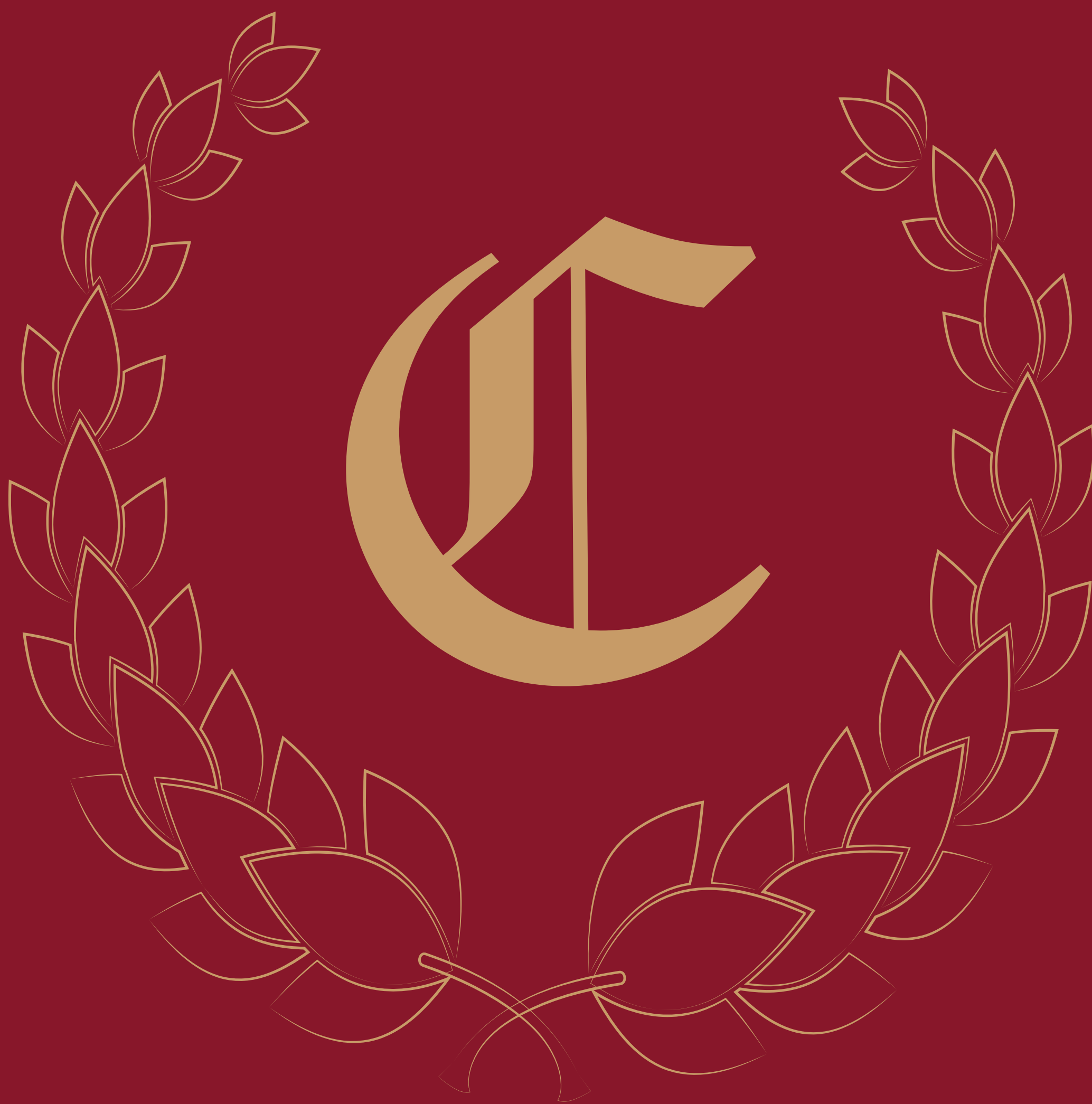


El Churrasco



OUR RESTAURANTS

• CORAÇÃO •

Via Guido Dorso, 57 - Bari

• AMAR •

Via G. Di Cagno Abbrescia, 19 - Bari



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

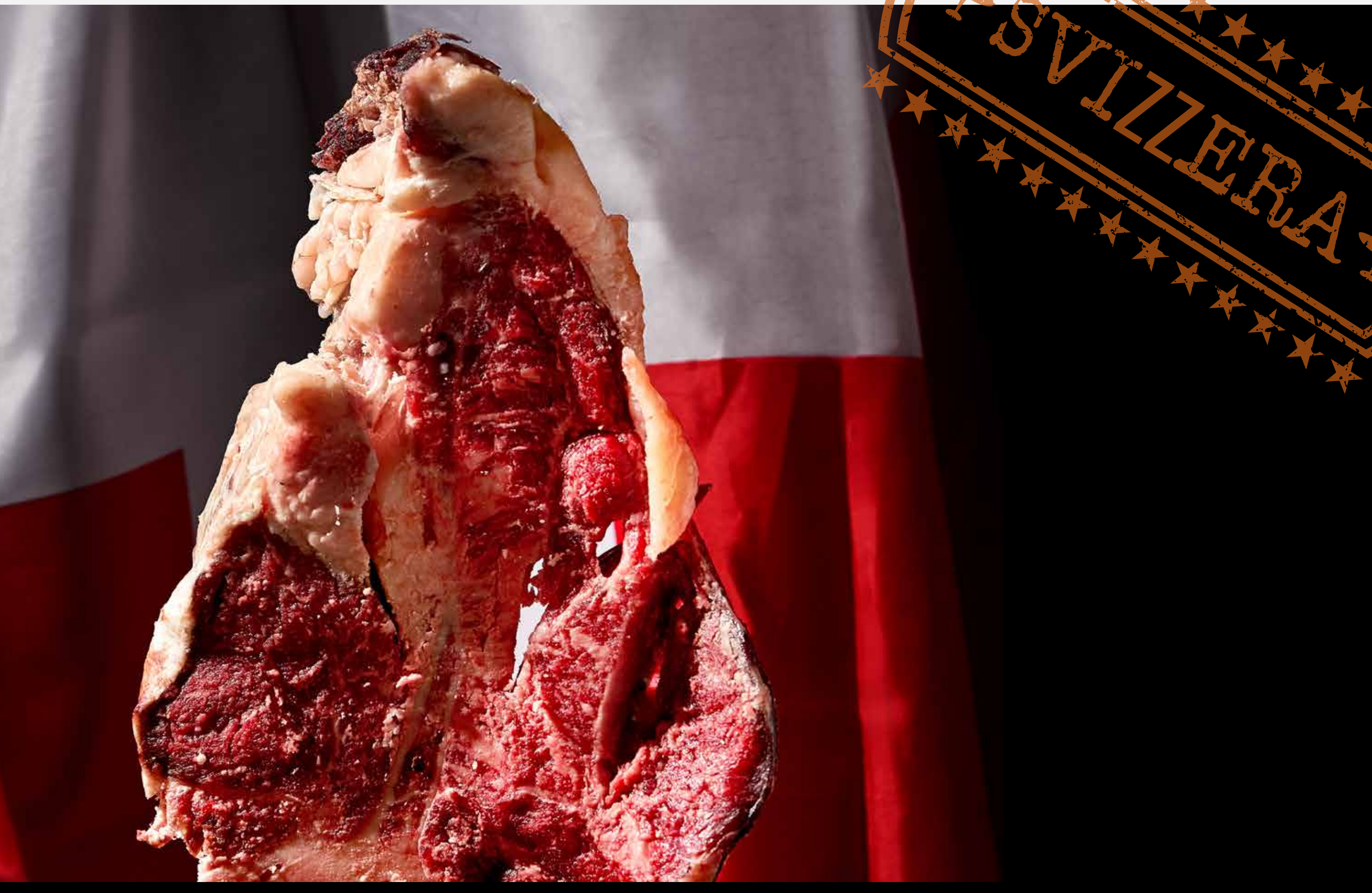
CUTTING: COSTATA (50/KG)

T-BONE: (52/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



NAME: WAGYU

SEX: MALE

RACE: TAJIMA BOVINE

TASTE: JUSTE A BITE TO
APPRECIATE THE SWEET TASTE
OF THIS MEAT, SLIGHTLY
FRUITY AND STRONG FLAVOR

AGE: ADULT BOVINE

ORIGIN: JAPAN

MARBLING: FROM 9 TO 12

CUTTING: RIB-EYE (300€/KG)

RIB-CAP (200€/KG)

You can order also 300gr. of portion

PARTICULAR SIGNS: Recognized as the best meat in the world, his success is for unique methods of breeding and nutrition offered to the animal: live in Kagoshima, it's free to circulate surrounded by nature and to feed on grass up to 28-30 months. Every animal is treated and cared for individually by having its own identity card and muzzle print.



