












divino  
vinoteca

## 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 	23,00 €
STEAMED BEERS (according to market) 	18,00 €
GRILLED KNIVES (according to market) 	22,00 €
PROVOLOGNE VAL PADANA D.O.P. braised with Argentinean style vegetables  	18,90 €
HOMEMADE CECINA CROQUETAS (6 units)  	14,90 €
GRILLED OCTOPUS WITH CACHELOS 	21,00 €

## Meat accompany



### BURRATA (FRESH COW'S CHEESE)

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

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

Dried fruit, cherry tomatoes and vegetables   ..... 15,80 € ration

## Fish



CONSULT FISH OF THE DAY 

## Selection of breeds and cuts of Major Cattle



### PREMIUM EXTRA RIPENED BEEF CHULETON (+120 days)

Born, raised and fed in Galicia..... 140,00€/kg

### BEEF STEAK PREMIUM SELECTION

Born, raised and fed in Galicia

Dry aged maturation (+60 days) ..... 99,00 €/kg

### PURE OR MESTIZO PREMIUM GALICIAN BLONDE BEEF BREED

Born, raised and fed in Galicia

DRY AGED maturation (+45 days)..... 59,00 €/kg

### GALICIAN BEEF STEAK EXTRA MATURATION

Born, raised and fed in Galicia

DRY AGED maturation (+65 days)..... 69,00 €/kg

## **CHULETON OF THE LARGEST COW IN SPAIN**

*Raised in Cerceda-Galicia, cow weight 1748 kg..... 120,00€/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.....	22,90 €
PREMIUM GALICIAN BEEF SIRLOIN STEAK 300 grs. ....	28,00 €
PREMIUM GALICIAN BEEF TENDERLOIN300 grs. ....	22,90 €



























### *Garnishings*



PIQUILLO PEPPERS CONFIT.....	14,00 € ration
PADRÓN PEPPERS (depending on season).....	9,80 € ration
FRYED POTATOES .....	4,80 € ration
MIXED SALAD .....	6,80 € ration
CACHELOS .....	5,80 € ration

### *Desserts*



TUETANO (Dark chocolate mousse, lemon and lime cream, ginger AND crunchy cocoa)      	8,40 € ration
THE EGG (Coconut mousse, semi-liquid interior of mango and passion fruit, chocolate nest)      	8,40 € ration
HOMEMADE TIRAMISU      	7,80 € ration
PANCAKE WITH DULCE DE LECHE AND VANILLA ICE CREAM     	7,90€ ration
LEMON SORBET  	7,80 € ration
ARTISAN CHEESES AND QUINCE JELLY 	12,00 € ration

## 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.

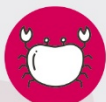
This is how the texture, aroma and flavour are unique to DIVINO exclusive meats.

### Allergenic signs

## REFERENCES



WITH  
GLUTEN



CRUSTACEAN



EGGS



FISH



PEANUTS



SOYA  
BEAN



DAIRY



DRIED FRUITS  
AND NUTS



CELERY



MUSTARD



SESAME  
GRAIN



SULPHUR DIOXIDE  
AND SULPHATE



LUPIN  
BEAN



MOLUSC

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.