

THE ORIGIN OF GOOD MEAT



V^s

1906

VIÑALS



ESPAÑOL-CATALÀ

STARTERS

TRINXAT DE LA Cerdanya 8,95 €

BURRATA WITH TOMATO.....13,95 €

MIXED GREEN SALAD 7,95 €

VEGETABLES CREAM 6,95 €

TOMATO WITH VENTRESCA.....12,95 €

GALETS SOUP 7,95 €

TAPAS

BREAD WITH TOMATO 3,00 €

JOWL BAO WITH KIMCHI MAYONNAISE (2 PIECES) 8,50 €

STEW CROQUETTES 8,50 €

PATATAS BRAVAS..... 8,50 €

SAUTEED SEASONAL MUSHROOMS..... 8,50 €

GRILLED VEGETABLES WITH ROMESCO 9,95 €

ESTRELLADOS EGGS (BROKEN FRIED EGGS) WITH IBERIAN HAM..... 13,50 €

BEEF CARPACCIO FROM "LA CERDANYA" 15,95 €

Thin slices of "La Cerdanya" veal sirloin with parmesan cheese, rocket and pesto.

STEAK TARTAR VIÑALS 17,95 €

Knife-cut sirloin steak marinated with pickles and served with smoked butter.
One of our classics!

PEPITOS

MUSTARD SAUCE 10,95 €

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

CLASSIC VEAL 10,95 €

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

STEAK TARTAR ROLL 12,95 €

Brioche filled with Viñals 1906 sirloin steak tartar and french fries.

MANCHEGO 11,50 €

Viñals 1906 sirloin steak, manchego cheese and french fries.

ROAST BEEF 10,50 €

Viñals 1906 veal roast beef cut with tartar sauce and french fries.

BURGERS

"BUTCHER'S" BURGER 15,95 €

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

SPICY BURGER WITH JALAPEÑOS 15,95 €

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

TRUFFLED BURGER 16,95 €

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

BLACK ANGUS NEBRASKA BURGER 17,95 €

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

VEGAN BURGER BY LET IT V® 15,95 €

Veikon Kuidao "Let it V" pickles, ketchup, vegan cheese, mayonnaise and vegan bun. Served with fries.

BEEF BURGER 18,95 €

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

EXTRAS 1,50 €

Bacon - Cheddar cheese - Jalapeños - Spicy sauce
Wasabi mayonnaise - Onion rings - Emmental cheese



ORIGIN
LA Cerdanya

MEATS FROM LA Cerdanya

LA Cerdanya SIRLOIN STEAK22,90 €

Selected tenderloin cut from our veal from La Cerdanya.
The most tender piece.

LA Cerdanya ENTRECÔTE STEAK.....20,90 €

Selected boneless loin cut from our veal from La Cerdanya.
Unique texture and flavour.

LA Cerdanya V1906 T-BONE (750 GR. APROX.)55,00 €/kg

T-bone cut of meat selected from our veal from La Cerdanya. T-Bone combines
two succulent pieces of meat (entrecote and sirloin).

LA Cerdanya VEAL "TXULETÓN" (21 DRY-AGED)50,00 €/kg

Selected bone-in sirloin cut from our Cerdanya veal, with a great flavour due
to its Dry Aged* maturation.

"FROM THE COUNTER TO YOUR PLATE"

Choose your cut from the counter and we cook it for you at the moment.
It comes with one of our garnishes and sauces. **Butcher price + 8,00 €**

THE WHOLE SELECTION
OF MEATS COMES WITH
A GARNISH AND A SAUCE.

MAKE YOUR CHOICE!



GARNISH

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

SAUCES

- ROMESCO
- BARBECUE SAUCE
- SPICY SAUCE
- CHIMICHURRI
- HONEY MUSTARD
- TARTAR SAUCE
- BLACK GARLIC ALIOLI
- WHITE ALIOLI

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.

INSTAGRAM: @vinals1906 ONLINE STORE: vinals1906.com VAT INCLUDED

ORIGIN MEAT

ETRUSCO BY DARIO CECCHINI** 35,00 €/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.

BLACK ANGUS NEBRASKA ENTRECOT 32,00 €

Cut of Boneless loin of black Angus Nebraska Breed.

