B3TON
GASTROBAR

# STARTERS

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|---|---|---|
| **Foie Gras Terrine with Pear Chutney & Red Wine Gel**<br>Foie Gras, Pear Chutney, Brioche, Pickled Onion, Red Wine Gel & Chive Oil | 220 gr | 85 |
| **Black Angus Beef Tartare with Crispy Onion and Confit Egg Yolk**<br>Black Angus Beef, Capers, Cornichons, Pickled Shallots, Confit Egg Yolk, Onion Chips, Crispy Onion, Tartar Sauce & Wholegrain Mustard | 220 gr | 75 |
| **Beef Marrow on the Josper Grill with Horseradish gel**<br>Beef bone marrow, garlic confit sauce, horseradish gel, pickled shallot | 380 gr | 55 |
| **Aged Beef Carpaccio with Red Wine Gel & Grana Padano**<br>Black Angus Beef, Capers, Rocket, Pickled Shallots, Mustard, Red Wine Gel, Grana Padano & Focaccia | 220 gr | 45 |
| **Burrata with Confit Tomatoes & Pistachio Pesto**<br>Burrata, Cherry Tomatoes, Pistachio Pesto, Black Sea Salt & Potato Chips | 220 gr | 45 |
| **Fritto Misto**<br>Deep fried prawns, octopus and squid with homemade sauce selection (burnt onion sauce, baked garlic sauce, bellpepper sauce) | 320 gr | 70 |
| **Gourmet Vegan Salad**<br>Charred Cauliflower, Quinoa, Hummus, Vegan Caviar, Pomegranate, Pine Nuts, Lemon Dressing, Chive Emulsion & Parsley Oil | 330 gr | 35 |
| **Saint Jacques Scallops on the Josper Grill with Butter sauce**<br>Saint Jacques scallops with flavoured butter | 60 gr | 35/piece |

# SALADS

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| **Gourmet Salad with Prawns**<br>Prawns, mango, avocado, cherry tomatoes, mix of baby gem and romaine lettuce, pickled onion, lemon dressing, rice chips | 320 gr | 75 |
| **Argentinian Beef Salad**<br>Argentina beef tenderloin, baked sweet potato, parmesan chips, cherry tomatoes, pomegranate, hazelnut dressing, rocket salad, salad mix | 340 gr | 85 |

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# MAIN COURSE
## BY JOSPER

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|---|---|---|
| **Beef Short Rib with Bone Marrow Crumble**<br>Slow-Cooked Beef Short Rib in Duck Fat, Bone Marrow Crumble, Breadcrumbs, Parmesan, Rocket, Cherry Tomatoes & Lemon Dressing | 600 gr | 185 |
| **Secreto Iberico with Corn Ribs and Chimichurri sauce**<br>Iberico pork, corn, chimichurri sauce | 380 gr | 165 |
| **Beef Schnitzel with Roasted Pepper sauce**<br>Uruguayan beef entrecote, panko, egg, flour, lemon, parmesan, salt | 450 gr | 155 |
| **Mediterranean Octopus with Potato and Olive textures**<br>Octopus tentacle, purple potato chips, baked potato, olives, baked garlic alioli sauce, rosemary infused potato foam | 360 gr | 125 |
| **Lamb Chops with Pan-Fried Potatoes & Broccoli**<br>New Zealand Lamb Chops, Potatoes, Garlic, Parsley, Asparagus & Confit Garlic Sauce | 550 gr | 115 |
| **Duck Breast on a bed of Carrot Puree with Burnt Butter**<br>Duck breast, carrot puree, burnt butter, baby carrots, carrot chips, creamy truffle sauce | 420 gr | 95 |
| **Marinated Coquelet with Pan-Fried Potatoes & Onion Sauce**<br>Coquelet chicken, potatoes, burnt onion sauce | 460 gr | 85 |
| **Confit Duck Leg with Truffled Mashed & Sour Cherry Sauce**<br>Duck leg, potato purée, truffle salsa, pickled baby corn, red wine sauce, sour cherries, pickled baby onions. | 350 gr | 75 |

