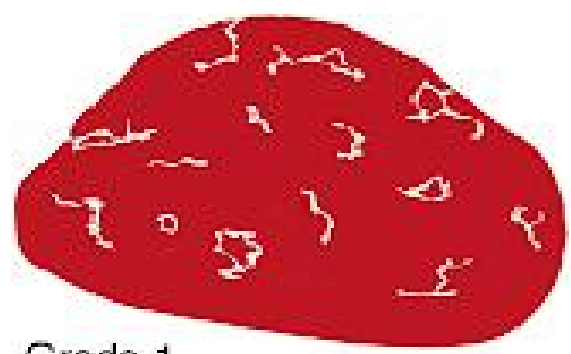


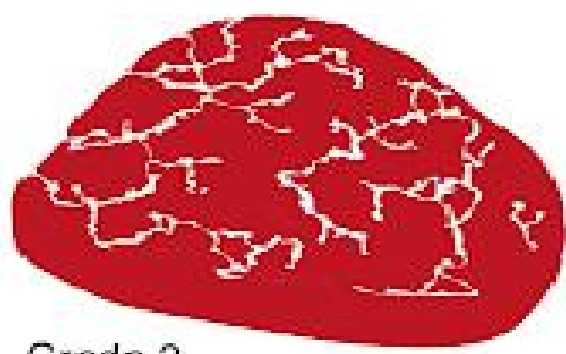
El Churrasco



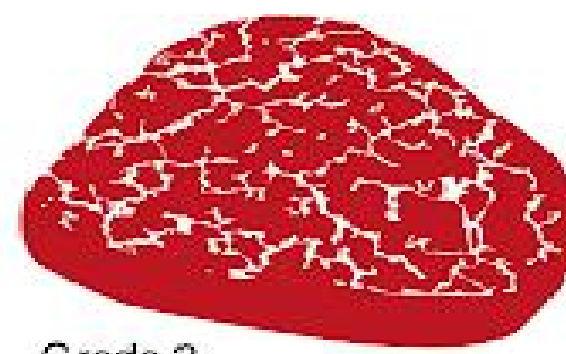
• CARNE PER PASSIONE •



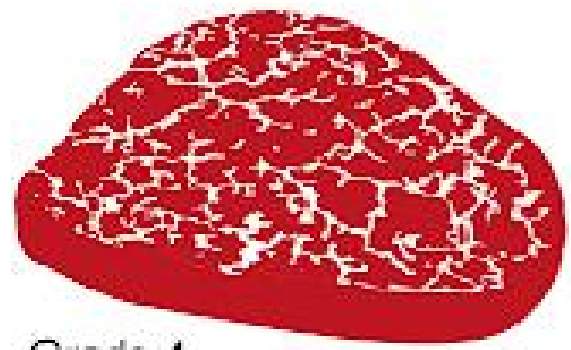
Grado 1



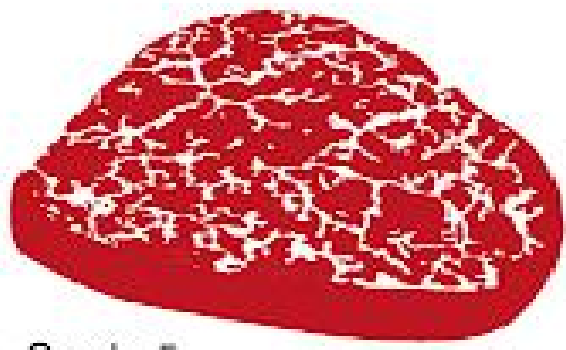
Grado 2



Grado 3



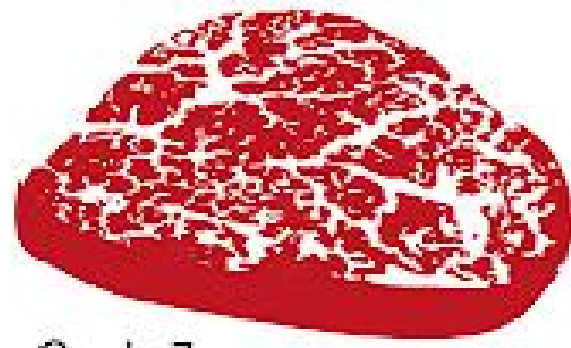
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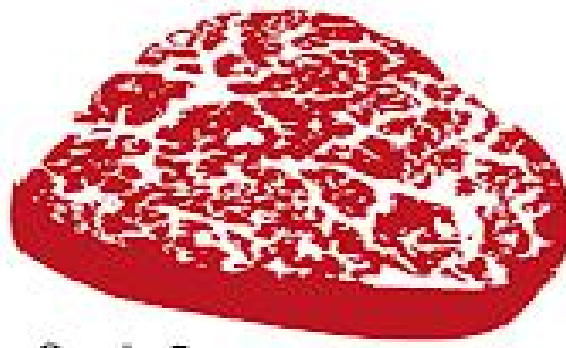
Grado 5



