



Appetizers



PREMIUM BEEF JERKY WITH MATURED COW CHEESE (Own selection and maturation + 18 months of healing) 	24,00 €
STEAK COW TARTARE.....	24,00€
GRILLED SQUIDDING (VOLANDEIRAS) with sea urchin roe and caviar 	24,00 €
PROVOLOGNE VAL PADANA D.O.P. braised with Argentinean style vegetables  	18,90 €
HOMEMADE CECINA CROQUETAS (6 units)  	18,90 €
GRILLED OCTOPUS WITH CACHELOS 	23,00 €

Meat accompany



BURRATA (FRESH COW'S CHEESE)

With vegetables, cherry tomatoes, dried tomatoes and basil.   15,80 € ración

RAW GOAT'S CHEESE (D.O.P.), WARM

Dried fruit, cherry tomatoes and vegetables   15,80 € ración

Fish



CONSULT FISH OF THE DAY 

Selection of breeds and cuts of Major Cattle



BEEF STEAK PREMIUM SELECTION

Born, raised and fed in Galicia

Dry aged maturation (+90 days) 120,00 €/kg

BEEF STEK PREMIUM SELECTION

Bor, raised and fed in Galicia

Dry aged maturation (+120 days) 140,00€/kg

PURE OR MESTIZO PREMIUM GALICIAN BLONDE BEEF BREED

Born, raised and fed in Galicia

DRY AGED maturation (+60 days) 64,00 €/kg

GALICIAN BEEF STEAK EXTRA MATURATION

Born, raised and fed in Galicia

DRY AGED maturation (+90 days) 74,00 €/kg

Other meats and Galician Bovine cuts (per person)



PREMIUM GALICIAN BEEF SIRLOIN STEAK

(check availability) 300 grs. 44,00 €

GALICIAN BEEF TENDER (Point - Medium rare) 300 grs..... 23,00 €

PREMIUM GALICIAN BEEF SIRLOIN STEAK 300 grs. 28,00 €

Garnishings



PIQUILLO PEPPERS CONFIT.....	14,00 € ración
SEASONAL TOMATOES	9,80 € ración
FRYED POTATOES	4,80 € ración
MIXED SALAD	6,80 € ración
CACHELOS	5,80 € ración

Desserts



HOMEMADE TIRAMISU      	€ 7,80
THE EGG (coconut mousse, mango and fruit of the passion)      	€ 8,40
PANCAKE WITH DULCE DE LECHE AND VANILLA ICE CREAM     	€ 7,90
LEMON SORBET  	€ 7,80

Beef & Galician Autochthonous Rubia Gallega Cow

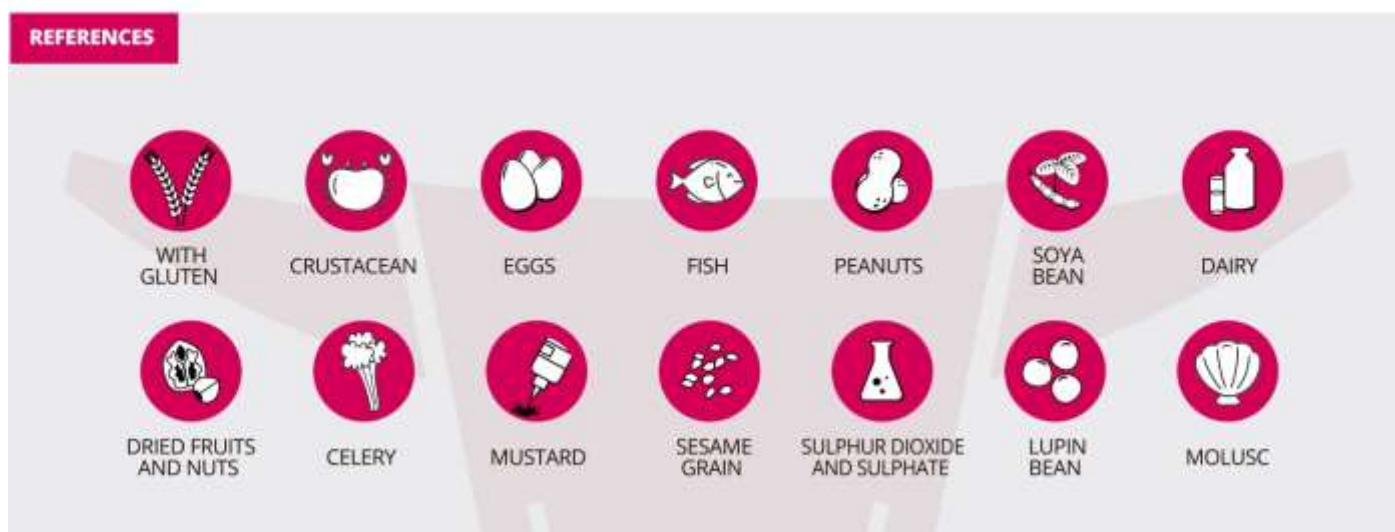
Our cattle come from the interior of Galicia, reared in total freedom, fed in a natural way, based on grass and natural grain. The selection is carried out personally with our cattle dealer, rigorously choosing the cattle that have a 100% natural diet. The choice of the pieces to be matured is very rigorous,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

