

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 9.50 COW'S MILK MOZZARELLA

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 20.00 AGED CARPACCIO

RUBIA GALLEGA CECINA 28.00

Oil, pepper

BEEF TARTARE 12.00

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

RAW BEEF SAUSAGE 6.00

Grana Padano cheese, salt

CAPOCOLLO HAM FROM 8.00 MARTINA FRANCA

CUBES PARMA HAM 11.00

Barese style

CHEESE'S SELECTION 15.00

Truffle goat cheese, semi-seasoned cheese goat, goat cheese with pistachios + honey

SEMI-SEASONED GRILLED 7.00 SMOKED CHEESE

MIX OF HOT VEGETABLES 10.00

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

COURGETTE PLAIN-STYLE 4.00

Oil, salt

SPINACH COOKED AT 5.00 LOW TEMPERATURE

Oil, salt

BEETS COOKED AT 5.00 LOW TEMPERATURE

Oil, salt

SEAT SURCHARGE 2.00

APPETIZERS

SEEDLING CHICORY COOKED AT LOW TEMPERATURE 5.00

Oil, salt

TURNIPS COOKED AT LOW TEMPERATURE 5.00

Oil, salt

BOILED ARTICHOKE 7.50

Oil, salt, lemon

BOILED ASPARAGUS 7.50

Oil, salt

FRIGGITELLI-SMALL GREEN BELL PEPPERS 5.00

Oil, salt

FRIED OLIVES 6.00

Cherry tomatoes, oil, salt

CHOPPED AUBERGINE 5.00

Cherry tomatoes, Mediterranean spices, salt

CARDONCELLO MUSHROOM WITH TOMATO 6.00

Cherry tomatoes, oil, salt

COURGETTE FLAN 3.00

Pork loin, mozzarella, chopped speck, breadcrumb

BROAD BEANS AND CHICORY 6.00

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

Rare cooking

46.00
al kg

BEEF STEAK ADULT CUT RIB

Rare cooking

43.00
al kg

SIMMENTHAL TOMAHAWK FROM AUSTRIA OR GERMANY

Rare cooking

60.00
al kg

TOMAHAWK ANGUS FROM CANADA - GRASS FED

Rare cooking

70.00
al kg

FIORENTINA (T-BONE) ANGUS FROM CANADA - GRASS FED

Rare cooking

75.00
al kg

EXTERNAL DIAPHRAGM OF ANGUS CANADA

16.00
200 g

WHOLE EXTERNAL DIAPHRAGM OF ANGUS CANADA

60.00
500 g

ELEPHANT'S EAR

Cutlet made from an adult bovine rib with bone, medium/rare cooking

32.00
al kg

ADULT BOVINE ENTRECOTE

rare cooking

16.00
180/200 gr

ADULT BOVINE ENTRECOTE

Rare cooking

20.00
350 gr

GRILLED SLICED BOVINE

rare cooking, rocket, grana Padano cheese, oil

15.00
180/200 gr

GRILLED SLICED BOVINE

Rare cooking, rocket, grana Padano cheese, oil

20.00
350 gr

BEEF FILLET

rare cooking

18.00

BEEF FILLET WITH GREEN PEPPER

rare cooking, pepper in brine, mustard, cream

23.00

CALF KNOT

Cooked/medium/rare cooking

18.00

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

SEAT SURCHARGE 2.00

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
Iceberg salad, radish, rocket	

CRUDITÈ OF THE SEASON	5.00
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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
LEMON SORBET	5.00
CHEESECAKE	5.00
ASSORTED PRALINES	6.50
CHOCOLATE MOUSSE	5.00

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