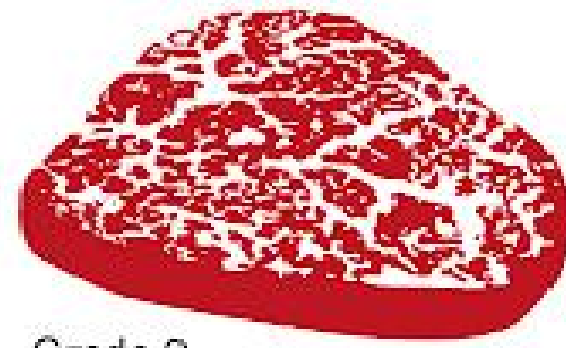
Grado 6



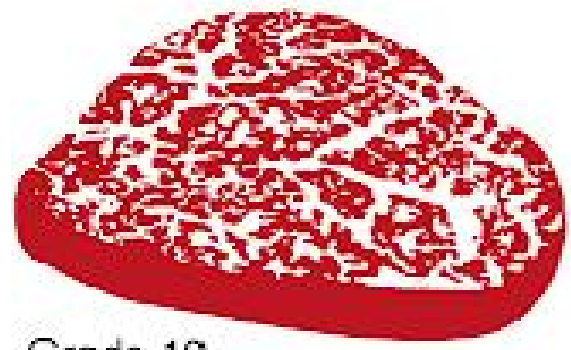
Grado 7



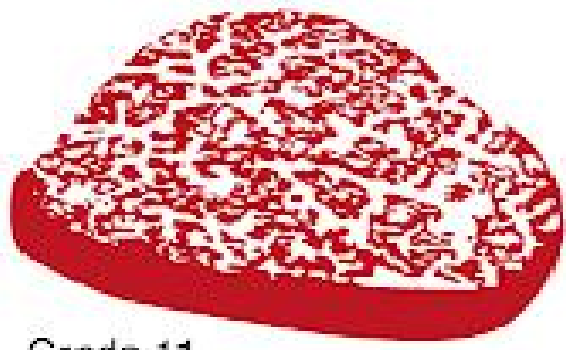
Grado 8



Grado 9



Grado 10



Grado 11



Grado 12

The marbling is the infiltration and distribution of fat within the animal muscle tissue

(They are small veins of white fat that you see between the red fibers of meat in the highest quality steaks)

The fat from marbling melts during the cooking, giving the meat a rich and decisive taste.



NAME: FRISONA

SEX: FEMALE

RACE: ITALIAN FRISONA

TASTE: GREAY BALANCE, VERY RICH IN FAT WITH ANINTENSE FLAVOR BUT NEVER AGGRESSIVE. THIS IS TENDER AND SUCCULENT IS PROBABLY THE MOST RECOMMENDED FOR REAL CARNIVORES

