



# El Carnicero<sup>®</sup>

MILANO • IBIZA



You can meet the world travelling  
or comfortably sitting at a table.

You can visit places trying new flavours  
and get to know a better culture by simply  
tasting a good dish of its traditional cuisine.

Food can also mean  
the start of a new friendship,  
and that's what happened to us.

A group of friends united by the love of cooking  
gathered to make out of good cooking our profession,  
using as a main product the one that most identifies our latinity..

**MEAT!**



WELCOME





# IBÉRICOS CINCO JOTAS

Jamón Ibérico de Bellota  *Cinco Jotas*

Caña de Lomo Ibérico  *Cinco Jotas*

Morcón Ibérico  *Cinco Jotas*

Caña de Presa Ibérica  *Cinco Jotas*

## VISITE NUESTRO RINCÓN



TASTING & CUT SALE



Jamón Ibérico de Bellota

Salchichón Ibérico

Tabla Ibérica

*lomo, morcón, presa, salchichón y jabuguito (chorizo)*

# STARTERS

Empanada de Carne (Un.)

*pie sttufed with beef*

Empanada de Pollo (Un.)

*pie sttufed with chicken*

Empanada de Maíz y Queso (Un.)

*pie sttufed with corn and cheese*

Pimientos de Padrón

*"unos pican y otros non" - spicy and non spicy peppers*

Provoleta "El Carnicero"

*pan seared provolone cheese, ham and anchovy*

Alitas de Pollo

*chicken wings*

Tapa vegetariana

*veggie bruschetta*

Carpaccio "El Carnicero"

*slightly smoked carpaccio of chianina*

Sashimi

*tenderloin sashimi with gross salt, lime and green onion*

Sashimi "El Carnicero"

*roman style tenderloin sashimi*

Tiradito de Magret de Pato

*thin slices of duck breast dressed with chimichurri sauce*

Ceviche "El Carnicero"

*tenderloin cubes with red onion, cilantro and an andean touch*

Anchoas artesanas de Santoña

*homemade anchovies with crystal bread and tomato*





## FROM THE GRILL

Chorizo y Salchicha

*two diferen types of argentinian sausages*

Riñones

*kidneys*

Mollejas

*sweetbreads*

## SALADS

Burrata Salad

*with dried tomatoes and kalamata olive tapenade*

Caramelized Goat Cheese Salad

*with raf tomato, red onion and red-fruit vinaigrette*

Spinach, Beetroot and Carrot Salad

Carrot, Fennel and Egg Salad

Cesar Salad

Rucola and Grana Padano Cheese Salad

Ensalada Criolla

*lettuce, tomato and onion*

Green Leaves Salad

# FROM THE KITCHEN

## Steak Tartare Clásico

*classic tartare steak*

## Tartare "El Carnicero"

*tartare with avocado and tomato concassè*

## Hamburguesa "El Carnicero" (250 g)

*with bacon, provolone cheese and onion*

## Hamburguesa Vegetariana

*made with lentils and beans*

## Panceta Teriyaki

*bacon caramelized with teriyaki sauce and sweet potato chips*

## Costillas de Cerdo

*pork ribs with "El Carnicero" sauce*

## Pollo deshuesado

*boneless chicken thigh*

## Lomo con Espárragos (270 g)

*argentinian beef tenderloin with asparagus on a bed of eggplant*

## Pollo al Curry

*curried chicken*

## Rack de Cordero

*lamb rack accompanied with bittersweet onion*

## Pallarda de Lomo con Patatas fritas (for childrens)

*tenderloin tail with fried potatoes*





## MAIN COURSE, FROM THE GRILL

Lomo (300 g)  
*argentinian beef tenderloin*

Maxi de Lomo (1.400 g)  
*a whole argentinian beef tenderloin*

Solomillo de Cerdo Ibérico  
*iberic pork loin*



Bife de Chorizo (330 g)  
*argentinian beef sirloin*

Bife Ancho (370 g)  
*argentinian beef cube roll*

Vacío  
*american black angus flank steak*

Entraña  
*american black angus out side skirt*

Tira de Asado  
*american black angus short rib*

Pluma de Cerdo Ibérico  
*iberic pork toploin*



Presas de Cerdo Ibérico  
*iberic pork blade steak*



Lagarto de Cerdo Ibérico  
*iberic pork boneless spareribs*



Cinco Jotas Experience  
*solimillo, pluma, presas and lagarto*



Pollo del Ángulo  
*chicken breast*

Grill for 2

T-Bone Steak (1.200 g)

Tomahawk (1.100 g)

Chuletón de Buey

# SEA SELECTION

Ceviche de Mar

*classic ceviche*

Tiradito de Mar

*thin slices of spiced raw fish*

Gambas rojas a la plancha

*grilled red prawns*

Pata de pulpo crujiente

*crunchy octopus tentacle*

Clamar a la plancha

*grilled squid*

Lomo Premium de Atún rojo

*premium red tuna loin*



# SIDE DISHES

Potato Chips

Mashed Potatoes

Baked Vegetables

Pilaf Rice

Grilled Corn Cob

Baked Potatoes

Baked Pumpkin and Sweet Potato

Grilled Vegetables

Mushrooms stir-fried with Garlic

# POSTRES ~ DESSERTS ~ DOLCI

## **Panqueque de Dulce de Leche**

*Crêpe filled with Milk Caramel spread*

*Crêpe ripiena di Caramello al Late*

## **Panqueque de Manzana**

*Crêpe filled with Apple flambeè with Rhum*

*Crêpe ripena di Mela flambata al Rum*

## **Flan, con Nata y Dulce de Leche**

*Cream Caramel with Cream and Milk Caramel spread*

*Cream Caramel con Panna e Caramello al Late*

## **Mousse de Chocolate**

## **Cheesecake**

## **Cheesecake al Coco**

## **Corazón de Chocolate**

*Chocolat Coulant*

*Coulant au Cioccolato*

## **Don Pedro**

*Helado de vainilla, Whisky y Nueces*

*Vanilla ice-cream with Wallnuts and Whisky*

*Gelato di Crema, Whisky e Noce tritata*

## **Helado · Ice-cram · Gelato**

## **Sorbetee · Sorbet · Sorbetto**

## **Piña natural**

*Ananas*

## **Copa de Frutos Rojos**

*Cup of Berries*

*Coppa di Frutti di Bosco*

