El Churrasco

OUR PREMISES

Via Guido Dorso 57, Bari

First of all, sit comfortably and let yourself be carried away by The new El Churrasco experience!

A taste's trip to discover the best meats on the planet, the authentic taste of fine cuts
From all around the world only for true meat lovers.
We are ready to take off, you choose where to land!

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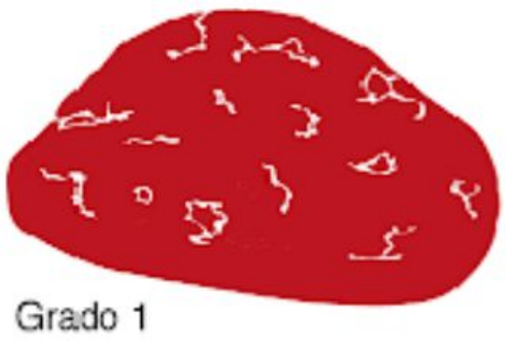

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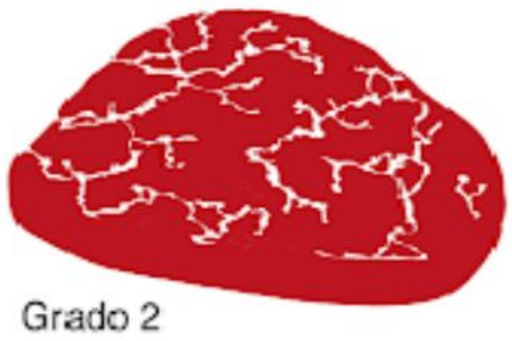

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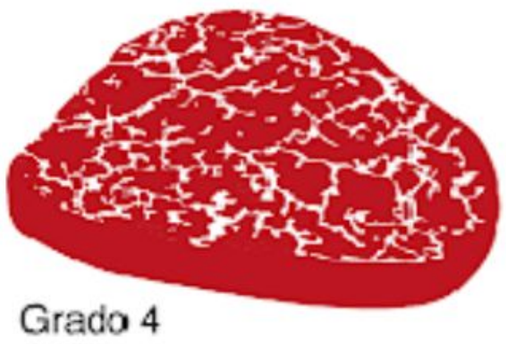

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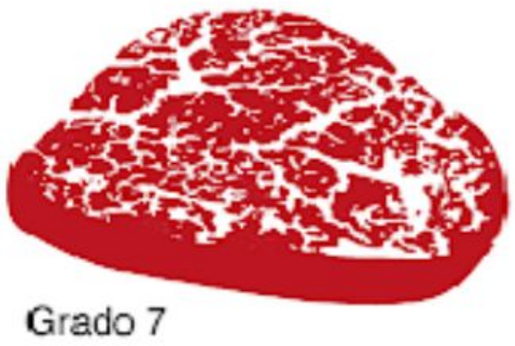

Grado 7

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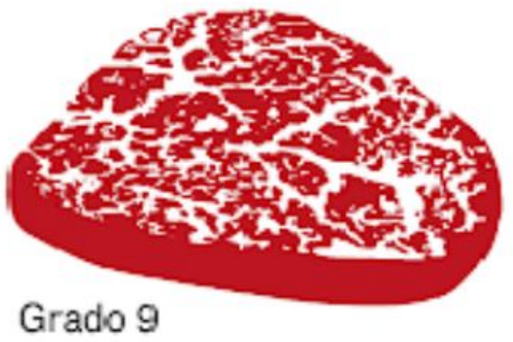

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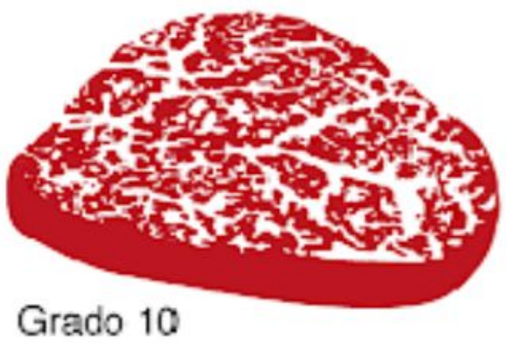

