

El Churrasco

LE NOSTRE SEDI

• CORAÇÃO •

Via Guido Dorso, 57 - Bari

• AMAR •

Via G. Di Cagno Abbrescia, 19 - Bari

APPETIZERS

CHURRASCO'S APPETIZERS 15.00

Parma ham, pork loin, bresaola ham
(from the muscle of the bovine high)
+ 4 different seasonal vegetables

COLD CUTS PLATTER 13.00

Parma ham, capocollo ham from Martina
Franca-Italy, bresaola ham (from the
muscle of the bovine high), salami Naples

PARMA HAM 8.50

Matured for 18 months with bone

PARMA HAM AND COW'S MILK MOZZARELLA 9.50

BRESAOLA CARPACCIO 10.00

Rocket, Grana Padano cheese, oil, pepper

PORK LOIN CARPACCIO 7.00

Pepper and oil

BEEF CARPACCIO 8.00

Rocket, Grana Padano cheese, oil,
salt, pepper)

WAGYU CARPACCIO 20.00

Rocket, Grana Padano cheese, oil,
salt, pepper)

RUBIA GALLEGA DRY AGED CARPACCIO 20.00

RUBIA GALLEGA CECINA 20.00

Oil, pepper

BEEF TARTARE 12.00

Grana Padano cheese, salt, pepper,
oil, egg yolk, capers, rocket, mustard

RAW BEEF SAUSAGE 6.00

Grana Padano cheese, salt

CAPOCOLLO HAM FROM MARTINA FRANCA 8.00

CUBES PARMA HAM 11.00

Barese style

CHEESE'S SELECTION 15.00

Truffle goat cheese, semi-seasoned
cheese goat, yellow smoked
cheese jams + honey

SEMI-SEASONED GRILLED SMOKED CHEESE 7.00

MIX OF HOT VEGETABLES 10.00

4 references: spinach, turnips, beets, chicory,
artichokes, friggiteli -small green bell peppers

COURGETTE PLAIN-STYLE 4.00

Oil, salt

SPINACH COOKED AT LOW TEMPERATURE 5.00

Oil, salt

BEETS COOKED AT LOW TEMPERATURE 5.00

Oil, salt

SEAT SURCHARGE 2.00

APPETIZERS

SEEDLING CHICORY COOKED AT LOW TEMPERATURE

Oil, salt

5.00

TURNIPS COOKED AT LOW TEMPERATURE

Oil, salt

7.50

BOILED ARTICHOKEs

Oil, salt, lemon

BOILED ASPARAGUS

Oil, salt

5.00

FRIGGITELLI-SMALL GREEN BELL PEPPERS

Oil, salt

FRIED OLIVES

Cherry tomatoes, oil, salt

5.00

CHOPPED AUBERGINE

Cherry tomatoes, Mediterranean spices, salt

CARDONCELLO MUSHROOM WITH TOMATO

Cherry tomatoes, oil, salt

3.00

COURGETTE FLAN

Pork loin, mozzarella, chopped speck, breadcrumb

BROAD BEANS AND CHICORY

Oil, salt

CHEESE

GIOVANE 11.00 (200gr)

Pasteurized Italian milk soft and creamy goat cheese, with a fresh and delicate taste

LA CASTANA 11.00 (200gr)

Cow's blue cheese and raw milk aged with rum, cocoa and candied chestnuts

CROCCOLO 11.00 (200gr)

Pasteurized Italian milk goat-cheese, aged in the "old way", in wooden planks in caves at natural temperature and humidity for 6 - 10 months

PINETTA 11.00 (200gr)

Goat's blue cheese with a soft and creamy texture and a sweet taste initially but pungent in the finish

LA GOLA 11.00 (200gr)

Marbled dessert made with 100% buffalo milk aged for over 100 days and immersed in cherry, with addition of black cherry, tonka beans and cocoa ribs so coated with 70% dark chocolate

IRINA 11.00 (200gr)

Cheese with a charming taste, aged with black cherry syrup and added cherries in syrup and pink pepper on the outside

LUXURIA 11.00 (200gr)

Refined blue cheese with Vermouth of Prato, raspberries and licorice

DAMA ROSSA 11.00 (200gr)

Cheese with two milks, sheep and cow aged in blooming rind



MAIN DISHES

BEEF STEAK ADULT CUT FLORENCE	46.00 al kg
Rare cooking	
BEEF STEAK ADULT CUT RIB	43.00 al kg
Rare cooking	
SIMMENTHAL TOMAHAWK FROM AUSTRIA OR GERMANY	60.00 al kg
Rare cooking	
TOMAHAWK ANGUS FROM CANADA - GRASS FED	70.00 al kg
Rare cooking	
FIorentina (T-BONE) ANGUS FROM CANADA - GRASS FED	75.00 al kg
Rare cooking	
EXTERNAL DIAPHRAGM OF ANGUS CANADA	16.00 200 g
WHOLE EXTERNAL DIAPHRAGM OF ANGUS CANADA	60.00 500 g
ELEPHANT'S EAR	32.00 al kg
Cutlet made from an adult bovine rib with bone, medium/rare cooking	
ADULT BOVINE ENTRECOTE	16.00 180/200 gr
rare cooking	
ADULT BOVINE ENTRECOTE	20.00 350 gr
Rare cooking	
GRILLED SLICED BOVINE	15.00 180/200 gr
rare cooking, rocket, grana Padano cheese, oil	
GRILLED SLICED BOVINE	20.00 350 gr
Rare cooking, rocket, grana Padano cheese, oil	