NAME: CANADIAN ANGUS

SEX: MALE

RACE: CANADIAN ABERDEEN ANGUS

TASTE: STRONG MEAT APPRECIATED FOR ITS JUICINESS AND SOFTNESS

AGE: FROM 2 TO 4

ORIGIN: CANADA

MARBLING: FROM 8 TO 10

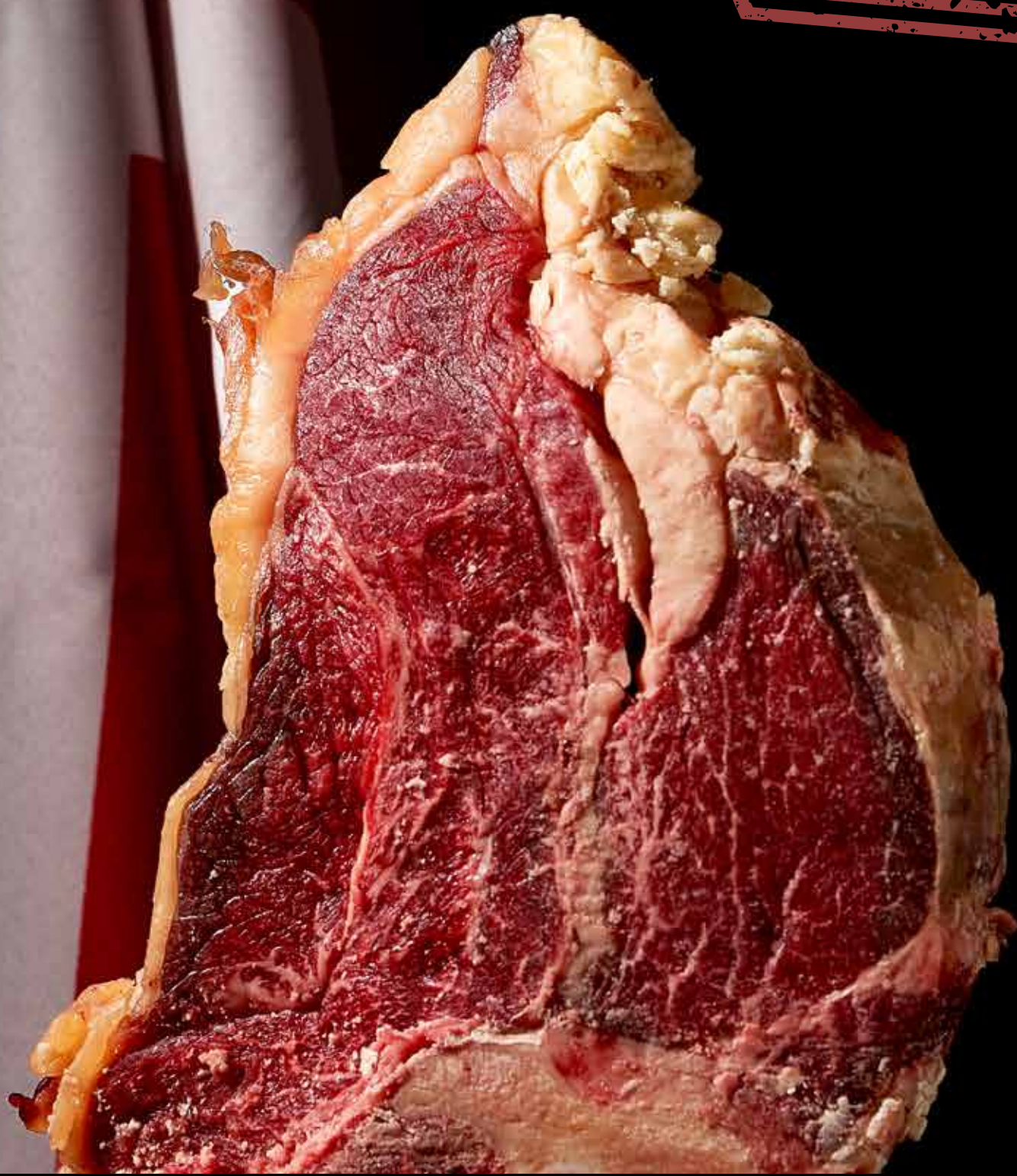
CUTTING: SHORT RIBS (15/PCS)

PICANHA (65/KG)

PARTICULAR SIGNS: This Angus meat is originary from Scottish County cattle. The meat is soft, sweet and very healthy because it is rich in beneficial substances like: Omega3, Vitamin E and K2, calcium and magnesium.

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02022020>>>>>><<<<< TASTE IT >>>>>><<<<<<>>>>>>>><<>>>>>

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: BLACK ANGUS

SEX: FEMALE

RACE: BLACK ANGUS

TASTE: Exceptional tenderness with a rich, sweet and juicy taste.

AGE: 3-5 YEARS

ORIGIN: USA

MARBLING: 7 TO 8

CUTTING: TOMAHAWK (€ 100/KG),
T-BONE (€ 100/KG),
COW BONE STEAK (€ 100/KG),
RIBEYE/ENTRECÔTE (€ 110/KG).

PARTICULAR SIGNS: This meat is the result of a precise philosophy: respect for the animal, time, and quality.

This American Black Angus is raised in a strictly natural way, grain-fed with corn for 140 days, without the use of hormones or antibiotics, and far from intensive farming practices.

A sustainable choice driven by excellence and passion, internationally recognised.

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