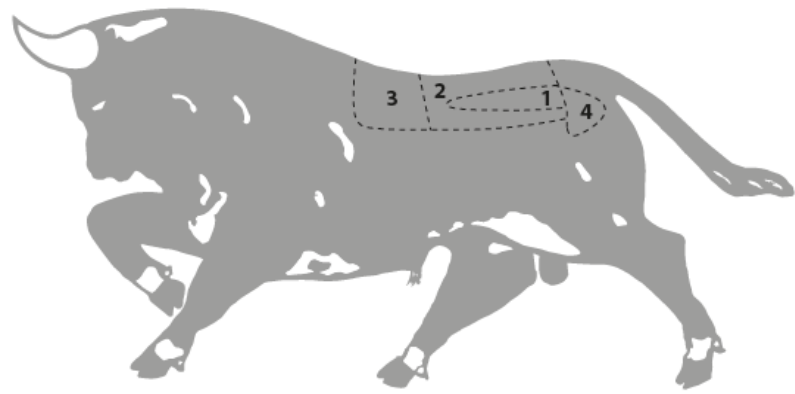


# STARTERS

<b>SOUP OF THE DAY</b>	7,50	<b>CHORIZO CRIOLLO</b>	9,00
		traditional Argentine sausage, garnished with red pepper, marinated aubergine & chimichurri	
<b>MIXED SALAD</b>	6,00		
with vinaigrette dressing		<b>GRILLED PROVOLETA</b>	8,50
		grilled italian cheese with black pepper & oregano	
<b>BERENJENAS EN ESCABECHE</b>	8,50	<b>GRILLED SWEETBREADS</b>	16,00
Grilled aubergines marinated in olive oil, basil & garlic, served with bread		with chopped salad	
<b>BEEF CARPACCIO</b>	14,00	<b>GAMBAS A LA PLANCHA</b>	18,00
with rocket salad & grana cheese		grilled king prawns, alioli, lemon & garlic bread	
		<b>GRILLED LOBSTER TAIL</b>	32,00
<b>STEAK TARTARE</b>	15,00	with lemon sauce & garlic bread	
with avocado, red onion, red chilli, anchovies, capers and toasted bread		<b>THE BULL STARTER</b>	44,00
		<i>For 3 - 4 Persons</i>	
<b>SALMON TIRADITO</b>	12,00	2 grilled sausage, 2 Empanadas with beef, 4 Gambas, red pepper, arinated aubergine, chimichurri, aioli & garlic bread	
Thin sliced salmon, red onion, red chilli, coriander, avocado & fresh lime			
<b>EMPANADAS (choice of 2)</b>	9,00		
De carne – pastry with spicy beef De maíz - pastry with sweetcorn & cheese			

# ARGENTINE PREMIUM BEEF



## PARTS

01 - FILET    02 - RUMPSTEAK    03 - RIBEYE    04 - HÜFTSTEAK

- ★ **BIFE DE CUADRIL – RUMP**  
The leanest steak with a pure, distinctive flavour.  
Fat 2%

**STANDARD-CUT  
200G/300G/400G**                      18/25/30  
**CHURRASCO 400G**                      31  
spiral-flat-cut with fresh herb &  
garlic

- ★ **BIFE ANGOSTO – SIRLOIN**  
More flavour than a Fillet. The generous  
outer strip of fat which enriches the steak  
during the grilling. Fat 8%

**STANDARD-CUT 300G/400G**                      26/31  
**ASADO DE ANGOSTO 500G**                      39  
long-butterfly-cut with fresh herb &  
garlic

**CORONA DE ANGOSTO 600G**                      47  
butterfly-cut with fresh herb &  
garlic

- ★ **BIFE ANCHO – RIBEYE**  
One of the most succulent steaks. Very marbled  
with full bodied flavour. Fat 12%

**STANDARD-CUT 300G/400G**                      26/31  
**A LA PIMIENTA 400G**                      32  
with cracked Jamaika-pepper &  
herb butter

