

El Carnicero[®]

MILANO • IBIZA

You can discover the world travelling
or comfortably sitting at a table.

You can visit places trying new flavours
and get to know a better culture by simply
tasting a good dish of its traditional cuisine.

Food can also mean
the beginning of a new friendship,
and that's what happened to us.

A group of friends bound by the love for cooking
gathered to make of a good cuisine our profession,
using as a main product the one that identifies at most our latinity...

MEAT!

WELCOME

SALADS

Bufala Mozzarella, Tomato and Basil Salad

Cesar Salad

Carrot, Fennel and Egg Salad

Rocket and Grana Padano Cheese Salad

Ensalada Criolla

lettuce, tomato and onion

Mix of Green Salad

Tables on the terrace carry a Bread&Dip charge of €7/pax

Information about allergens contained in our dishes are available on demand

IBÉRICOS CINCO JOTAS

Jamón Ibérico de Bellota
private selection for El Carnicero



Tabla Ibérica
lomo, morcón, presa, salchichón y jabuguito (chorizo)



Caña de Lomo Ibérico



Morcón Ibérico



Caña de Presa Ibérica



Salchichón Ibérico



VISITE NUESTRO RINCÓN



A VERY SPECIAL CORNER FOR
WINE TASTING AND IBERIAN PRODUCTS

STARTERS

Empanada de Carne (Ud.)

pie stuffed with beef

Toast "El Carnicero"

beef tartare, foie and caviar

Anchoas artesanas de Santoña

homemade anchovies with crystal bread and tomato

Sashimi

tenderloin sashimi with coarse salt, lime and green onion

Carpaccio "El Carnicero"

slightly smoked carpaccio of chianina

Vitel Toné

Cecina Premium de Vaca vieja

smoked meat from old cow's hind leg

Provoleta "El Carnicero"

smoked provolone cheese, rocket,

sun-dried mediterranean tomatoes and anchovie

Pimientos de Padrón

"unos pican y otros non" - spicy and non-spicy pepper

Tiradito de Magret de Pato

thin slices of duck breast dressed with chimichurri sauce

Tapa Vegetariana

veggie bruschetta

MAIN COURSE, FROM THE GRILL

Classic Tartare Steak

Tartare "El Carnicero"

tartare with avocado and tomato concassè

Lomo con Espárragos (270 g)

pan-seared Argentine sirloin with asparagus

Hamburger "El Carnicero" (250 g)

with bacon and provolone cheese

Cotoletta "El Carnicero"

breaded cutlet

Lamb Rack

Vegetarian Hamburger

made with lentils and beans

Beef Tenderloin with French Fries *(for childrens)*

MAIN COURSE, FROM THE GRILL

Hole Beef Tenderloin, Argentina (1.400 g)

Beef Tenderloin, Argentina (270 g)

Premium Beef Tenderloin, U.S.A. (220 g)

Sirloin Steak, Argentina (300 g)

Ribe Eye Steak, Argentina (330 g)

Ribe Eye, U.S.A. (800 g)

Out Skirt, U.S.A.

Flank Steak, U.S.A.

Beef Short Ribs, U.S.A.

Tomahawk, U.S.A. (1.100 g)

T-Bone Steak, U.S.A. (1.200 g)

Ox Steak, Spain

WAGYU Kagoshima, Japan (400 g)

Boneless Chicken

Boneless Chicken Breast

Iberian Pork Tenderloin  *Cinco Jotas*

Iberian Pork Pluma  *Cinco Jotas*

Iberian Pork Presa  *Cinco Jotas*

SEA SELECTION

Lomo de Atún Rojo Salvaje de Almadraba
premium red tuna loin

Gambas rojas a la plancha
grilled red prawns

Pata de Pulpo crujiente
crunchy octopus tentacle

Ceviche de Mar
classic ceviche

SIDE DISHES

Potato Chips

Mashed Potatoes

Baked Vegetables

Pilaf Rice

Baked Potatoes

Baked Pumpkin and Sweet Potato

Grilled Vegetables

Mushrooms stir-fried with Garlic

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CONTINUE TO ENJOY WITH US

Chill out mood

Our bar offers a wide selection of wines

cocktails or exclusive long drinks

Taste an excellent premium gin tonic

surrounded by the unique atmosphere of our terrace

We inform our customers that it is possible to purchase our knives
Ask for them to your waiter