

TAPAS

€

ARGENTINE EMPENADA (BEEF OR <i>HUMITA</i> (corn))		3,50
ONION RINGS EL FORO STYLE WITH SWEET CHILLY		6,95
THE AUBERGINES OF GUIDO, WITH GORGONZOLA, HONEY AND NUTS		8,95
SCALLOPS WITH CHEF'S SAUCE		14,50
CRUNCHY SQUIDS WITH LIME MAYONNAIS		10,90
BRAVAS EL FORO, WITH ALIOLI	WITH FOIE +2,50€	5,90
HOMEMADE MARINATED SALMON WITH TOASTES AND MASCARPONE MOUSSE		9,50
PADRON PEPPERS WITH SAUCE OF THEIR ROASETED RED COUSINS		5,90
PROVOLETA CHEESE WITH GARLINC AND ROSEMARY BREAD	WITH TRUFFLES MUSHROOMS +3,25€	9,90



GRILLED TAPAS

1/2

PORTION

ARGENTINIAN SAUSAGE (Chorizo criollo)	/	BLACK PUDDING WITH ONION	4,95	9,50
VEAL GIZZARDS			8,50	16,00
GRILL VEGETABLES VULKANO			6,80	12,90

Vulkanice any dish for 1,50€

SALAD

€

OUR MIX SALAD "EL FORO"		10,55
Mix of lettuce, carrot, red onion, corn, cucumber, cherry tomatoes, boiled egg, radish and more...		
SALAD WITH PARMESAN CHEESSE AND IBERIAN VINAIGRETTE		11,80
Mix of lettuce, marinated onion, parmesan cheese, green crispy rice and Iberian ham vinaigrette		
BURRATA SALAD		12,90
Burrata, tomato infused in our secret, vulkanized with cardamom		

ENGLISH MENU

GIRLLED MEATS

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

€

70	SKIRT STEAK with grill potato and padron pepper	18,90
71	VEAL SHORT RIB with grill potato and padron pepper	18,90
79	FLANK STEAK OF BEEF with grill potato and padron pepper	18,90
86	ARGENTINIAN CRIOLE BARBECUE (Veal ribs, skirt steak, black pudding and grilled sausage)	24,00
87	ARGENTINIAN BARBECUE "EL FORO" (for 2 people) Veal ribs, skirt steak, flank steak, black pudding, grilled sausage and veal gizzards	26,00 Per person
184 / 284	ANGUS BEEF ENTRECÔTE, ARGENTINIAN LOWER LOIN (BIFE DE CHORIZO) with padron peppers and french fries (250 gr -- 350 gr)	21,90 / 26,50
	DRY-AGED PICANHA WITH HUMITA (corn cream) AND FRIED YUCCA	21,00

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

	RIB STEAK OF "FRISONA" FROM BURGOS, MINIMUM DRY-AGED OF 30 DAYS *	7,55 /100gr
	RIB STEAK OF SIMMENTAL, MINIMUM DRY-AGED OF 50 DAYS*	8,95 /100gr
	RIB STEAK OF SIMMENTAL <i>DELUX</i>, MINIMUM DRY-AGED OF 50 DAYS*	9,95 /100gr

*One garnish every 500gr (French fries, salad o grill potato)

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

	SLOW TEMPERATURE COOKED CARAMELIZED PORK RIBS with honey sauce and sweet purée	17,90
	NEIGHBORHOOD BURGER, 250gr veal with traditional bread, caramelized onion, lettuce, tomato, pickles and mustard mayonnaise. With provolone cheese 0,50€ sup.	14.80
	GRILLED FARM CHICKEN with french fries	13,80
	BREADED VEAL ESCALOPE with French fries and salad	16,50
	BREAD VEAL WITH BURRATA (tomato, burrata chesse, pesto, rocket and cherris) with fries and salad	19,90
	BREADED VEAL ESCALOPE NAPOLITAN STYLE (tomato, ham and cheese) with French fries and salad	18,90

SMOKED PAELLA

VULKANO RAICE (THE AUTENTIC ONE FROM HIS INVENTOR) prize "Time out 2016" (min. 2people.)	€ per person
MUSHROOMS AND VEGETABLE VULKANO, with rocket and cherries, smoked with rosemary	18,90/p.
CHEF'S HUG VULKANO, with shellfish, mushrooms and seasonal vegetables, touch of squid ink smoked with rosemary	22,90/p
SAVAGE VULKANO, the favourite of the house, like previous one but with scallops and cod	25,80/p
EL FORO VULKANO, with veal gizzards, skirt steak and bacon (without veal gizzards and with foie; sup.2,50€/p)	24,80€/p
SEAFOOD PAELLA OF EL FORO (traditional paella, not smoked)	22,90€/p

HOMEMADE PASTA

SPAGHETTONE

1. WITH HOMEMADE POMODORO AND PARMESAN CHEESE	11,50
2. BOLOGNESE	12,90
3. HOMEMADE PESTO	11,50

FISH

FISH OF THE DAY	M.P.
CONFITED COD WITH MUSHROMS IN TEMPURA AND TRUFFLED OIL	18,60

Bread and chimichurri sauce: 1,90 per person Bread with tomato: 2,80€

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.