

CRUZ PAMPA
CARNES & FUEGOS

STARTERS

COUNTRY BREAD BOARD  	6€
With homemade chimichurri butter dips, criolla sauce and chimichurri.	
EMPANADA CRUZ PAMPA    	4,50€
Beef cut by hand. House recipe since 2012.	
CREOLE SAUSAGE	9,50€
CREOLE BLOOD SAUSAGE	10€
BEEF SWEETBREADS	19€
Crispy heart sweetbreads on the outside and tender on the inside, served with grilled lemon.	
HOUSE PROVOLETAS 	11€
• Classic with oregano.	
• Serrano ham, arugula and cherry tomatoes.	13,50€
DRY-AGED RIB-STEAK CROQUETTES    	9,50€
30-day aged rib-steak, crispy outside and creamy inside, served on a blue cheese cream.	
ARGENTINIAN ANGUS STEAK TARTARE  	25€
Prepared to order with beef tenderloin.	
CARBONARA LEEKS  	12€
Our vegetable version of a Roman classic: Tender leek with carbonara foam.	

SIDES

GRILLED SEASONAL VEGETABLES	16€
TOFFEE SWEET POTATO 	9€
Glazed with toffee sauce.	
CREAMED SPINACH GRATIN  	11€
CLASSIC FRENCH FRIES	6€
PROVENZAL FRENCH FRIES	7,50€
With olive oil, garlic and parsley.	
POTATO MILLE-FEUILLE  	9,90€
Thin layers of oven-baked potatoes infused with cream and topped with gratin cheese.	
ASH-ROASTED POTATO 	9,50€
PARMESAN SALAD  	9,50€
Arugula, parmesan shavings and honey-mustard vinaigrette.	
VALENCIAN ORANGE SALAD 	9€
Mixed greens, grilled oranges, goat cheese, red onion, pumpkin seeds, pomegranate, and orange vinaigrette.	

GRILLS

BREADED SIRLOIN STRIP STEAK (MILANESA STYLE)	36€
Our gourmet twist on this iconic dish from Buenos Aires: crispy on the outside and tender on the inside.	
LOMO BAJO / SIRLOIN STRIP STEAK	32€
350 g of Argentine Black Angus Striploin. Lean cut topped with a thin layer of fat.	
LOMO ALTO / RIBEYE	36€
350 g of Argentine Black Angus Ribeye. Very flavorful and juicy cut, richly marbled with fat.	
SOLOMILLO / TENDERLOIN MEDALLION	32€
250 g of Argentine Black Angus Tenderloin. The most tender cut.	
SECRETO IBÉRICO / IBERIAN PORK SECRETO	25€
350 g of selected Iberian Pork Secreto.	
COSTILLAR CRUZ PAMPA / BEEF RIBS	65€/KG
Our Argentine Black Angus roast, slow-cooked for 16 hours at low temperature and finished over a wood fire.	
CHULETÓN DRY AGED / DRY AGED RIB STEAK	82€/KG
It undergoes an extensive aging process of at least 30 days in our own climate-controlled refrigerators.	
CHULETÓN DE VACA GALLEGA / GALICIAN RIB STEAK	89€/KG
It undergoes an extensive aging process of at least 30 days in our own climate-controlled refrigerators.	
T-BONE STEAK	96€/KG
It undergoes a thorough aging process of at least 20 days in our own climate-controlled refrigerators. (Please inquire about availability).	

KIDS MENU

CHICKEN NUGGETS WITH FRENCH FRIES       9,50€

MINI BURGER WITH FRENCH FRIES   14€

HOMEMADE DESSERTS

DULCE DE LECHE CRÊPE    11,50€
With caramelized sugar and served with vanilla ice cream.

PISTACHIO TIRAMISU      12,90€
With bits of roasted pistachio.

CHEESECAKE      10€
Baked, with creamy cheese and topped with a natural berry reduction.

BROWNIE     10€
Served with vanilla ice cream and dulce de leche syrup.

GRILLED PINEAPPLE  9,50€
With homemade forest fruit reduction and vanilla ice cream.

Extra topping of dulce de leche syrup, chocolate, or ice cream: 1.50€

CRUZ PAMPA

CARNES & FUEGOS

DRINKS

MINERAL WATER 50CL	2,50€
SPARKLING WATER 33CL	2,80€
SOFT DRINKS	3,50€
TOASTED BEER 0.0	3,50€
RADLER	3,50€
AMBAR GLUTEN-FREE BEER	3,50€
ALHAMBRA VERDE	4€
GLASS OF RED WINE	4,50€
GLASS OF RED WINE MALBEC	6€
GLASS OF WHITE WINE	4,50€
JAR OF SANGRIA	25€
MARTINI ROSSO	5€
GLASS OF LIQUEUR	6,90€
ORUJOS 5CL	4,50€
LIQUEURS 5CL	9€
PREMIUM LIQUEURS	11€

COFFEE & TEAS

COFFEE	2,10€
CORTADO	2,50€
COFFEE WITH MILK	3€
CREMAET	3,50€
CARAJILLOS & SPIKED COFFEES	3,20€
HERBAL TEAS	3€

CARTA DE VINOS

D.O RIOJA

VALDEMAR (INSPIRACIÓN)

Tempranillo - Graciano

30€

MARQUÉS DE MURRIETA RESERVA

Tempranillo, Graciano, Mazuelo, Garnacha tinta. 26 meses en barrica de roble americano.

37€

MUGA

Doble fermentación en barrica de roble francés americano.

31€

D.O RIBERA DEL DUERO

ANAYÓN SELECCIÓN

Syrah, Tempranillo, Merlot y Cariñera. 10 meses en barrica francesa.

33€

EMILIO MORO

Tempranillo, Cabernet Sauvignon y Merlot. 16 meses en barrica de roble americano y francés.

38€

CARMELO RODERO

Tempranillo. 12 meses en barrica de roble francés.

45€

PAGO DE CAPELLANES

Tempranillo. 12 meses en barrica de roble francés.

48€

DOMINIO BASCONCILLOS

Tempranillo.

35€

ANAYÓN GARNACHA

Garnacha pura. 11 meses en barrica francesa.

36€

VINOS ARGENTINOS

ANGELICA ZAPATA - MALBEC

Selección exclusiva de alta gama de Catena Zapata. Intenso, elegante y con gran expresión varietal.

80€

MONTE AGRELO - BRESSIA

Malbec sofisticado de autor. Fruta madura y final sedoso.

60€

CATENA - MALBEC

El clásico moderno de Mendoza. Equilibrado, profundo y con notas a ciruela y especias.

52€

CATENA - PARAJE DE ALTAMIRA

Malbec mineral, elegante, algo especiado con textura profunda y final largo.

55€

LUCA - MALBEC

Malbec de viñas viejas. Potente, estructurado y con gran carácter. Una joya de Laura Catena.

75€

EL ENEMIGO - MALBEC

Innovador y con alma. Malbec con notas minerales y final persistente.

75€

VINOS BLANCOS

PRADO DEL REY

24€

ANAYON CHARDONAY

29€

DAVIDE ALBARIÑO RIAS BAIXAS

18,90€

CAVA DOMINIO DE LA EGA EXPRESSION BRUT

36€