

STARTERS

FODDER TO START

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|---|-------------|
| The Perfect "Gilda" | 3,95€ |
| | Unit |
| Ox "Spanish Potato" Salad | 7,95€ |
| Pink Tomato with Pickles | 11,00€ |
| "Titaina" Sailor from El Cabanyal | 12,50€ |
| Vegetable tasting* | 12,50€ |
| | Diner/Min.2 |
| Grilled Eggplants | |
| Grilled Pink Tomato | |
| Fresh Spring Onion Involtini with Iberian Bacon | |
| Asparagus in Rosemary | |
| Artichokes in Blossom | |
| <i>*Depending on the season.</i> | |
| Old Cow Tartar Salad with Avocado and Sesame | 14,00€ |
| Selection of Ecological Mushrooms with Poached Egg in Truffle Oil | 19,00€ |

COW & OX DELIGHT

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| Our Croquettes (80gr/u) | 3,00€ |
| | Unit |
| <ul style="list-style-type: none">• Old Cow• Stew | |
| Croquettes "El Capricho" Selection (80 gr/u) | 4,75€ |
| | Unit |
| <ul style="list-style-type: none">• Ox Cured Spiced Sausage• Ox Cured Sausage | |
| Steak Tartar Toast on a bed of Chips | 4,50€ |
| Old Cow Marrow (10 minutes set up time) | 14,50€ |

OUR "COCAS"

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| Oil "Coca" with Valencian Beef Blanquet | 7,50€ |
| Oil "Coca" with Beef Blood Sausage | 7,50€ |
| Valencian "Coca" Black and White with Titaina | 8,95€ |

CHEESES AND SAUSAGES

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|---|--------|
| Cow Cheese Tasting | 9,75€ |
| Beef Dried Meat | 17,50€ |
| Selected Sausages | |
| Old Cow Carpaccio | 18,00€ |
| "El Capricho" of 180 days of maturation | |

OUR BREADS

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| Focaccia | 2,75€ |
| Traditional Rosquilletas | 2,75€ |
| Cornbread with Butter Oil | 2,75€ |



MEATS AND STEWS

CARNIVOROUS PROPOSALS



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| Slow-cooked Beef Stew Cooked for hours on low heat to create a unique flavor and texture. | 14,00€ |
| Classic Hamburger Lettuce, Tomato, Onion, Fried Egg, Bacon, Cheddar and French Fries (200gr.) | 16,50€ |
| Meat Market Burger Cheddar, Smoked Bacon, Caramelized Onion, Meat Market Sauce and French Fries (200gr.) | 17,50€ |
| Traditional Steak Tartar with Toasts 12 + 1 Ingredients (150gr.) | 17,50€ |
| Lasagne with Goat Cheese "El Capricho" Recipe | 18,00€ |
| Old Cow Rib at low temperature and ember finishing | 19,00€ |
| Vegan Hamburger Grilled Vegetarian Burger, Eggplant, Caramelized Onion, Mushrooms, Tomato and Avocado (150gr.) | 19,00€ |
| Pepo's "Cachopo" Popular Asturias plate with Ox, Blue Cheese and Caramelized Onion | 25,00€ |

OUR WAGYU 和牛



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| Wagyū A5 Sirloin with asparagus and straw potatoes 100gr Wagyū A5 from Kagoshima Prefecture | 59,50€ |
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OUR STEW

(BY REQUEST)

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| Our Valencian Stew with Four Dishes | 29,50€ |
| Soupy Rice accompanied by Jug of Broth, Chickpeas and Sweet Piparras Our Vegetables Bruscheta with Grilled Bacon, Virgin Olive Oil, Salt and Ground Black Pepper Selected Meats and Sausages | Pax |



OUR CHOP & MEATS

1° CHOOSE THE CHOP

At Meat Market we select each week the best pieces of meat. For that reason the assortment of cuts and prices can vary depending of their origin and characteristics, with the superior quality of the product as the only constant. The room team will introduce you.

And for the most carnivorous, order our meat sticking-to-the-bone steak and chop fat with free-range eggs.

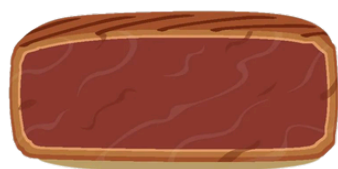
2° CHOOSE THE ADDITIONAL ACCOMPANIMENT

ALL CHOPS COME ACCOMPANIED WITH GRILLED POTATOES AND A REFRESHING SALAD WITH SOY VINAIGRETTE.

- Roasted tri-color peppers 4,50€
- Fried potatoes in truffle oil, boletus and parmesan 6,50€
- Fried piparra* 7,90€
- Roasted mashed potatoes with grilled marrow 9,95€

**Depending on the season.*

3° CHOOSE THE POINT



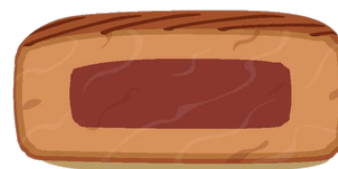
BLUE

Round and round, marked on the outside and completely red on the inside.



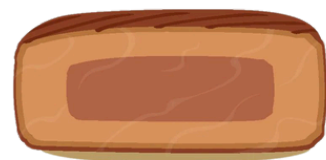
RARE

It is only done on the outside and 3/4 of the inside remains red.



MEDIUM RARE (MEAT MARKET POINT)

Made on the outside, leaving half of the inside red.



MEDIUM

It remains almost entirely brown, and the interior is pinkish.



MEDIUM WELL

Predominantly brown in colour, with the interior being somewhat lighter.



WELL DONE

Completely done inside and out.

DESSERTS



HOME DESSERTS

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| Grandma's Pie on Cookie Powder | 4,95€ |
| Our Carrot Cake with Honey | 5,00€ |
| Cava and Tangerine Sorbet | 5,00€ |
| Chocolate Brownie with Maria Cookie Ice Cream dipped in Hot Chocolate | 6,00€ |
| Traditional Cheesecake with Red Berries Reduction | 6,00€ |
| Tiramisu with Cow Mascarpone | 6,00€ |
| Apple Tarte Tatin with Vanilla Ice Cream and Icing Sugar | 7,50€ |
| Cow Cheese Tasting | 9,75€ |