AGE: FROM 4 TO 8

ORIGIN: ITALY

MARBLING: FROM 4 TO 8

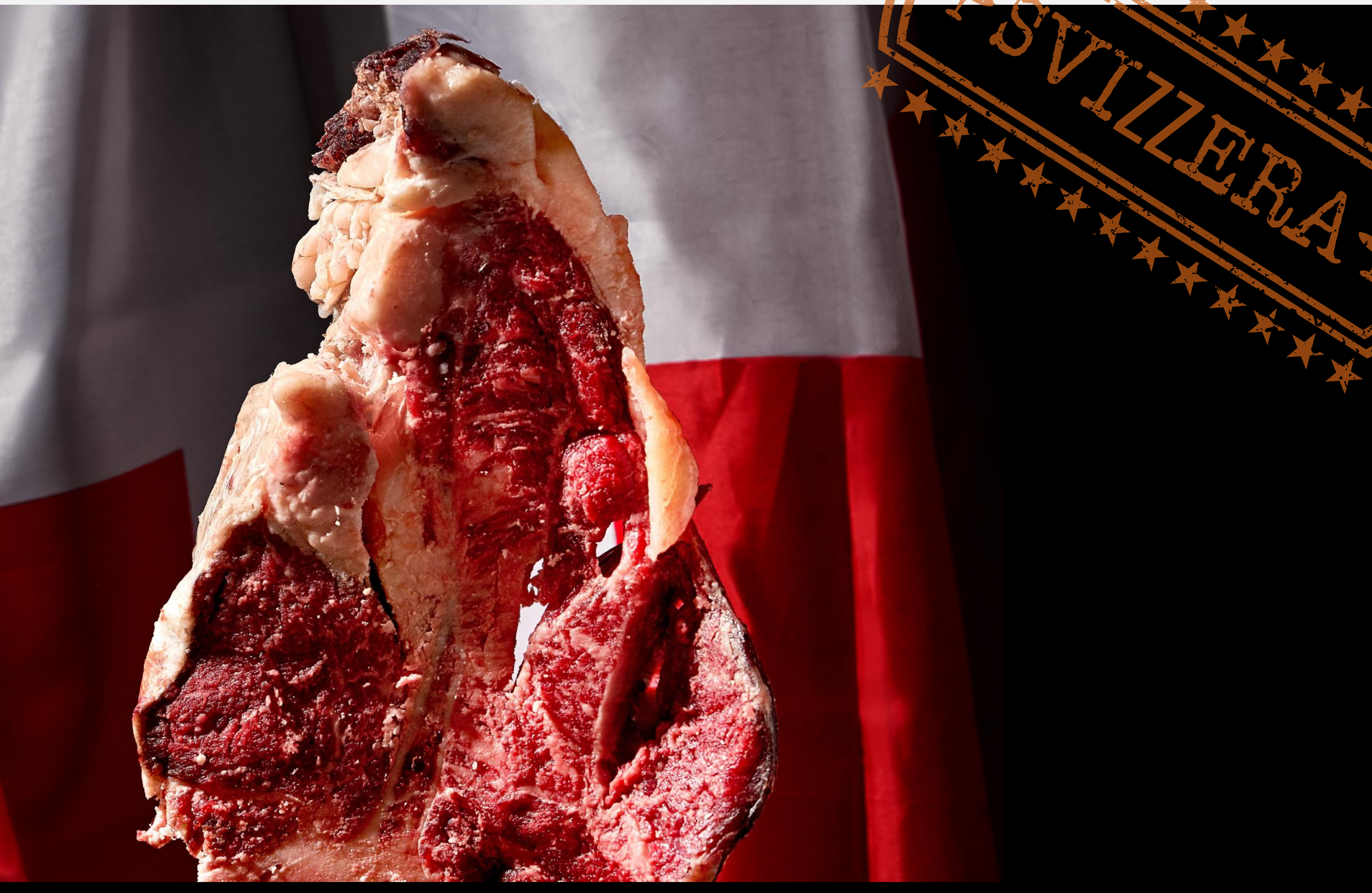
CUTTING: COSTATA (39/KG)

T-BONE: (42/KG)

TOMAHAWK: (39/KG)

ENTRECOTE: (_____)

PARTICULAR SIGNS: Frisona in one of the oldest Italian cows, they are bred in Trentino (Italy) where the animals are led from the stables to the pasture, and from the pasture to the stables, for most of the year, feeding on grass. The cows are characterized by the coat that alternates clearly delineated white and black spots.



NAME: SIMMENTAL

SEX: FEMALE

RACE: SIMMENTAL

TASTE: AROMATIC, FULL-BODIED,
DELICATE. MEAT CHARACTERIZED
BY WHITE FAT AND SOFT TEXTURE

AGE: FROM 4 TO 8

ORIGIN: SWITZERLAND

MARBLING: FROM 5 TO 8

CUTTING: T-BONE (60/KG)

RIB: (56/KG)

ENTRECOTE: (____)

PARTICULAR SIGNS: Among the oldest of all cattle breeds in the world, known since the Middle Age, the Simmental breed has contributed to the creation of several other famous European breeds. Bred in the mountains to free pasture where it feeds strictly on grass

DANIMARCA



NAME: DANISH CROWN

SEX: FEMALE

RACE: DANISH RED, HOLSTEIN

TASTE: DELICATE TASTE, RIGHT

PROPORTION OF INTRAMUSCULAR FAT,
BRIGHT RED COLOR, UNMISTAKABLE FOR
ITS TENDERNESS

AGE: FROM 4 TO 8

ORIGIN: DENMARK

MARBLING: FROM 8 TO 10

CUTTING: T-BONE (58 KG)

RIB: (55/KG)

ENTRECOTE: (25€ - 350 G)

PARTICULAR SIGNS: In Denmark, cows born and raised in national herds are slaughtered, this measure protects livestock health and prevents external contamination



NAME: IRISH BLACK ANGUS

SEX: FEMALE

RACE: ABERDEEN ANGUS

TASTE: THIS MEAT IS VERY TENDER
AND WITH A PARTICULARLY STRONG
TASTE BUT ALSO DELICATE

AGE: FROM 4 TO 8

ORIGIN: IRELAND

MARBLING: FROM 8 TO 10

CUTTING: RIB-EYE (_____))

T-BONE: (50 KG)

PRIMERIB-EYE: (48 KG)

This bovine is bred in a natural way, has rather reduced stature with a compact and rounded trunk and a strong muscle development. Their special diet on hay based just before slaughter usually they are fed only with corn. This feeding methods leads to a tender meat and a homogeneous fat distribution in the muscle.