**TIRA DE ANCHO 600G**                      47  
spiral-cut with fresh herb & garlic

- ★ **BIFE DE LOMO – FILLET**  
The most tender steak with a delicate  
flavour.  
Fat 4 %

**FILLET 150G**                      19  
**STANDARD-CUT 250G/350G**                      30/41  
**CHURRASCO 350G**                      42  
spiral-flat-cut with fresh herb &  
garlic

## STEAK-KOMBIS

**THE BULL STEAK SKEWER 400G** 39

All 4 cuts on your own plate

Choice 1 side

**CUARTETO MENOR 4 x 300G** 99

All 4 cuts on your table grill

Rump / Sirloin / Ribeye / Fillet

**CUARTETO MAYOR 4 x 500G** 158

All 4 cuts on your table grill

Rump / Sirloin / Ribeye / Fillet

## SURF & TURF

KING PRAWN each 5

or

GRILLED LOBSTER TAIL 32

WITH LEMONSAUCE

**add**

GOOSE LIVER 7

GRILLED SWEETBREAD 8

## SIDES

GARLIC BREAD 2,7

FRENCH FRIES 3,7

SWEET POTATO FRIES 4,8

(with chorizo)

MASH POTATO 4,5

TRUFFLE MASH POTATO 6

HUMITA, sweetcorn pocket 4,5

GRILLED VEGETABLES 4,5

SPINACH, with garlic & pine nuts 4,5

CORN ON THE COB 4,5

MIXED MUSHROOMS 5,5

## SAUCES

HERB BUTTER 2,2

SAUCE A LA BERNAISE 2,2

PEPPERSAUCE 2,5

CHIMICHURRI –argentine sauce 2,2

KETCHUP / MAYONNAISE

TRUFFLE MAYONNAISE 2,2

## SALADS

TOMATO SALAD with onions 6

MIXED SALAD 6

*(all salads served with vinaigrette dressing)*

# SPECIALITIES

<b>THE BULL SALAD</b>	18,8	<b>LAMB CHOPS</b>	26,5
Lettuce, avocado, carrots, celery, egg, tomato, onions, cucumber, palmitos & olive		250g, with grilled vegetables, baked potato & creme fraiche	
Choice of a		<b>SECRETO IBÉRICO</b>	20,5
• 150G Beef		200g grilled bellota pork, vegetables and sweet potato fries	
• BBQ Chicken		<b>RAVIOLINI FILLED WITH PORCINI</b>	14
• Salmon		With butter and sage sauce	
<b>BBQ CHICKEN</b>	18	<b>STEAK &amp; LOBSTER</b>	64
Marinated in Whisky and lemon, grilled vegetables & Humita (sweetcorn pocket)		250G Filletsteak with lobstertail, lemon sauce & garlic bread	
<b>100% THE BULL STEAK BURGER</b>	17,5		
With brioche bun, tomato, mixed salad, cheese, bacon, Jalapeños & French fries			
<b>BEEF MILANESE</b>	18,5	<b>PARILLADA MIXTA</b>	68
Breaded beef marinated in garlic and parsley with french fries and fried egg on top		<i>Mixed grill for 2 persons</i>	
<b>FILLET OF SALMON</b>	18	Chorizo sausage, chorizo pincho, lambchops, secreto iberico (bellota pork), beef medallion, corn on the cob, chimichurri sauce, french fries, humita & mixed salad	
With baked potato, herb butter and lemon sauce		<i>Mixed grill for 3 persons</i>	99

# APERITIFS

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Prosecco / Espumante / Champagne

