



# V I Ñ A L S

THE ORIGIN OF GOOD MEAT





ORIGIN

# La Cerdanya

## Female Veal

As experts in the sector, in our restaurant we offer meat from La Cerdanya with cuts of female veal, our most tasty and tender meat.





## Tapas



BREAD WITH TOMATO.....	3,00 €
PULLED PORK BOMB.....	4,50 €
STEW CROQUETTES.....	8,50 €
PATATAS BRAVAS.....	8,50 €
ESTRELLADOS EGGS (BROKEN FRIED EGGS) WITH IBERIAN HAM.....	13,50 €
FRIED EGGS WITH A TRUFFLED SAUCE.....	14,50 €
CARPACCIO OF SMOKED SALMON CARPACCIO COOKED IN JOSPER OVEN.....	14,95 €
JOWL BAO WITH KIMCHI MAYONNAISE (2 PIECES).....	8,50 €
BEEF CARPACCIO FROM "LA Cerdanya".....	15,95 €
Thin slices of "La Cerdanya" veal sirloin with parmesan cheese, rocket and pesto.	
STEAK TARTAR VIÑALS.....	16,95 €
Knife-cut sirloin steak marinated with pickles and served with smoked butter. One of our classics!	

## Starters



TOMATO WITH VENTRESCA (TUNA BELLY) .....	10,95 €
BURRATA WITH TOMATO .....	13,95 €
MIXED GREEN SALAD .....	7,95 €
VIÑALS 1906'S CAESAR SALAD .....	10,95 €

GALETS SOUP WITH "PILOTILLAS" .....	8,50 €
VEGETABLE CREAM SOUP .....	8,50 €
"TRINXAT" OF "LA Cerdanya" WITH JOWL .....	8,50 €
GRILLED VEGETABLES WITH ROMESCO .....	9,95 €

## Burgers



**“BUTCHER’S” BURGER**..... 15,95 €

Lettuce, tomato, cheddar cheese, ketchup, mayonnaise, bacon, caramelised onion, and an unstructured fried egg, with pink salt. Served with fries.

**TRUFFLED BURGER**..... 15,95 €

Emmental cheese, mayonnaise, bacon, caramelised onion, sliced mushrooms and truffle sauce and truffle sauce. Served with fries.

**SPICY BURGER WITH JALAPEÑOS**..... 15,95 €

Cheddar cheese, bacon, caramelised onion, fresh jalapeño, pico de gallo and spicy chipotle sauce and spicy chipotle sauce. Served with fries.

**MATURED BEEF BURGERT**..... 18,95 €

Braised cabbage, cheddar cheese, ketchup, mayonnaise, bacon, pink salt, deconstructed fried egg and caramelised onion and caramelised onion. Served with fries.



**SMASH BURGER VEGANA BY LET IT V®**..... 16,95 €

Veikon Kuidao “Let it V” pickles, ketchup, vegan cheese, mayonnaise and vegan bun. Served with fries. Cuts of beef steaks

**ANGUS BURGER**..... 17,95 €

Double cheddar cheese, bacon, mesclum, fried onion rings and our barbarcoa sauce. Served with fries.

**EXTRAS**..... 1,50 €

BACON - CHEDDAR CHEESE - JALAPEÑOS - SPICY SAUCE  
WASABI MAYONNAISE - ONION RINGS - EMMENTAL CHEESE

## Pepitos



**MUSTARD SAUCE** ..... 10,95 €

Fillet of sirloin steak Viñals 1906, tomato, rocket, old mustard sauce and chips.

**MANCHEGO** ..... 10,95 €

Viñals 1906 sirloin steak, manchego cheese and chips.

**CLASSIC VEAL** ..... 10,95 €

Viñals 1906 sirloin steak, lamb's lettuce, wasabi mayonnaise and chips.

**MEXICAN** ..... 11,95 €

Viñals 1906 sirloin steak, "pico de gallo", chilli and avocado and chips.

**STEAK TARTAR ROLL** ..... 12,95 €

Brioche filled with Viñals 1906 sirloin steak tartar and chips.

**PULLED PORK** ..... 10,95 €

Pulled pork with barbecue sauce, pickled onions and chips.

**EXTRAS** ..... 1,50 €

BACON - CHEDDAR CHEESE - JALAPEÑOS - SPICY SAUCE  
WASABI MAYONNAISE - ONION RINGS - EMMENTAL CHEESE





Online Store  
vinals1906.com

## Other Meats

**GOAT MILANESE STYLE** ..... 13,50 €

Breaded goat ribs and chops. Choice of garnish

**"FRICANDÓ" WITH MUSHROOMS** ..... 18,50 €

Peixet de la Cerdanya cooked according to the traditional recipe, served with steamed rice or french fries.

