

ENGLISH MENU

TAPAS

1/2
PORTION €

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
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

€

OUR MIX SALAD "EL FORO"	
Mix of lettuce, carrot, red onion, corn, cucumber, cherry tomatoes, boiled egg, radish and more...	8,90
GREEN, RED AND VEGAN OF THE CHEF	
Green sprouts, dried tomato sauce, candied walnuts and balsamic nectar	8,10
BURRATA SALAD	
Burrata, tomato infused in our secret, vulkanized with Rosemary	11,90

GIRLLED MEATS

-----ARGENTINIAN CUTS-----

€

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

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

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

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

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

-----OTHER MEATS-----

	SLOW TEMPERATURA CARAMELIZED PORK RIBS WITH HONNEY SAUCE AND SWEET PURÉE	15,90
	GRILLED FARM CHICKEN WITH FRENCH FRIES	9,80
	BREADED VEAL ESCALOPE with French fries	12,90
	BREADED VEAL ESCALOPE NAPOLITAN STYLE (Fresh tomato, ham and cheese) with French fries	15,90
	BREADED VEAL ESCALOPE WITH BURRATA (Fresh tomato, burrata cheese, pesto, roquet and cherris)with French fries	16,90
	NEIGHBORHOOD BURGER, 250gr veal with traditional bread, caramelized onion, lettuce, tomato, pickles and mustard's mayonnaise. With provolone cheese 0,50€ sup.	12,50
	GOLDEN BURGER 24K, parmesan cheese, grilled vegetables, sauteed mushrooms, rosemary oil. Smoked with rosemary and French fries. WITH 24K GOLD	19,90

HOMEMADE PASTA

SPAGHETTONE

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

VULKANO RAICE (THE AUTENTIC ONE FROM HIS INVENTOR) prize "Time out 2016" (min. 2p.) €

MUSHROOMS AND VEGETABLE VULKANO, with rocket and cherries, smoked with rosemary 16,80/pax

CHEF'S HUG VULKANO, with shellfish, mushrooms and seasonal vegetables, smoked with Rosemary 19,60/pax

SAVAGE VULKANO, the favourite of the house, like previous one but with razor-shells and cod 24,80/pax

FISH

FISH OF THE DAY WITH POTATO AND FENNEL 15,60

CRUNCHY AND MELOW COD WITH SAUTEED SPINACH AND XERRY TOMATO CONFITED IN HONEY 16,60

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.