**PROSECCO SACCHETTO** 0,1l 5  
**EXTRA DRY** 0,75l 32

Venice/Italy

**MAIRENA ESPUMANTE** 0,1l 7  
**BRUT** 0,75l 46

100% Chardonnay,  
Mendoza/Argentina

**PADRES DEDICADOS** 0,75l 60

**ESPUMANTE EXTRA BRUT**  
Mendoza/Argentina 70%  
Chardonnay, 30% Pinot Noir

**CHAMPAGNE** 375ml 30  
France, Brut

**TAITINGER CHAMPAGNE** 0,75l 66  
Cuvée Réservee Brut

**TAITINGER ROSÉ** 0,75l 70

## LONGDRINKS

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**GIN TONIC** 8,5

Hendrick's Gin, Thomas Henry  
Tonic Water and lime

**CAMPARI** 8,0

With orange juice or soda

**FERNET BRANCA COLA** 8,0

A typical argentine aperitif

## COCKTAILS

**LIMONCELLO SPRITZ** 8

Limoncello di Capri, Dry Tonic, basil

**BELLINI** 8,5

Prosecco, white peach

**APEROL SPRITZ** 8

Aperol, Prosecco, Soda

**HUGO** 8

Prosecco, elderflowersyrup,  
mint and lime

**MOSCOW MULE** 9

Absolut Vodka, Ginger Ale, lime juice,  
and mint

**PISCO SOUR** 9

Peruvian clear brandy, simple syrup,  
lime, egg white

## NON ALCOHOLIC APERITIFS

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**SANBITTER** 6,5

with soda or orange juice

**CRODINO** 6,5

with Soda or orange juice

**APPLESPRITZ** 4,5

with lime, mint & elderflowersyrup

# RED WINES

## ARGENTINA

glass 0,2l bottle.  
0,75l

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### PERLITA MALBEC-SYRAH

**2017** 8 28,5

Uco Valley/Mendoza, 980m,  
Bodega Diamandes, 80% Malbec 20% Syrah.  
A special Blend,  
rather fresh dark berries and dark plums note  
with a hint of vanilla, cinnamon and chocolate

### ZAGAL CABERNET

**SAUVIGNON 2015** 8,5 29,5

Mendoza, Luján de Cuyo, 920m, Bodega  
Hacienda la Plata 100% Cabernet Sauvignon,  
aromas of cassis with hints of leather and  
liquorice.

**ZAGAL MALBEC 2016** 8,5 29,5

Mendoza, Luján de Cuyo, 920m, Bodega  
Hacienda del Plata, 100% Malbec, inviting  
aromas of plums, in the background hints of  
coffee, concentrated structure yet smooth  
tannins.

### TUKMA CABERNET

**SAUVIGNON RESERVA** 9 34  
**2017**

Cafayate/Salta, 1600m, Bodega Tukma, 100%  
Cabernet Sauvignon, fruity with a clue of  
vanilla and spices. Strong body with pleasant  
tannins.

### BIO PURO MALBEC /CABERNET

**2018** 35

Mendoza, Agrelo Alto, 980m, Bodega Dieter  
Meier, 55% Malbec, 45% Cabernet Sauvignon,  
intense aromes of plums and cherries.  
fruity structure and soft.

**MAIRENA MALBEC 2017** 34

Mendoza, Lujan de Cuyo und Uco Tal,  
970m/1100m, Bodega Mairena 100% Malbec,  
intense and cool berry fruit with a touch of  
dark chocolate and toasted notes, dense  
texture, wonderfully complex

# RED WINES

## ARGENTINIEN

bottle  
0,75l

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**BROQUEL MALBEC 2017** 34  
Mendoza, Maipú, 900m, Bodega Trapiche, 100% Malbec, jammy fruit with traces of vanilla and cinnamon. Fruity and strong structure, long finish.

**BROQUEL PETIT VERDOT 2016** 34  
Mendoza, Maipú, 1150m, Bodega Trapiche, 100% Petit Verdot, potpourri of ripe red and dark berries, presenting cherries and hints of cassis. With traces of vanilla and pleasant tannins.

**CHAKANA ESTATE SELECTION  
MALBEC 2017** 36  
Mendoza, Valle de Uco, 980m, Finca Chakana, 100% Malbec, aromas of plums, red berries and chocolate, on the palate complex and elegant.

**BIO PURO MALBEC 2018** 36  
Mendoza, Agrelo Alto, 980m, Bodega Dieter Meier, 100% Malbec, potpourri of ripe red and dark berries, hints of coffee.

