

## ENGLISH MENU

### TAPAS

1/2  
PORTION €

SMOKED AND CARAMALIZED FARDINE FILLETS WITH PEAS HUMMUS ON MINT	8,60
THE AUBERGINES OF GUIDO, WITH GORGONZOLA, HONEY AND NUTS	7,20
ARGENTINE EMPENADA (BEEF OR HUMITA (corn))	2,95
SCALLOPS WITH CHEF'S SAUCE	13,60
TUNA SASHIMI WITH THE CHEF'S ORIENTAL TOUCH	12,60
CRUNCHY SQUIDS WITH LIME MAYONNAIS	8,90
BRAVAS EL FORO, WITH ROCOTO AND SMOKED MAYONNAISE	4,80
PADRON PEPPERS WITH SAUCE OF THEIR ROASETED RED COUSINS	5,60
VEAL CARPACCIO OF THE CENTURY	13,20
CANNELONI 00' (rice paper, mushrooms, vegetables, dried tomato and basil)	9,60
PROVOLETA CHEESE WITH GARLINC AND ROSEMARY BREAD	9,25
PROVOLETA GRATINED WITH TRUFFLES MUSHROOMS	12,50



### GRILLED TAPAS

ARGENTINIAN SAUSAGE (Chorizo criollo)	6,90
BLACK PUDDING WITH ONION	6,90
VEAL GIZZARDS	14,00
VEGETABLES	11,90

**Vulkanice any dish for 1,50€**

## SALAD

	€
<b>OUR MIX SALAD "EL FORO"</b>	
Mix of lettuce, carrot, red onion, corn, cucumber, cherry tomatoes, boiled egg, radish and more...	8,90
<b>GREEN, RED AND VEGAN OF THE CHEF</b>	
Green sprouts, dried tomato sauce, candied walnuts and balsamic nectar	8,10
<b>FOIE SALAD, A CLASIC FROM THE KAIKU, VICIOUS</b>	
Foie micuit with apricot vinaigrette and toasted almonds	9,90
<b>BURRATA SALAD</b>	
Burrata, tomato infused in our secret, vulkanized with Rosemary	11,90

## HOMEMADE PASTA

BÍGOLI	
1. WITH HOMEMADE POMODORO AND PARMESAN CHEESE	8,90
2. WITH LEMON AND WHITE FISH AND CLAMS	12,90
3. BOLOGNESE	9,90
4. HOMEMADE PESTO	8,90

## RICES

	€
<b>VULKANO RAICE (THE AUTENTIC ONE FROM HIS INVENTOR) prize "Time out 2016" (min. 2p.)</b>	
<b>MUSHROOMS AND VEGETABLE VULKANO, with rocket and cherries, smoked with rosemary</b>	16,80/pax
<b>CHEF'S HUG VULKANO, with shellfish, mushrooms and seasonal vegetables, smoked with Rosemary</b>	19,60/pax
<b>SAVAGE VULKANO, the favourite of the house, like previous one but with razor-shells and cod</b>	24,80/pax

## FISH

<b>FISH OF THE DAY WITH POTATO AND FENNEL</b>	15,60
<b>CRUNCHY AND MELOW COD WITH SAUTEED SPINACH AND XERRY TOMATO CONFITED IN HONEY</b>	16,60

# GIRLLED MEATS

## -----ARGENTINIAN CUTS-----

€

70	<b>SKIRT STEAK with grill potato and padron pepper</b>	15,90
71	<b>VEAL SHORT RIB with grill potato and padron pepper</b>	15,50
79	<b>FLANK STEAK OF BEEF with grill potato and padron pepper</b>	15,50
86	<b>ARGENTINIAN CRIOLE BARBECUE (Veal ribs, skirt steak, black pudding and grilled sausage)</b>	22,00
87	<b>ARGENTINIAN BARBECUE "EL FORO" (for 2 people)</b> Veal ribs, skirt steak, chicken, black pudding, grilled sausage and veal gizzards	24,00 por persona

## -----WORLD MEAT CUTS -----

180	<b>BEEF TENDERLOIN (fillet mignon) with potato pure with vanilla touch, with savage crunchy rice and priorat reduction</b>	23,90
184 / 284	<b>ANGUS BEEF ENTRECÔTE, ARGENTINIAN LOWER LOIN (BIFE DE CHORIZO) with grilled vegetables and french fries (250 gr -- 350 gr)</b>	23,00 / 26,00
77	<b>RIB-EYE OF URUGUAYAN BEEF with grilled vegetables and french fries</b>	26,00

## -----DRY-AGED RIB STEAK -----

	<b>RIB STEAK OF "FRISONA" FROM BURGOS, MINIMUM DRY-AGED OF 30 DAYS</b>	6,85 /100gr
	<b>RIB STEAK OF "RUBIA GALLEGA", MINIMUM DRY-AGED OF 50 DAYS</b>	7,85 /100gr
	<b>RIB STEAK FOR "SIDRERIA" MINIMUM 20 DAYS DRY-AGED</b>	4,95 /100gr

## -----OTHER MEATS-----

	<b>SLOW TEMPERATURA CARAMELIZED PORK RIBS WITH HONEY SAUCE AND SWEET PURÉE</b>	15,90
	<b>GRILLED FARM CHICKEN WITH FRENCH FRIES</b>	9,80
	<b>BREADED VEAL ESCALOPE, CLASSIC OR NEAPOLITAN (FRESH TOMATO, HAM &amp; CHEESE)</b>	12,90 / 15,90
	<b>NEIGHBORHOOD BURGER, 250gr veal with traditional bread, caramelized onion, lettuce, tomato, pickles and mustard's mayonnaise. With provolone cheese 0,50€ sup.</b>	12,50

Bread and chimichurri sauce: 1,60 por persona    Bread with tomato: 2,10€

### **10% Terrace tax supplement**

If you have any questions regarding allergies and intolerances, check with your waiter

The management reserves the right to refuse admission.