

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 (+60 days) 120,00 €/kg

BEEF STEK PREMUIM 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 (+45 days) 64,00 €/kg

GALICIAN BEEF STEAK EXTRA MATURATION
Born, raised and fed in Galicia
DRY AGED maturation (+65 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

PADRÓN PEPPERS (depending on season) ……………………………………….. 9,80€ ración

FRYED POTATOES 4,80 € ración

MIXED SALAD 6,80 € ración

Cachelos 5,80 € ración

*Desserts*



HOMEMADE TIRAMISU  7,80 € ración

PANCAKE WITH DULCE DE LECHE AND VANILLA ICE CREAM
 7,90€ ración

LEMON SORBET  7,80 € ración

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**