**MEATBALLS IN TOMATO SAUCE** ..... 13,50 €

Homemade meatballs made in our butcher's shop, cooked in the traditional manner accompanied by steamed rice or fries.

**MUSTARD SKIRT STEAK** ..... 15,50 €

Delicately braised cuts of skirt steak, with rocket and cherry tomatoes, served with fried chips.

**ROAST BEEF VIÑALS 1906** ..... 16,95 €

Veal noddle, one of the most tender parts, roasted to perfection, with a reduction of its juices and mustard sauce.

**VEAL TATAKI** ..... 18,50 €

Selected boneless loin cut from our veal, lightly marinated to enhance its unique flavour. to enhance a unique flavour.

**"RAL D'AVINYÓ" PORK RIBS** ..... 17,95 €

Pork ribs cooked at a low temperature and braised with barbecue sauce.

**GRILLED LAMB (CHOPS AND RIBS)** ..... 24,00 €

Delicious cuts of lamb from Lleida, cooked on the grill to enjoy its best flavour and texture. Accompanied by fried potatoes

**VIÑALS MEAT GRILL 1906** ..... 24,00 €

Veal churrasco lamb and pok butifarra (sausage) and accompanied by chips.

## Fish

**BRAISED SALMON** ..... 17,50 €

Marinated and braised salmon fillet, served with vegetable wok.



ORIGIN  
*La Cerdanya*

## Meats from La Cerdanya

<b>LA Cerdanya ENTRECÔTE STEAK</b> .....	<b>20,95 €</b>
Selected boneless loin cut from our veal from La Cerdanya. Unique texture and flavour.	
<b>LA Cerdanya SIRLOIN STEAK</b> .....	<b>22,95 €</b>
Selected tenderloin cut from our veal from La Cerdanya. The most tender piece.	
<b>LA Cerdanya V1906 T-BONE (800 GR APROX.)</b> .....	<b>55,00 €/kg</b>
T-bone cut of meat selected from our veal from La Cerdanya. T-Bone combines two succulent pieces of meat (entrecote and sirloin).	
<b>LA Cerdanya VEAL "TXULETÓN" (21 DRY-AGED)</b> .....	<b>50,00 €/kg</b>
Selected bone-in sirloin cut from our Cerdanya veal, with a great flavour due to its Dry Aged* maturation.	

### "MEAT CUT TO ORDER".

CHOOSE YOUR CUT FROM THE COUNTER AND WE COOK IT FOR YOU AT THE MOMENT.  
WE ACCOMPANY IT WITH OUR GARNISHES AND SAUCES. BUTCHER PRICE + 12,00 €.

The whole selection of meats  
is accompanied by a  
garnish and sauce.



**Choose how you want to  
accompany your choice!**

#### GARNISH

- ROASTED POTATO
- "PIQUILLOS" PEPPERS
- TOMATO WITH ONION
- FRESH POTATOES
- SEASONAL VEGETABLES
- LETTUCE HEARTS WITH SPRING ONION

#### SAUCE

- ROMESCO
- BARBECUE SAUCE
- SPICY SAUCE
- CHIMICHURRI
- HONEY MUSTARD
- TARTAR SAUCE
- MEAT SAUCE

EXTRA GARNISH.....3,00 €

EXTRA SAUCE.....1,50 €

\* The dry aged maturation is a rest at controlled temperature and humidity, to obtain more flavour and tenderness.

\*\* Depending on availability.





## Origin Meat

### MATURED BEEF RIB-EYE

32,00 €

Selected boneless centre loin of matured beef. Great flavour and texture, a pleasure for the palate.

### ETRUSCO BY DARIO CECCHINI\*\*

38,00 €/kg

Cut of entrecôte with the fore rib of selected veal calves by Dario Cecchini, the best butcher in the world, has been an ambassador of Viñals beef for more than 30 years.

### FRIESIAN COW "TXULETÓN" (30 DAYS MATURATION DRY-AGED)

60,00 €/kg

Cut from selected bone-in beef loin, with a great flavour due to its Dry Aged\* maturation.

### RUBIA GALLEGA COW "TXULETÓN" (45 DAYS MATURATION DRY-AGED)

90,00 €/kg

Selected bone-in loin cut of Rubia Gallega beef, with a great flavour due to the Dry Aged\* maturation.

### "MEAT CUT TO ORDER".

CHOOSE YOUR CUT FROM THE COUNTER AND WE COOK IT FOR YOU AT THE MOMENT. WE ACCOMPANY IT WITH OUR GARNISHES AND SAUCES. BUTCHER PRICE + 12,00 €.

