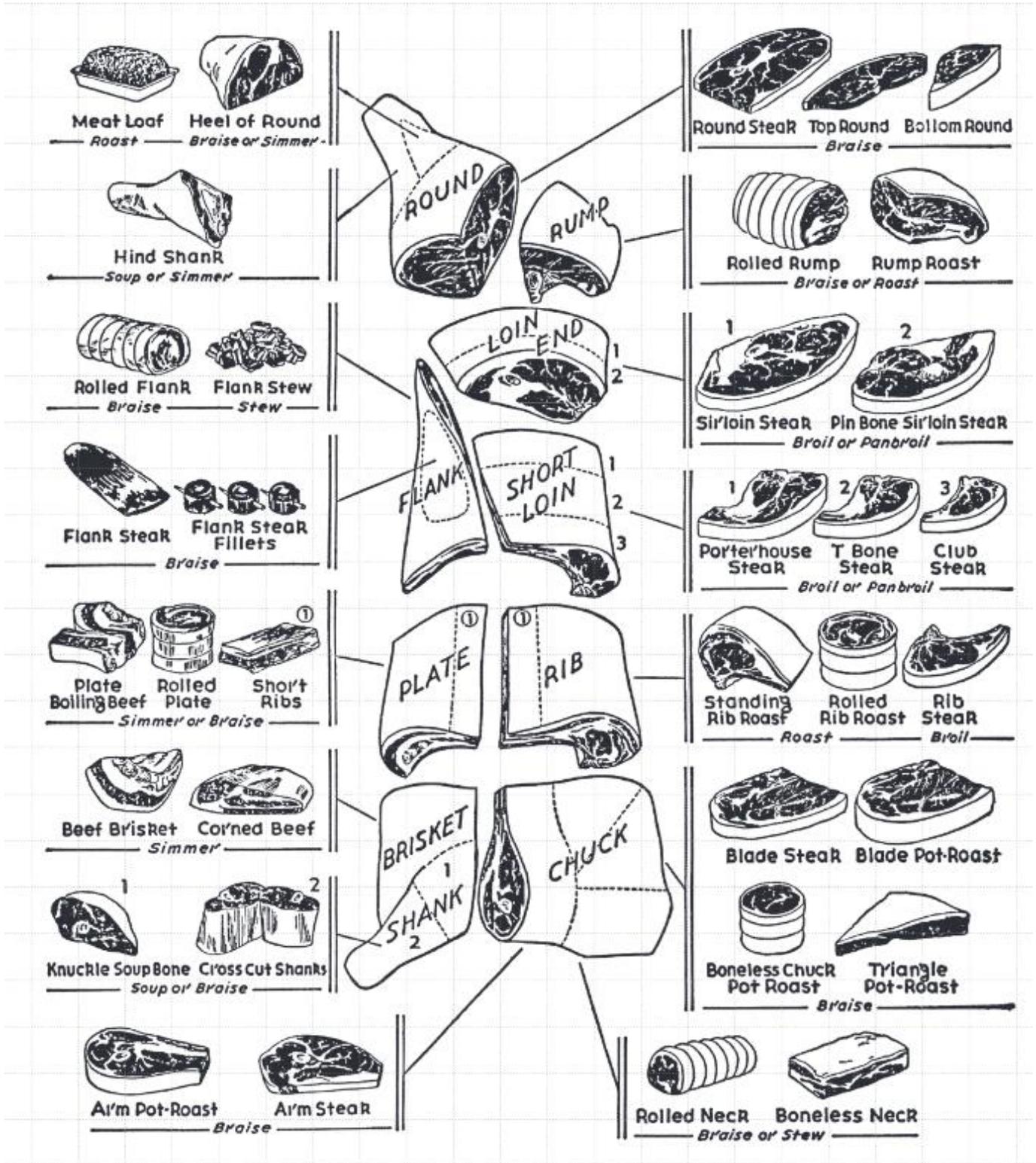




# STEAKHOUSE

## LA TAMBRA



### **Picanha**



In Brazil, the most prized cut of meat tends to be the Picanha. Picanha is a triangular cut from the top of the rump region of the cow, and has a beautiful layer of fat. It is not a muscle that moves much during the animal's life, and so, remains very tender. The Picanha's blanket of fat lends the meat flavor and juiciness while protecting it during grilling.

### **Ribeye**

One of the richest, beefiest cut available in the market. With its luscious marbling, the steak from the cow's rib section is very tender and juicy. There is no doubt that the ribeye is the tastiest part on the cow.



### **Châteaubriand**

Châteaubriand, the classic steak for two made from a center-cut filet with a thick cut from the tenderloin filet, requires little dressing up. Like most high-quality cuts, it's best cooked rare to medium. Châteaubriand is prepared as a roast for two people and separated into two steaks just before serving.



### **Tomahawk**

Resembling the Tomahawk axe, this on-the bone Rib Steak brings excitement to both the table and your tastebuds. The hearty flavours from both the huge bone and beautiful inter-muscular fat lingers and leaves a sweet gelatinous aftertaste.

### **T-Bone**

The best of both worlds - generally considered one of the highest quality steaks, the huge steak is sirloin on one side of the bone and tenderloin on the other, allowing you to savour the most tender part of the beef.

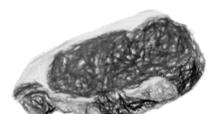


### **Tenderloin**

Also known as the fillet, the tenderloin is the highest prized of all the steak cuts. Soft buttery texture, tender and lean at the same time. Perfect!

### **Wagyu**

The Wagyu beef is a very rare breed and the most expensive and exclusive cattle in the world. The meat has a particularly crumbly structure and excellent marbling with fine grease veins. In addition, the meat has the least amount of saturated fat and is therefore also considered very healthy.





Picanha Rodeo Steak, Argentina	250-300g	25,00
Grain-Fed Angus Rib-Eye, Uruguay	300 gr	29,00
Chateaubriand (for 2 people)	500g	58,00
 Club-Steak, (Costata), Scottona	ca.500g	6,00/100g
Tomahawk, Ireland	ca.1kg	6,80/100g
 T-Bone Steak, Scottona	ca.1kg	7,40/100g
 Porterhouse (Fiorentina) "The King of Steaks"	ca.1kg	7,80/100gr
'The Skewer' Mixed cuts of steak on a skewer for 2 people	/	64,00
Tender-loin Filet "The Tender Queen"	250 gr	31,00
Wagyu Steak, Australia	200gr	43,00

 = Dry-Aged (maturated minimum 35 days)



*\*All dishes are served with a side-dish*  
*\*Tutti i piatti vengono serviti con contorno*  
*\*Alle Speisen werden mit Beilage serviert*

# Gourmet Burger

*For our Burgers we use exclusively selected "Scottona" meat and our home-made bread*

**Classico** 19,80  
*with Bread, lettuce, tomato, onions, Scottona meat, burger-sauce and South-Tyrolean Speck*

**Black Pulled Pork Burger** 19,80  
*Charcoal bread, Pulled pork cooked for 24 hours, caramelized onion*

**Mexicano** 21,80  
*Classic Base with Guacamole and spicy sauce*

**The Double-Decker** 24,50  
*Triple Bread, double lettuce, double tomato, double onion, double Scottona meat, double burger-sauce and double speck*



*\*All burgers are served with fries*