**PINOT NOIR JOVEM 2016** 36  
Patagonia, Rio Negro, 250m, Bodega Miras, 100% Pinot Noir, aromas of ripe and strawberries, with fruitiness and herbal flavours, a little acid balance

**VALLE LAS NENCIAS RESERVA  
BLEND 2013** 37  
Mendoza, La Consulta, Luján de Cuyo, 975m, Bodega Las Nencias, Malbec, Cabernet Sauvignon, Bonarda, Cabernet Franc and Merlot.  
This is a blend of Mendoza's most famous red grapes with typical flavours and aromas.

**ARRIERO BLEND 2013** 37  
Mendoza, Luján de Cuyo, 920m, Bodega Hacienda del Plata. 62% Malbec, 26% Cabernet Sauvignon, 12% Syrah, complex fruity herbal and spicy flavours with hints of vanilla in the background, sweet tannins

# RED WINES

## ARGENTINA

bottle  
0,75l

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**DOMINGO MOLINA  
HERMANOS CABERNET  
SAUVIGNON 2016** 36

Salta, Quebrada de las Flechas, 2000m, Bodega Domingo Molina, 100% Cabernet, characteristic aromas of black and red currant. Concentrated red fruit flavours, sweet spice and finely rained tannins.

**KAIKEN ULTRA 2017** 39  
Mendoza, Bodega Kaiken, 98% Cabernet Sauvignon, 2% Malbec, aromas of violets, berries, dark chocolate and delicate spiciness. Attractive blend with strength and elegance.

**APOGEO MALBEC 2014** 48  
Mendoza, Perdiel, 936m, Bodega A 16, 100% Malbec, a wine with an intense and brilliant color with violet sparkles. The nose is ruity-berries, cherries with a subtle note of spices and flowers. You taste a sweet wine with great volume, structured and with integrated tannins, which guarantees the perfect aging.

**MAIRENA BONARDA  
LIMITADO 2014** 55  
Mendoza, Luján de Cuyo, 970m, Bodega Mairena, 70% Bonara, intense aromas of black and blueberries as well as dark cherries, intriguing hints of dark chocolate.

**MAYORAL MALBEC GRAN  
RESERVA 2012** 55  
Mendoza, Luján de Cuyo, 915m, Bodega Hacienda del Plata. 100% Malbec, robust structure, dense and rich aromas of plums, violets, dark berries, hints of smoke. Fantastic balance

**BUDEGUER TUCUMEN  
RESERVE MALBEC 2015** 58  
Mendoza, Agrelo, 985m, Bodega Budeguer, 100% Malbec, this wine has deep purple shades, ripe black fruit aromas from cherries, plums and blackberries. With subtle floral notes of violets, hints of vanilla and coffee provided by its ageing in oak barrels. It's elegance on the palate, round with good acidity that adds freshness and aromatic persistence.



# RED WINES

## ARGENTINA

bottle  
0,75l

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### **GRAN MEDALLA** 59

#### **CABERNET SAUVIGNON 2015**

Mendoza, Maipú, 850m, Bodega Trapiche, deep Purple in color, this Cabernet reveals a nose of dark fruits, violets, a hint of black currant and fresh balsamic notes. Full-bodied on the palate, it has an ample savory fruit, a smooth texture and a lengthy, pure finish.

### **PRODIGO MALBEC GRAN**

#### **COSECHA** 66

SINGLE VINEYARD 2008

Mendoza, La Consulta, 1060m, Bodega Alessandro Speri 100% Malbec, wonderfully complex wine with earthy, fruity and herbal flavours. Still showing its strength and freshness. Elegant and long finish.

### **GIMENEZ RIILI PADRES**

#### **DEDICADOS 2014** 67

Mendoza, Vistaflora, Uco Tal, 1100m, Bodega Gimenez Riili 100% Malbec, strong and well structured wine with flavours of cool dark fruit, delicate hints of vanilla and chocolate, refreshing spiciness, long on the palate.