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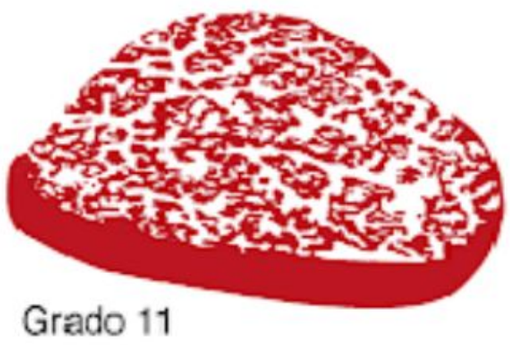

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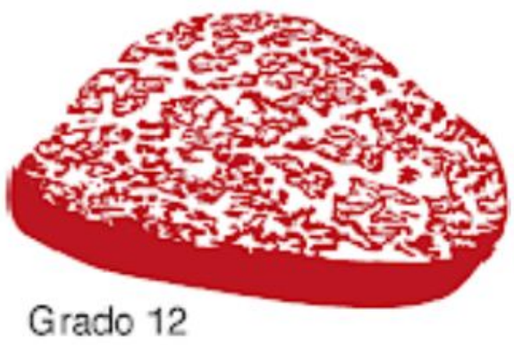

Grado 12

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.

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NAME: **RUBIA GALLEGA**

SEX: **FEMALE**

RACE: **RUBIA GALLEGA, CARDENA ANDALUSA**

TASTE: **COLOR RANGING FROM PINK TO CHERRY RED, GOLDEN FAT AND SWEET, IS CHARACTERIZED BY AN INTENSE FLAVOR AND SOFT TEXTURE**

AGE: **FROM 4 TO 8**

ORIGIN: **SPAIN**

MARBLING: **FROM 5 TO 8**

CUTTING: **T-BONE (75/KG)**

RIB **(75/KG)**

PICANHA (_____)

PARTICULAR SIGNS: Galicia is characterized by a humid climate and boasts a typically rural landscape and rich vegetation, this is ideal environment for special feeding of grazing animals. It is also close to the Atlantic Ocean that gives the meat a light and pleasant salinity and an inimitable consistency. Provider Gutrei, selection Roxa Duro.