# BURGERS *"Served with French Fries & Coleslaw Salad"*

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| **Wagyu Burger**<br>Wagyu meat, muffin bun, salad, truffle sauce, pickled cucumbers, caramelized onions, cheddar | 360 gr | 120 |
| **Raclette Burger**<br>Black Angus beef, raclette cheese, pickles, mustard sauce, brioche bun | 360 gr | 85 |
| **GastroBar Burger**<br>Black Angus beef, truffle salsa, bacon, blue cheese mayo, cheddar, baked pepper, caramelised onion, brioche bun | 360 gr | 75 |
| **Crispy Chicken Burger**<br>Chicken breast, onion rings, cheddar, insanity sauce, chili pepper jam, pickles, green salad | 380 gr | 65 |

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# *PREMIUM SELECTION*
# BY JOSPER

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|---|---|---|
| Showtime Beef Duet<br>**Argentina beef tenderloin and Black Angus sirloin on a hot grill pan with flavoured butter, garlic and homemade focaccia** | 500-600 gr | 350 |
| Tomahawk Black Angus USA Greater Omaha Prime Cut<br>**(1.2-1.6kg) dry aged for 28 days** | price/ kg | 660 |
| Porterhouse Black Angus USDA Prime Creekstone<br>**grain fed, dry aged for 28 days** **ASK THE WAITER!** | 900-1100 gr | 620 |
| T-Bone Black Angus USDA Prime Creekstone<br>**grain fed, dry aged for 28 days** | 500-700 gr | 390 |
| Entrecote Black Angus USDA Prime Creekstone<br>**grain fed, maturat 28 de zile** | 400 gr | 290 |
| Sirloin Black Angus Uruguay<br>**grass fed, dry aged for 28 days** | 250 gr | 175 |
| Tenderloin Blockhouse Argentina<br>**grain fed, dry aged for 28 days** | 250 gr | 170 |
| Entrecote Black Angus Uruguay<br>**grain fed, dry aged for 28 days** | 300 gr | 165 |
| Wagyu Chuck Eye Steak Australia<br>**grain fed, purebred 100% wagyu beef** | 300 gr | 155 |

*Sauce of choice: Bearnaise, Red wine sauce, Creamy truffle sauce, Chimichurri sauce, Roasted pepper sauce, Aioli sauce with confit garlic, Burnt onion sauce or pepper sauce*

# *PASTA*

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| Pappardelle with Prawns in White Wine Butter sauce<br>Pappadelle pasta, prawns, butter, garlic, parsley, chili seeds, white wine | 320 gr | 80 |
| Papardelle Carbonara<br>Pappardelle pasta, guanciale, Grana Padano, eggs | 280 gr | 75 |

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## SIDES

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|---|---|---|
| French Fries | 250 gr | 25 |
| French Fries with Grana Padano, Garlic & Aromatic Herbs | 280 gr | 30 |
| Asparagus with Rucola & Grana Padano | 200 gr | 35 |
| Creamy Mashed Potatoes with Truffle Salsa | 250 gr | 35 |
| Josper-Grilled Padron Peppers | 150 gr | 30 |
| Lightly Spiced Roasted Corn | 200 gr | 30 |
| Josper-Grilled Mixed Vegetables | 200 gr | 35 |
| Coleslaw Salad | 300 gr | 25 |
| Farmer's Salad | 300 gr | 25 |
| Green Salad | 120 gr | 25 |

## DESSERTS

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|---|---|---|
| Raffaello Imperial<br>White chocolate, condensed milk, whipping cream, almonds, coconut, vanilla sauce | 150 gr | 35 |
| Brioche Perdue with Salted Caramel & Crunchy Nuts<br>Brioche, Cream, Egg, Salted Caramel & Vanilla Ice Cream | 150 gr | 35 |
| Chocolate Textures<br>Chocolate Praline with Chocolate & Coffee Ganache, Disaronno & Raisin Chocolate Ice Cream, Dark Chocolate Ganache, Cocoa Crumble, Chocolate Chips & Coffee Chocolate Sauce | 150 gr | 35 |

MENIU

*To view the list of allergens and nutritional values, scan here.*