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.

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GARNISH

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

SAUCES

- ROMESCO
- BARBECUE SAUCE
- SPICY SAUCE
- CHIMICHURRI
- HONEY MUSTARD
- TARTAR SAUCE
- BLACK GARLIC ALIOLI
- WHITE ALIOLI

EXTRA GARNISH.....3,00 €

EXTRA SAUCE.....1,50 €

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OTHER MEATS

GOAT MILANESE STYLE	18,50 €
Breaded goat ribs and chops. Choice of garnish	
TAGLIATA SKIRT STEAK	15,95 €
Delicately braised cuts of skirt steak, with rocket, mushrooms and parmesan. Served with french fries.	
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.	

VIÑALS 1906 MEAT GRILL 22,00 €

Veal churrasco, lamb chops and pork butifarra (sausage).
Served with french fries.

"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. Served with french fries.	

KID'S CHOICE

CHICKEN NUGGETS 8,50 €

ESCALOPE A LA MILANESE 8,50 €

With chips and homemade ketchup.

MINI HAMBURGERS **8,50 €**

With chips and homemade ketchup.

CROQUETTES 8,50 €

With chips and homemade ketchup.

MACARONI 8,50 €

CANNELLONI 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 €

SANTIAGO CAKE 3,95 €

CATALAN CREAM FOAM 3,95 €

WINES

WHITE ROSÉ CAVA



WHITE

CLOT DELS OMS (Chardonnay/Malvasía).....	4,50€ / 16,00€
Finca Ca N'Estella - Penedés	
INVITA (Pansa Blanca / Sauvignon Blanc).....	4,00€ / 14,00€
Castillo de Sajazarra - Alella	
TAMARAL VERDEJO (Verdejo).....	4,00€ / 16,50€
Bodegas y Viñedos Tamaral - Rueda	
QUINTA APOLONIA (Verdejo).....	----- / 23,00€
Belondrade - Castilla y León	

ROSÉ

CLOT DELS OMS (Merlot).....	4,50€ / 16,00€
Finca Ca N'Estella - Penedés	

CAVA

BRUT NATURE (Macabeo, xarello, parellada).....	4,50€ / 15,50€
Sogás Mascaró - Cava	
BRUT NATURE RESERVA (Macabeo, xarello, parellada).....	----- / 18,50€
Sogás Mascaró - Cava	
BRUT ROSAT PINOT NOIR (Pinot Noir).....	----- / 16,00€
Sogás Mascaró - Cava	

WINES

RED

		 
RIOJA	LÍBANO CRIANZA (Tempranillo/Graciano/ Garnacha) Bodegas Señorío de Libano	4,00€ / 14,00€
	CASTILLO DE SAJAZARRA RESERVA (Tempranillo/Graciano/ Garnacha)..... Bodegas Señorío de Libano	----- / 22,00€
	PREDICADOR (Tempranillo, Garnacha, Graciano, Mazuelo) Bodegas Contador	----- / 33,00€
RIBERA DEL DUERO	PROTOS ROBLE (Tempranillo)..... Bodegas Protos	4,50€ / 20,00€
	VENTAS LAS VACAS (Tinta Fina)..... Bodegas Vizcarra	----- / 25,00€
	PAGO DE LOS CAPELLANES CRIANZA (Tinta Fina) Pago de los Capellanes	----- / 35,00€
PRIORAT	GR-174 (Garnatxa/Carinyena/Merlot/Cabernet Sauvignon/Syrah)..... Casa Gran del Siurana	5,00€ / 19,50€
	PRINCEP DEL PRIORAT (Garnatxa/Carinyena/Merlot/Cabernet Sauvignon/Syrah)..... Bodega Siete Pasos	5,00€ / 20,50€
	LES CRESTES (Garnatxa/Carinyena/Syrah) Celler Mas Doix	----- / 28,00€
MONTSANT	MAS DONÍS (Garnatxa/Syrah) Celler de Capçanes	4,75€ / 17,50€
BIERZO	PÉTALOS DEL BIERZO (Mencía)..... Descendientes J. Palacios	----- / 23,00€