NAME: **FRISONA**

SEX: **FEMALE**

RACE: **ITALIAN FRISONA**

TASTE: **GREAT BALANCE, VERY RICH IN FAT WITH AN INTENSE 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**

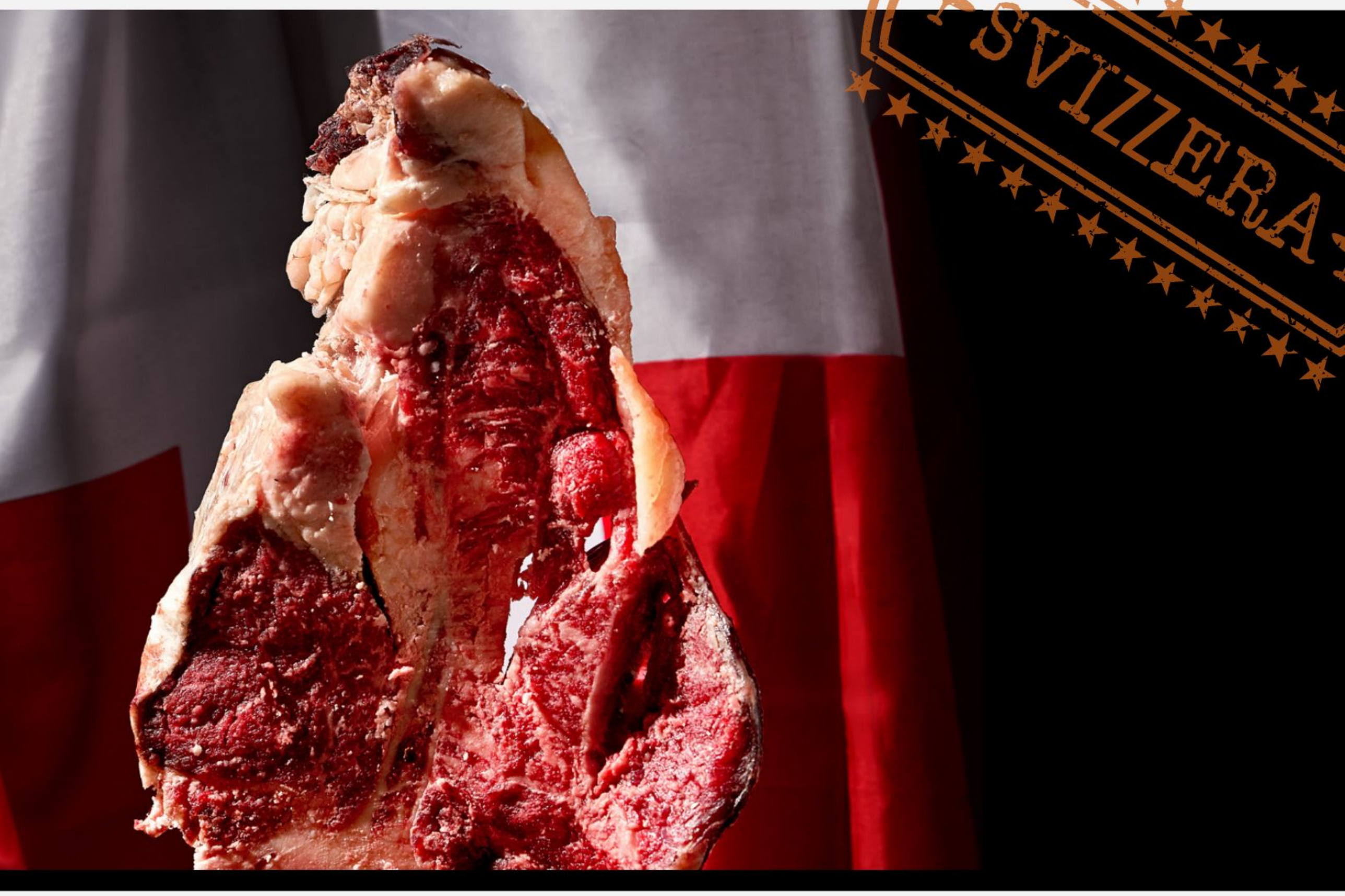
CUTTING: **COSTATA (50/KG)**

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: **JUST A BITE**

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.**

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, only 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)**

PARTICULAR SIGNS: 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.

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NAME: AUSTRALIAN WAGYU

SEX: MALE/FEMALE

RACE: 100% FULL BLOOD WAGYU

AGE: 5 YEARS

ORIGIN: AUSTRALIA

MARBLING: 10 TO 12

CUTTING: TOMAHAWK (€ 160/KG),
T-BONE (€ 160/KG)
COW BONE STEAK (€ 160/KG)

TASTE: Tender and juicy texture, releasing an intense, persistent and aromatic flavour in which the terroir is clearly expressed, with deep and harmonious notes.
Balanced and delicate taste, designed for the most refined palates.

PARTICULAR SIGNS: This meat originates in one of the most remote and unspoiled regions of the world: the Pilbara, in north-western Australia.
It is here that Australian Wagyu takes shape, the result of rigorous selection that favours exclusively pure Japanese Wagyu genetics, choosing only the finest specimens.

Each animal is raised according to principles of sustainability and respect, with a carefully controlled diet based on premium-quality forage and natural feed, enhancing both marbling and delicacy.

The choice of the Pilbara and Kimberley regions is no coincidence: vast natural spaces, untouched pastures, and access to precious artesian waters create an ideal environment where cattle grow slowly and stress-free.

NAME: BLACK ANGUS

SEX: FEMALE

RACE: BLACK ANGUS

AGE: 3-5 YEARS

ORIGIN: USA

MARBLING: 7 TO 8

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

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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