

# TAPAS

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THE AUBERGINES OF GUIDO, WITH GORGONZOLA, HONEY AND NUTS	7,90
ARGENTINE EMPENADA (BEEF OR <i>HUMITA</i> (corn))	2,95
SCALLOPS WITH CHEF'S SAUCE	13,60
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

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## GRILLED TAPAS

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PORTION

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ARGENTINIAN SAUSAGE (Chorizo criollo)	3,90	6,90
BLACK PUDDING WITH ONION	3,90	6,90
VEAL GIZZARDS	7,80	14,00
VEGETABLES	6,10	11,90

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Vulkanice any dish for 1,50€

## SALAD

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

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## ENGLISH MENU

## GIRLLED MEATS

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

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70	<b>SKIRT STEAK with grill potato and padron pepper</b>	17,90
71	<b>VEAL SHORT RIB with grill potato and padron pepper</b>	16,50
79	<b>FLANK STEAK OF BEEF with grill potato and padron pepper</b>	16,50
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 -----

184 / 284	<b>ANGUS BEEF ENTRECÔTE, ARGENTINIAN LOWER LOIN (BIFE DE CHORIZO) with grilled vegetables and french fries (250 gr -- 350 gr)</b>	19,90 / 25,00
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

### -----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 with French fries</b>	12,90
	<b>BREADED VEAL ESCALOPE NAPOLITAN STYLE (Fresh tomato, ham and cheese) with French fries</b>	15,90
	<b>BREADED VEAL ESCALOPE WITH BURRATA (Fresh tomato, burrata cheese, pesto, roquet and cherris)with French fries</b>	16,90
	<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
	<b>GOLDEN BURGER 24K, parmesan cheese, grilled vegetables, sauteed mushrooms, rosemary oil. Smoked with rosemary and French fries. WITH 24K GOLD</b>	19,90

## SMOKED PAELLA

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

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MUSHROOMS AND VEGETABLE VULKANO, with rocket and cherries, smoked with rosemary	18,90/pax
CHEF'S HUG VULKANO, with shellfish, mushrooms and seasonal vegetables, touch of squid ink smoked with rosemary	22,60/pax
SAVAGE VULKANO, the favourite of the house, like previous one but with scallops and cod	25,80/pax
EL FORO VULKANO, with veal gizzards, skirt steak and bacon (without veal gizzards and with foie; sup.2,50€/p)	24,80€/pax

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## HOMEMADE PASTA

### SPAGHETTONE

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1. WITH HOMEMADE POMODORO AND PARMESAN CHEESE	8,90
2. FRUTTI DI MARE	12,90
3. BOLOGNESE	9,90
4. HOMEMADE PESTO	8,90

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## FISH

### FISH OF THE DAY

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