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VIÑALS®

MASTER MEAT EXPERTS
SINCE 1906



L'ORIGEN DE LA BONA CARN



ESPAÑOL - CATALÀ

STARTERS

SEASONAL GAZPACHO 6,95 €

SEASONAL TOMATO SALAD WITH FIGUERES ONION 8,90 €

**BEEF CARPACCIO WITH PISTACHIO
VINAIGRETTE AND ORANGE ZEST 17,50 €**

SALAD WITH CREAMY GOAT CHEESE AND CARQUIÑOLI VINAIGRETTE 10,50 €

FREE-RANGE CHICKEN CANNELLONI WITH TRUFFLE BÉCHAMEL 12,50 €

 ROASTED EGGPLANT WITH SMOKED BUFFALO STRACCIATELLA
AND PEANUT VINAIGRETTE 12,50 €

GRILLED ENDIVES WITH TOMATO PURÉE AND GARLIC CHIPS 9,50 €

TO SHARE

THIN CRISPY GLASS BREAD WITH TOMATO 3,50 €

ROAST MEAT CROQUETTES (1 U.) 1,75 €

SPICY FRIED POTATOES 8,50 €

CRISPY FRIED EGGS WITH FRIES AND IBERIAN HAM 13,50 €

PORK BELLY BAO WITH KIMCHI MAYO (2 UNITS) 10,95 €
PORK BELLY BAO WITH HOISIN SAUCE (2 UNITS) 10,95 €

GRILLED CREOLE CHORIZO (2 U.) 9,90 €

PEPITOS (HOT SANDWICHES)

TARTAR ROLL 14,50 €

Brioche filled with Viñals 1906 beef
tenderloin steak tartare and French fries.

MANCHEGO 12,50 €

Viñals 1906 sirloin steak,
manchego cheese and chips.

CLASSIC WITH MAYO AND PADRÓN PEPPERS 12,50 €

BURGERS

LA CARNICERO 15,95 €

Mayo, caramelized onion, cheddar cheese, bacon, fried egg, tomato, lettuce,
ketchup, pickles. Served with French fries.

LA TRUFA 15,95 €

Manchego cheese, bacon, sautéed shiitake, truffle sauce, crispy onion, mayo.
Served with French fries.

LA CABRA 15,95 €

Mayo, tomato, arugula, bacon, red fruit jam, goat cheese. Served with French fries.

LA PICANT 15,95 €

Avocado aioli, cheddar, bacon, tomato, lettuce, jalapeño sauce. Served with French fries.

BLACK ANGUS NEBRASKA BURGER 17,95 €

Homemade BBQ sauce, double cheddar cheese, crispy bacon, crispy onion. Served with French fries.

THE BEEF BURGER 18,95 €

Cheddar cheese, caramelized onion, hollandaise sauce, fried egg. Served with French fries.

EXTRA INGREDIENTS 1,50 €

Bacon - cheddar cheese - sauces - fried egg - caramelized onion.



MEATS FROM LA Cerdanya

LA Cerdanya TENDERLOIN28,00 €

Tenderloin cut selected from our La Cerdanya veal.
The most tender cut.

LA Cerdanya ENTRECÔTE24,00 €

Boneless rib cut selected from our La Cerdanya veal.
Unique texture and flavor.

T-BONE V1906 FROM LA Cerdanya (MIN 750 G APROX)61,00 €/KG

Bone-in T-shaped cut selected from our La Cerdanya veal,
combining ribeye and tenderloin.

"TXULETÓN" FROM LA Cerdanya (21-DAY AGED))55,00 €/KG

Bone-in loin cut from La Cerdanya veal, enhanced by Dry Aged* maturation.

MEAT CUT TO ORDER LA Cerdanya & WITH ORIGEN

Choose your cut from the counter and we'll cook it
to order, accompanied by our side dishes and sauces.

Suggestions: Beef skirt - Lamb ribs and chops - Beef rib eye
Butcher's price + 12,00 €

* The dry aged maturation is a rest at controlled temperature and humidity, to obtain more flavour and tenderness. ** Depending on availability.
VAT INCLUDED - If you have any food allergies or intolerances, please inform the staff.
Allergen information is available.

ORIGIN CERTIFIED MEATS

ETRUSCO BY DARIO CECCHINI** **48,00 €/KG**

Chuck ribeye cut with front rib from selected veal by Dario Cecchini, world-renowned butcher and Viñals meat ambassador for over 30 years.

BLACK ANGUS NEBRASKA ENTRECÔTE **43,00 €**

Boneless loin cut from Black Angus breed.

FRISONA COW "TXULETÓN", VIÑALS DRY AGED (30-DAY AGED) **68,00 €/KG**

Bone-in loin cut from selected cow, rich in flavor thanks to Dry Aged* maturation.

GALICIAN BLONDE COW "TXULETÓN" (45-DAY AGED) **90,00 €/KG**

¡CHOOSE HOW YOU WANT TO ACCOMPANY YOUR CHOICE!

THE WHOLE SELECTION OF MEATS IS ACCOMPANIED BY A GARNISH AND SAUCE.



MEAT

SIDE DISH

SAUCE

SIDE DISHES

- FRENCH FRIES
- ROASTED POTATOES
- SEASONAL VEGETABLES
- PIQUILLO PEPPERS
- LITTLE GEM LETTUCE WITH SPRING ONION

SAUCES

- KETCHUP
- MAYONNAISE
- HONEY MUSTARD
- APPLE AIOLI
- SPICY SAUCE
- CHIMICHURRI
- AVOCADO AIOLI

HOT SAUCES

- PEPPER
- FOUR CHEESES
- FOIE

EXTRA SIDE DISH.....4,00 €

EXTRA SAUCE.....1,50 €

EXTRA HOT SAUCE..3,95 €

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OTHER MEATS

BREADED KID GOAT CUTLET	22,50 €
SLOW-COOKED BEEF RIB MARINATED WITH SPICES AND WHITE WINE.....	19,50 €
IBERIAN PORK TENDER CUT "PLUMA" WITH CITRUS SAUCE.....	20,50 €

VIÑALS STEAK TARTARE	22,00 €
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FISH

COD SERVED ON A BED OF CREAM OF ASPARAGUS AND AVOCADO ALIOLI.....	21,90 €
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KIDS MENU

CHICKEN FINGERS.....	9,50 €
BREADED ESCALOPE.....	9,50 €
MACARONI	9,50 €