BEEF FILLET	18.00
rare cooking	
BEEF FILLET WITH GREEN PEPPER	23.00
rare cooking, pepper in brine, mustard, cream	
CALF KNOT	18.00
Cooked/medium/rare cooking	
FASSONA BURGER FROM PIEMONTE	11.00 400 gr
rare cooking, Grana Padano cheese, salt	
FASSONA BURGER FROM PIEMONTE	13.00 400gr
rare cooking, stracciatella, chopped pistachio	
FASSONA BURGER FROM PIEMONTE	13.00 400 gr
rare cooking, stracciatella, dried tomatoes	
FASSONA BURGER FROM PIEMONTE	13.00 400gr
rare Bismarck cooking: fried eggs	
FASSONA BURGER FROM PIEMONTE	11.00 400gr
Medium/rare cooking with Cardoncelli mushrooms	
MIXED GRILLED	15.00
3 bovine's sausages, 5 calf braciolettine-meat roll, 1 capocollo slice pork, Medium/rare cooking	
SELECTED MIXED GRILL	20.00
3 bovine's sausages, 5 bovine's braciolettine-meat roll, 1 capocollo ham pork, 1 boneless of bovine animals, medium/rare cooking	
BOVINE'S SAUSAGE	6.00
Salt, Grana Padano cheese	

MAIN DISHES

SICILIAN CALF MEAT-ROLL	6.00
Salt, grana Padano cheese, garlic, breadcrumb	
CALF MEAT-ROLL	6.00
Salt, Grana Padano cheese	
BEEF FILLET WITH PRIMITIVE WINE	23.00
rare cooking	
EL CHURRASCO FILLET	7.00
Capocollo ham pork, cooked/medium cooking	
BONED OF ADULT BOVINE ANIMALS (YOGURT)	14.00
Medium/rare cooking	
CALF CUTLET	12.50
Breadcrumb, egg, salt, cooked/medium/rare cooking	
GRILLED LAMB	12.00
Leg, ribs cooked/medium/rare cooking	
GRILLED FILLET CHICKEN	10.00
TOMATE MEAT-ROLL (BRACIOLE) N°3 PIECES	10.00
Salt, black pepper, Grana Padano cheese, pork belly	

SIDE DISHES

BAKED PATATOES	3.50
Oil, salt	
GRILLED VEGETABLES	4.00
Courgettes, aubergines, oil, salt	
GRILLED RADISH	5.00
Oil, salt	

GRILLED CARDONCELLI MUSHROOMS	5.00
Oil, salt	

MIXED SALAD	5.00
Iceber salad, radish, rocket	
CRUDITÉ OF THE SEASON	5.00

BINDI ICE CREAM

WHITE TRUFFLE	4.00
BLACK TRUFFLE	4.00
COCONUT	4.00
LEMON	4.00
BOMBONIERE	4.00

OUR DESSERTS PRODUCTION

TIRAMISÙ	4.00
RICOTTA PIZZA	4.00
CREAM AND FRUIT PIE	4.00
NUTELLA'S TART	4.00
PANNA COTTA PUDDING	4.00
CREAM CARAMEL	4.00
CATALAN CREAM	4.00

SWEET PASTRIES

FRUITS PARFAITS	4.00
CREAMS PARFAITS	4.00

FRUITS

ANANAS	3.00
MELON	3.00
MIXED FRUITS (Ananas+melon)	4.00
STRAWBERRIES	6.00
WATERMELON	3.00

DRINKS

WATER 100CL	2.00
COKE 33CL	2.50
COKE ZERO 33CL	2.50
COKE 100CL	6.00
ORANGE JUICE 33CL	2.50
SPRITE 33CL	2.50
MORETTI BEER 33CL	2.50
MORETTI BEER 66CL	3.50
WINE GLASS	5.00
PRIMITIVE HOUSE WINE IN A 50CL CARAFE	5.00
PRIMITIVE HOUSE WINE IN A 100 CL CARAFE	7.00
COCKTAIL	10.00

BAR

LIMONCELLO	3.00
LIQUEURS	3.50
JEFFERSON LIQUEURS	5.00
WHISKY NORMALI	4.00
WHISKY TORBATI	12.00
VODKA	4.00
PASSITO	4.00
RHUM	4.00
RHUM DIPLOMATICO	6.50
RHUM ZACAPA 23 ANNI E.N	7.00
RHUM ZACAPA XO	12.00
GRAPPA BIANCA	3.00
GRAPPA BARRICATA	3.50
COGNAC REMY MARTEN	5.00
COGNAC COURVOISIER	5.00
CAFFÈ	1.00
GRAPPA BERTA CASALOTTO	12.00
GRAPPA BERTA BRIC DEL GAIAN	12.00
GRAPPA BERTA TRE SOLI TRE	12.00
GRAPPA BERTA ROCCANIVO	12.00
GRAPPA BERTA PRIMA GIOIA	12.00
GRAPPA BERTA ELISI	12.00
GRAPPA BERTA VILLA PRATO BARRICATA	12.00
GRAPPA BERTA VILLA PRATO BIANCA	12.00
GRAPPA BERTA OLTRE IL VALLO	12.00
GRAPPA SEGNANA BARRICATA	4.00
GRAPPA SEGNANA BIANCA	3.50
CHARTREUSE	5.00
RON BRUGAL ANEJO	4.00
RHUM AGRICOLO J. BALLY AMBRÈ	5.00
RHUM AGRICOLO J. BALLY BIANCO	4.00
RON PAMPERO ANIVERSARIO	4.00

