

<b>TO SHARE</b>	½	ración
Cured acorn-fed Spanish ham (50/90gr)	14,00	22,00
Vovem Russian salad with prawns	8,00	12,00
Oxtail croquettes	8,00	12,00
Carabinero prawn croquettes	8,00	12,00
“Chistorra” from Navarra (pork sausage flavoured with garlic, salt and paprika)		12,00
Grilled Wagyu black pudding with Padron peppers		12,00
Dressed salad of lettuce hearts with tuna belly and anchovies		14,00
Special House Salad		12,00
Coeur-de-boeuf tomatoes		10,00

<b>VOVEM OMELETTES</b>	½	racion
Potato with free range eggs	8,00	12,00
Txangurro (crab) with onion	10,00	14,00

<b>GALICIAN BEEF GOURMET BUTCHERY</b>		
Smoked Bresaola, salted and dried (100 g)		10,00
Cured Beef “Coppa” marinated and aged (100 g)		12,00
Carpaccio salted and dried (100 g)		10,00
Loin marinated and aged (100 g)		15,00
Mixed plate of Vovem Gourmet Butchery (200 g)		22,00

<b>CARPACCIOS</b>		
Prawns and pistachio with Kymchee mayonese		16,00
WAGYU beef with salty vanilla ice-cream and olive oil caviar and parmesan cheese		18,00

<b>COCAS</b>	½	ración
Coca of Foie Gras with caramelized apple, salads and contrast	10,00	16,00
Coca of seasonal wild mushrooms with quail's egg, cured Iberian ham and prawns	10,00	16,00
Coca of Anchovies with tomato and black garlic cream	10,00	16,00
Coca of Wagyu black pudding and caramelized onion	10,00	16,00

<b>TARTAR</b>		
Tuna		16,00
Steak (with or without fried egg)		24,00
Simmental Premium with mustard ice-cream jams of lime and capers and powder of popcorn		26,00
Wagyu with quail's egg, black garlic and truffles		32,00

<b>STRAIGHT FROM THE FISH MARKET</b>		
Catalonian seafood and fish stew		18,00
Grilled Cod or pil pil style with almonds and truffle		18,00
Grilled Paddles of octopus with coal oil		18,00
Grilled lion of tuna		24,00
Grilled lobster with French fries		39,00
Seafood of the day		price according to market

<b>PASTA AND RICE</b>		
Seafood rice cooked on a fire of oak wood		19,00
Creamy rice with “Carabinero” prawns		19,00
Grandma's cannelloni		14,00

<b>DAILY SUGGESTION FROM THE CHEF</b> (consult with our staff)		
Artichokes chips		12,00
Goose egg with fried shrimp and truffle		14,00
Avocado cannelloni stuffed with seafood		14,00
Tuna and Salmon bites with avocado tartar		16,00
Burrata salad		16,00
Octopus salad with powder of black olive		12,00
Omlette of quail's egg with shrimps and essence of the truffle		12,00
Gazpacho with Lobster		14,00
Salmorejo with anchovies and watermelon		12,00
Ravioli with “Carabinero” prawns		18,00
Wagyu beef tataki with Oporto and ponzu jam		26,00
Surf and Turf VOVEM		26,00

## OUR MEAT GRILLED ON AN OAK WOOD FIRE

Vovem Asador is pleased to offer our guests a selection of the best meat in the world, so they can enjoy a variety of different breeds. All of our beef is professionally cooked with care and respect, flavored with the aroma from the oak embers.

Vovem Asador has the appropriate refrigeration facilities for the meat to be properly matured which guarantees that the meat is always prepared at its finest moment.

<b>Rib-eye</b>	<b>Price per person (min 2 pax – 1,2 kg)</b>	
Angus Black National veal (600 grs.- 1 pax)		26,00
Limousin beef		27,50
Friesian Beef		28,50
Avileña-Charolais veal		29,50
Alistana-Sanabresa beef		29,50
Holstein-Simmental beef		32,50
Fleckvich-Simmental beef		32,50
Simmental National de Dehesa beef		38,50
Galician beef		38,50
Premium Simmental Beef		45,00
Premium Rubia Gallega Beef		47,00
Berrenda en Colorado Ox Beef		54,50
Mertolenga Ox Beef		54,50

<b>Porterhouse</b>	<b>250 grs.</b>	<b>400 grs</b>
Limousin Beef	18,50	23,50
Friesian Beef	19,50	24,50
Avileña-Charolais veal	19,50	24,50
Alistana-Sanabresa beef	19,50	24,50
Holstein-Simmental beef	20,50	25,50
Fleckvich-Simmental beef	20,50	25,50
Galician beef	21,50	26,50
Simmental National de Dehesa beef	21,50	26,50
Premium Simmental Beef	24,50	32,00
Premium Rubia Gallega Beef	24,50	32,00
Premium American Black Angus Ox Beef	27,50	35,50
Berrenda en Colorado Ox Beef	29,50	44,50
Mertolenga Ox Beef	29,50	44,50

<b>Fillet Steak</b>	<b>250 grs.</b>
Avileña-Charolais veal	25,00
Friesian Beef	25,00
Fleckvich-Simmental beef	27,00
Galician beef	27,00
Premium American Black Angus Ox Beef	35,00
Mertolenga Ox Beef	39,00

<b>Roast rack of ribs</b>	
Grilled American Premium Black Angus	22,00
National Black Angus Veal roasted at low temperature a touch of coal	20,00
Wagyu roasted at low temperatura with a truffle pure	28,00

<b>GOURMET CORNER</b>	<b>200 grs.</b>	<b>300 grs.</b>
National	45,00	65,00
Chillean from the Villarica Nature Park	54,00	78,00
Wagyu Japanese pure breed black (kobe)	92,00	135,00

Rib-eye Special Vovem working cow per weight	95€/kg
Rib-eye Special Vovem working ox per weight	185€/kg

<b>OTHER SELECTED MEAT</b>	
Free range chicken, marinated in honey and rosemary	16,00
Malaga baby goat cooked in a wood fired oven (450grs)	28,00
Vovem Hamburger made from selected meat (250grs)	18,00
Premium Blonde Galician Beef Picaña (300grs)	20,00

<b>GARNISHES</b>	
Homemade chips	6,50
Green salad with red onion	5,50
Green asparagus	9,50
Padron peppers	8,50
Grilled artichokes	9,50
Mixed vegetable grill	12,50

<b>CHEESE BOARD</b>	
Vôvem offers its customers a selection of the best cheeses in the world, ask our staff for information.	
Premium Cheese Board Assortment of 7 cheeses (min 2 pax)	22,00
VÔVEM Cheese Board Assortment of 4 cheeses (min 2 pax)	14,00