

Tasting Menu
The Ox and the Matured Old Cow
from Bodega El Capricho
selected by José Gordon for El Txoco de Luis Salinero

Premium Ox Cecina
(cured beef)

Thinly sliced mature Cow
with Crystal Salt and Black Pepper

Handcrafted Ox Black Pudding Toast

Ox Beef Carpaccio with Foie-gras
and a touch of Japan

Our Ox Steak-Tartare
with toasts

Roast Ox Marrow over oak coals
with Red Wine and Tarragon sauce

Aged Working Cow's Large Rib Steak – Premium Selection

These females are cared for by their owners even knowing that they will not produce offspring every year. Their meat is so clean that it resembles that of the Ox meat. (animals over 6 years old and a minimum aging of 90 days)

or

Premium Ox Well-Aged Large Rib Steak – José Gordon's Selection

Each piece is individually examined for muscle infiltration, texture, and elegant flavor (animals over 6 years old and a minimum aging of 120 days)

Lemon « Lenôte style » with Meringue, Raspberries
and Frost Almond Milk Cream

Tasting Menu “El Capricho”
of the “Matured Old Cow” (95 €)
and “The Ox” (145 €)

If you would like wine-pairing
we have two options for 35 € or 55 €