

Appetizers

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PREMIUM BEEF JERKY WITH MATURED COW CHEESE	
(Own selection and maturation + 18 months of healing)	28€
STEAK COW TARTARE	26€
PROVOLOGNE VAL PADANA D.O.P. braised with Argentinean style vegetables	18€
HOMEMADE CECINA CROQUETAS (6 units)	18€
GRILLED OCTOPUS WITH CACHELOS	24 €

Meat accompany

BURRATA (FRESH COW'S CHEESE)

With vegetables, cherry tomatoes, dried tomatoes and basil.



17 € ración



Selection of breeds and cuts of Major Cattle

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BEEF STEAK PREMIUM SELECTION	
Born, raised and fed in Galicia	
Dry aged maturation (+90 days)	120 €/kg
GALICIAN BEEF STEAK EXTRA MATURATION	
Born, raised and fed in Galicia	
DRY AGED maturation (+90 days)	76 €/kg

Garnishings

CONDO

PIQUILLO PEPPERS CONFIT	14 € ración
FRYED POTATOES	7 € ración
MIXED SALAD	9 € ración
CACHELOS	7 € ración

Desserts

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HOMEMADE TIRAMISU VOCOO	€ 7
THE EGG (coconut mousse, mango and fruit of the passion) 💜 🖤 🚳 🕒	€8
PANCAKE WITH DULCE DE LECHE AND VANILLA ICE CREAM **PANCAKE WITH DULCE DE LECHE WITH DULCE WIT	€7
LEMON SORBET 🕮	€8

Beef & Galician Autochthonous Rubia Gallega Cow

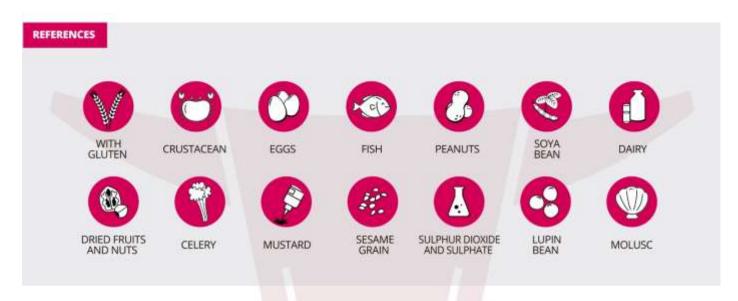
Our cattle come from the interior of Galicia, reared in total freedom, fed in a natural way, based on grass and natural grain. The selection is carried out personally with our cattle dealer, rigorously choosing the cattle that have a 100% natural diet. The choice of the pieces to be matured is very rigorous, having to meet certain insurmountable parameters: weight, external fat infiltration and intramuscular fat infiltration.

Maturation improves the flavour, tenderness and juiciness of the meat. At DIVINO, we mature with DRY-AGED, where the temperature, air and humidity are totally controlled, incorporating advanced techniques and our own knowledge, which improve the quality of our raw materials.

The meat will differ according to the breed, age, feed and sex of the animal.

This is how the texture, aroma and flavour are unique to DIVINO exclusive meats.

Allergenic signs



Divino Vinoteca keeps to 1-169/2.011 regulations of the European Parliament about the provided information to the client. Because of that, we beg you to pay attention to the pertinent signs about the allergenics of our dishes.