### **UNISONO BLEND 2013** 67

Mendoza, Uco Tal, 1000m, Bodega Angulo Innocenti, 66% Malbec, 22% Cabernet Sauvignon, 12 Cabernet Franc. Dark ruby red with shades of violet. Complex nose with aromas of fresh fresh plums, dark cherries, black currant, raspberries, herbs, eucalyptus and hints of dark chocolate. Wonderfully silky and dense structure.

### **GIMENEZ RIILI GRAN FAMILIA** 98 **2014**

Mendoza, Altamira, Uco Tal, 1100m, Bodega Gimenez Riili, 100% Malbec. Impressively dense texture, yet great freshness. Notes of dark berries, violets and black pepper. In the background elegant scent of vanilla. Long finish

# EXTREME TERROIRS

**ARGENTINA**

bottle  
0,75l

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**DOMIMGO MOLINA MERLOT 2016** 49

Salta, Quebrada de las Flechas, 2000m, Weingut Domingo Molina 100% Merlot, a intense wine with dark berries and violett tones from red fruits, spices and wood. Remains rich and balaced on the nose.

**PINOT NOIR MIRAS 2015** 65

Patagonia, Rio Negro, 250m, Bodega Miras, 100% Pinot Noir, Impressive aroma, which predominantly reminds of strawberries. On the palate very genuine presenting an harmonious acidity, vivid tannins and a long fruity-herbaceous final.

**DOMINGO MOLINA M2 2014** 89

Salta, Yacochuya, Valle Rupestre, 2200m, Bodega Domingo Molina 100% Malbec. The opulence of dark berries and black cherries meets rustic floor marks. The height of Salta gives us cool evenings in order to develop elegance and round flavors on the grapes. The taste is present and strong, has velvet tannins, a little acid balance matures into berries and a hint of cola resonates with the finish.

**DOMIMGO MOLINA RUPESTRE 2013** 120

Salta, Quebrada de las Flechas, 2200m, Bodega Domingo Molina 80% Malbec, 10% Merlot, 10% Tannat. A very deep red colored wine with light violett tones from red fruits, spices and wood. This wine is elegant and vigorous and not filtered.

# WHITEWINES

**Worldwide**                      glass    Bottl..0,75l  
   0,2l

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## **MAIRENA**

**SAUVIGNON BLANC**            8            27,5  
**2018**

Argentina, Mendoza, Uco Tal (1000m), Bodega Mairena, 100% Sauvignon Blanc, lush fragrance predominated by aromas of citrus fruit, tropical fruit and green grassy notes. On the palate icily fresh reminding of pineapple, pink grapefruit and herbs. Dry, middle intense body and harmonious acidity.

## **BUENOS HERMANOS**

**TORRONTÉS 2018**                      8            27,5

Argentina, La Rioja, Famatina Tal, 800m, Bodega Gimenez Riili. Autochthonous grape from Argentina, fruity and aromatically complex. Presenting aromas of citrus fruit, melon and white flowers, dry with moderate acidity.

## **DIAMANDES PERLITA**

**CHARDONNAY 2018**            8            27,5

Argentina, Mendoza, Uco Tal (1100m), Bodega Diamandes. Fresh Chardonnay with fruity notes of peaches, mango and pear.

**DIAMANDES VIOGNIER**                      35  
**2018**

Argentina, Mendoza, Uco Tal (1100m), Bodega Diamandes, 100% Viognier, Extremely aromatic with sliced lemon, melon, papaya and stone character. Full body, very and fruity with bright acidity and crisp finish. About 40% new wood that gives the wine a light creaminess.

## **RINGS GRAU-**

**BURGUNDER 2019**                      8            27

Germany, Pfalz, Weingut Rings  
Pinot gris, charming fruitiness, especially honey melon, fresh pears, great balance.

## **TRIMBACH GEWÜZ-**

**TRAMINER 2014**                      40

Alsace, Trimbach. 100% Gewürztraminer, rich wine with lovely flavours of roses and grapefruit, delicate spiciness on the palate.

## **BECHTHEIMER**

**RIESLING**                                      12            43

## **DREISSGACKER 2017**

Germany, Rheinhessen  
Aromas of white blossoms, tight acidity and very well balanced.

