin olive oil and basil

Ensalada Angus (lechuga, manzana, nuez y roquefort) V | 11€
Angus salad (lettuce, apple, nuts and roquefort cheese) [7,8,12]

Aguacate con langostinos | 11€
Prawn and avocado cocktail [2,3,7,12]

DE LA PARRILLA - FROM THE GRILL

Chorizo criollo a la brasa x2 | 6€
Argentinian sausages

Morcilla de cebolla x2 | 6€
Argentinian blood sausage with onion

Chistorra de Navarra Arvizú a la brasa x3 | 6€
Grilled Chistorra from Navarra

Mixto longanizas a la brasa | 16€
Mixed grilled sausages

Provoleta a la parrilla V | 11€
Grilled Provolone cheese [7]

Provoleta a la parrilla con chorizo | 14€
Grilled Provolone cheese with sausage [12]

Mollejas de ternera | 12€
Veal sweet breads [12]

OTRAS CARNES A LA BRASA - OTHER GRILLED MEATS

½ Pollo deshuesado a la parrilla | 15€
Half grilled chicken-boneless [12]

Costilla de Ternera Angus | 17€
Grilled Angus short Ribs [12]

Presal Ibérica | 19€
Iberian pork chop steak [12]

Costillas de cerdo con Salsa BBQ | 15€
Spare Ribs with BBQ sauce [7,12]

Chuletas de cordero recental | 16€
Lamb chops [12]

Pechuga de Pollo a la parrilla | 14€
Grilled chicken breast [12]

The Angus Burger | 15€
200gr de ternera ANGUS a la parrilla, pan Brioche, Cheddar ahumado y mayonesa de chimichurri
200gr of grilled ANGUS beef, served on a butter brioche bun with Smoked Cheddar cheese and chimichurri mayo [1,7,12]

CORTES PREMIUM DE TERNERA ANGUS BEST GRILLED MEATS



1 ELIGE TU CARNE FAVORITA - CHOOSE YOUR FAVOURITE STEAK:

LOMO BAJO "Entrecote"
Sirloin Steak
300gr. | 21€ 500gr. | 27€

SOLOMILLO ANGUS
Angus Fillet Steak
200gr. | 25€ 300gr. | 31€

TOMAHAWK STEAK
1400gr. | 64€

ENTRAÑA ANGUS
Angus Skirt Steak
300gr. | 16€

T-BONE STEAK
800gr. | 49€

LOMO ALTO Rib Eye
300gr. | 23€ 500gr. | 29€

COTE DU BOEUF
1200gr. | 56€

ANGUS CHATEAUBRIAND | 46€
450gr. de Lomo (Solomillo) - Fillet Mignon

DEGUSTACIÓN DE TERNERA ANGUS | 39€
Selección de cortes Premium de ternera ANGUS
ANGUS BEEF sampler mixed-grill
150gr. Lomo bajo - 100gr. Solomillo
150gr. Lomo alto - 150gr. Entraña

2 ELIGE TU PUNTO THE COCCIÓN: CHOOSE THE COOKING POINT:



BLUE MUY POCO HECHO

RARE POCO HECHO

MEDIUM RARE PUNTO POCO

MEDIUM PUNTO

MEDIUM WELL PUNTO MÁS

WELL DONE MUY HECHO

3 ELIGE TU GUARNICIÓN: CHOOSE YOUR GARNISH:

3€ unidad - Primera guarnición incluida
3€ each First garnish included

Patatas asadas [7]
Baked potato

Patatas a la crema [3,7]
Potatoes Dauphinoise

Mazorca de maíz BBQ Sweet Corn [7]

Patatas fritas French fries [1,12]
Aros de cebolla Onion Rings [1,12]

Verduras salteadas Vegetables [12]

Champiñones salteados Sauteed mushrooms [12]

4 AÑADE TU SALSA +2,5€ / CHOOSE YOUR SAUCE +2,5€

Roquefort [1,7]

Pimienta Pepper [1,7,12]

Champiñones Mushroom [1,7,12]

ANGUS CHALLENGE

DESAFÍO ANGUS

Monster Beef 1Kg + Monster Beer 1Lt | 52€
Bife de Chorizo / Sirloin Strip Steak [12]

PESCADOS - FISH

Langostinos al Pil Pil | 12€
Prawns Pil Pil [2]

Salmón con guarnición de temporada | 20€
Salmon with seasonal vegetables [4]

Lubina con guarnición de temporada | 20€
Seabass with seasonal vegetables [4]

Servicio de pan y mantequilla de ajo | 1,5€
Bread and Garlic Butter



IVA Incluido - VAT Included