

TAPAS

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ARGENTINE EMPENADA (BEEF OR <i>HUMITA</i> (corn))	3,25
THE AUBERGINES OF GUIDO, WITH GORGONZOLA, HONEY AND NUTS	8,90
STEAMED MUSSELS WITH LIME REDUCTION	8,90
CARPACCIO OF DRY AGED PICANHA WITH FOIE, PISTAXOS AND TOBIKO	14,80
SCALLOPS WITH CHEF'S SAUCE	13,60
CRUNCHY SQUIDS WITH LIME MAYONNAIS	9,90
BRAVAS EL FORO, WITH ALIOLI	WITH FOIE +2,50€ 4,90
HOMEMADE MARINATED SALMON WITH TOASTES AND MASCARPONE MOUSSE	8,80
PADRON PEPPERS WITH SAUCE OF THEIR ROASETED RED COUSINS	5,90
PROVOLETA CHEESE WITH GARLINC AND ROSEMARY BREAD WITH TRUFFLES MUSHROOMS +3,25€	9,25



GRILLED TAPAS

¹/₂

PORTION

ARGENTINIAN SAUSAGE (Chorizo criollo) / BLACK PUDDING WITH ONION	3,90	6,90
VEAL GIZZARDS	7,80	14,00
VEGETABLES	6,10	12,90

Vulkanice any dish for 1,50€

SALAD

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OUR MIX SALAD "EL FORO"	9,80
Mix of lettuce, carrot, red onion, corn, cucumber, cherry tomatoes, boiled egg, radish and more...	
SALAD OF ORANGE, WALNUTS AND HONEY WITH MUSTARD VINAIGRETTE	10,60
Green sprouts, orange, walnuts and homemade honey mustard vinaigrette	
BURRATA SALAD	12,90
Burrata, tomato infused in our secret, vulkanized with cardamom	
CURED CHEESE SALAD WITH WINE REDUCTION	10,50
Sprout salad, cured cheese, crispy pumpkin seeds, raisins and homemade wine vinaigrette	

ENGLISH MENU

GIRLLED MEATS

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

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70	SKIRT STEAK with grill potato and padron pepper	17,90
71	VEAL SHORT RIB with grill potato and padron pepper	17,90
79	FLANK STEAK OF BEEF with grill potato and padron pepper	17,90
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, flank steak, black pudding, grilled sausage and veal gizzards	24,00 Per person

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

184 / 284	ANGUS BEEF ENTRECÔTE, ARGENTINIAN LOWER LOIN (BIFE DE CHORIZO) with grilled vegetables and french fries (250 gr -- 350 gr)	19,90 / 25,00
77	RIB-EYE OF URUGUAYAN BEEF with grilled vegetables and french fries (250 gr)	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

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

	SLOW TEMPERATURA CARAMELIZED PORK RIBS with honey sauce and sweet purée	16,90
	GRILLED FARM CHICKEN with french fries	11,80
	BREADED VEAL ESCALOPE with French fries	14,50
	BREADED VEAL ESCALOPE NAPOLITAN STYLE (Fresh tomato, ham and cheese) with French fries	17,90

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
SEAFOOD PAELLA OF EL FORO (traditional paella, not smoked)	21,60€/pax

HOMEMADE PASTA

SPAGHETTONE

1. WITH HOMEMADE POMODORO AND PARMESAN CHEESE	10,50
2. BOLOGNESE	11,90
3. HOMEMADE PESTO	10,50

FISH

FISH OF THE DAY

M.P.

CONFITED COD WITH FRESH ALGAE IN TWO TEXTURES WITH ASIATIC TOUCH

18,60

Bread and chimichurri sauce: 1,90 por persona Bread with tomato: 2,40€

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.