The whole selection of meats is accompanied by a garnish and sauce.



Choose how you want to accompany your choice!

#### GARNISH

- ROASTED POTATO
- "PIQUILLOS" PEPPERS
- TOMATO WITH ONION
- FRESH POTATOES
- SEASONAL VEGETABLES
- LETTUCE HEARTS WITH SPRING ONION

#### SAUCE

- ROMESCO
- BARBECUE SAUCE
- SPICY SAUCE
- CHIMICHURRI
- HONEY MUSTARD
- TARTAR SAUCE
- MEAT SAUCE

EXTRA GARNISH.....3,00 €

EXTRA SAUCE.....1,50 €

\* The dry aged maturation is a rest at controlled temperature and humidity, to obtain more flavour and tenderness.

\*\* Depending on availability.

## Kid's Choice



<b>CHICKEN NUGGETS</b> .....	8,50 €
<b>ESCALOPE A LA MILANESE</b> .....	8,50 €
With chips and homemade ketchup.	
<b>MINI HAMBURGERS</b> .....	8,50 €
With chips and homemade ketchup.	
<b>CROQUETTES</b> .....	8,50 €
With chips and homemade ketchup.	
<b>MACARONI</b> .....	8,50 €
<b>CANNELLONI</b> .....	8,50 €



## Desserts



"CAIXETES" .....	2,50 €
FRENCH TOAST WITH VANILLA ICE CREAM .....	6,95 €
JOSPER OVEN MARINATED PINEAPPLE .....	5,95 €
BROWNIE .....	5,95 €
ASSORTED ICE-CREAMS .....	3,95 €
CATALAN CREAM FOAM .....	5,95 €
SANTIAGO CAKE .....	6,95 €



## Wines

# WHITE ROSÉ CAVA

WINE GLASS / WINE BOTTLE

### WHITE

**CLOT DELS OMS** ..... 3,50€ / 14,00€

Finca Ca N'Estella - Penedés

**INVITA** ..... 3,25€ / 12,50€

Castillo de Sajazarra - Alella

**PANSA BLANCA** ..... ----- / 14,00€

Alta Alella - Alella

**TAMARAL VERDEJO** ..... 3,60€ / 15,00€

Bodegas y Viñedos Tamaral - Rueda

**QUINTA APOLONIA** ..... ----- / 19,50€

Belondrade - Castilla y León

### ROSÉ

**CLOT DELS OMS** ..... 3,50€ / 14,00€

Finca Ca N'Estella - Penedés

### CAVA

**BRUT NATURE** ..... 4,00€ / 14,00€

Sogás Mascaró - Cava

**BRUT NATURE RESERVA** ..... ----- / 17,00€

Sogás Mascaró - Cava

**BRUT ROSAT PINOT NOIR** ..... ----- / 15,00€

Sogás Mascaró - Cava





## Wines

## RED

WINE GLASS / WINE BOTTLE

RIOJA	<b>LÍBANO CRIANZA</b> .....	3,50€ / 12,50€
	Bodegas Señorío de Libano	
	<b>CASTILLO DE SAJAZARRA RESERVA</b> .....	4,50€ / 18,00€
	Bodegas Señorío de Libano	
	<b>PREDICADOR</b> .....	----- / 30,00€
	Bodegas Contador	
RIBERA DEL DUERO	<b>PROTES ROBLE</b> .....	4,00€ / 16,20€
	Bodegas Protos	
	<b>VENTAS LAS VACAS</b> .....	----- / 19,00€
	Bodegas Vizcarra	
	<b>PAGO DE LOS CAPELLANES CRIANZA</b> .....	----- / 27,00€
	Pago de los Capellanes	
PRIORAT	<b>GR-174</b> .....	4,50€ / 18,00€
	Casa Gran del Siurana	
	<b>PRINCEP DEL PRIORAT</b> .....	4,50€ / 18,00€
	Bodega Siete Pasos	
	<b>LES CRESTES</b> .....	----- / 21,00€
	Celler Mas Doix	
PENEDÉS	<b>GRAN CLOT DELS OMS</b> .....	4,75€ / 19,80€
	Finca Ca N'Estella	
MONTSANT	<b>MAS DONÍS</b> .....	3,75€ / 16,00€
	Celler de Capçanes	
EMPORDÀ	<b>VI COOL BE COOL</b> .....	3,50€ / 14,00€
	Celler Porta de l'Albera	
BIERZO	<b>PÉTALOS DEL BIERZO</b> .....	----- / 19,90€
	Descendientes J. Palacios	