



CHRISTIAN'S

STEAK HOUSE

“PASIÓN” “FRESCURA” “CALIDAD” “CALIDEZ” “DESENFADO”



RAZA SIMMENTAL

Reconocida por su equilibrio perfecto entre terneza y sabor. Fina infiltración de grasa le otorga jugosidad, notas lácteas y frutos secos. Madurado en cámara para realzar su carácter.

CORTES PARA UNO

● Elige 1 Salsa ● 1 Guarnición

ONGLET	350 gr ● 12 oz	25
PICAÑA	350 gr ● 12 oz	27
CHULETA	500 gr ● 18 oz	40
SOLOMILLO	300 gr ● 11 oz	45

CORTES PARA COMPARTIR

● Elige 1 Salsa ● 1 Guarnición

CHULETÓN	1 kg ● 35 Oz	75
CHATEAUBRIUAND	600 gr ● 21 Oz	85
T-BONE	1 kg ● 35 Oz	85

GUARNICIONES

ENSALADA VERDE “MINI”	6
ENSALADA CAESAR “MINI”	6
PATATAS FRITAS	5
PATATA HORNO	5
PURE DE PATATAS	5
CALABACÍN BRASA	5
PIMIENTOS DEL PADRÓN “FRITOS”	6
REMOLACHA BRASA	6
BERENJENA FRITA “MIEL”	7

Miel de Azúcar de Caña.

CHAMPIÑONES “CALLE LAUREL”	7
Aceite Oliva, Ajo, Zumo Limón, Perejil, Pan Rallado.	
MAC & CHEESE	7
Macarrones con Salsa de Queso Cheddar.	

SALSAS

ALIOLI	4
CHIMICHURRI	4
RANCHERA “CHIPOTLE”	4
ROMESCO	4
SALSA DEMI-GLACE Y PORTOBELLO	5
SALSA PIMINETA NEGRA Y BRANDY	5
SALSA QUESO AZUL DANÉS	5

DEL MAR

BACALAO	22
Lomo de Bacalao Frito con Sanfaina y Gratinado Alioli.	
LUBINA	24
Filete de Lubina, Escalivada, Romesco.	
PULPO “BRASA”	24
Pata de Pulpo del Atlántico, Pure de Patatas, Pimentón Dulce y Picante, Escamas de Sal y Aceite Extra Virgen de Oliva.	
BOGAVANTE 500 gr. “BRASA”	40
De Maine (USA), Patata Horno, Mantequilla “Noisette”, Crème Fraîche, Limón.	

POSTRES

FLAN CON NATA	6
HELADO VAINILLA & CHOCOLATE	7
Caseros, Vainilla de Madagascar, Chocolate Guayaquil, Salsa Chocolate, Salsa Inglesa, Licor Ratafia.	
SORBETE LIMON “PIRIPÍ”	7
Añádele unas gotas de licor, cava, vodka, Limonciño tu eliges.	
CRÈME BRÛLEE	8
MIL HOJAS DE CREMA	8
Con Helado de Vainilla de Madagascar.	
TARTA DE QUESO “NEW YORK”	8
Con Helado de Vainilla de Madagascar.	
OBSESION DE CHOCOLATE	9
Receta Cedida por Jacquy Pfeiffer , Sébastian Canonne. Coulant de Chocolate de Guayaquil Trufas de Chocolate y Calvados Trufas de Chocolate Blanco y Coco Helado de Chocolate Agridulce de Guayaquil.	
15 minutos para prepararlo	

DELICIAS LIQUIDAS

CAFÉ IRLANDES	8
Expreso, Whisky “Jameson” y Nata Montada.	
CAFÉ ESCOCES	8
Expreso, Whisky “Dewar’s 12”, Helado Vainilla.	
ESPRESSO MARTINI	8
Café, Vodka “Ketel One”.	
MINI GIN TONIC “SEAGRAM’S”	7

ENTRANTES FRIOS

ESCALIVADA	12
Tapenade Queso Feta y Olivas Kalamata.	
BURRATA	14
Tallos Tiernos, Tomate Cherry Rama, Pesto.	
CARPACCIO PICAÑA MADURADA	18
Aceite Extra Virgen de Oliva	
Queso Grana Padano ,Alcaparrones, Piparra.	
STEAK TARTAR	20

ENTRANTES CALIENTES

PATATAS BRAVAS	7
Salsa Ranchera “Chipotle”, Alioli.	
CROQUETONA “JAMÓN”	Ud. 3
CROQUETONA “SETAS”	Ud. 4
FLORES ALCACHOFA	2 Ud. 10
Confitadas en Temporada y a la Brasa. Romesco y Virutas de Jamón Ibérico.	
PROVOLETA “MOZZARELLA”	9
Tomate Secos, Albahaca, Pan Tostado.	
HUEVOS ROTOS	12
Con Virutas de Jamón Ibérico.	
CANELONES “3 CARNES”	15
Receta de la abuela NINA	
Rellenos de 3 Carnes, Pollo, Ternera y Cerdo.	
RISOTTO “SETAS PORTOBELLO”	18
RISOTTO “3 QUESOS”	18
Mozzarella , Grana Padano, Gorgonzola.	
MEJILLONES “VAPOR”	12
Aceite de Oliva, Limón, Laurel.	
MEJILLONES “THAI”	14
Leche Coco, Cebolla Caramelizada, Jengibre, Citronela, Hojas Lima, Curry y Zumo de Lima.	
VIEIRAS “NEW ORLEANS”	4 Ud. 14
A la Brasa con Mantequilla, Ajo, Nuestra Mezcla de Hierbas, Queso Emmental, Queso Grana Padano, Chipotle.	
LANGOSTINOS JUMBO AJILLO	6 Ud. 18
Aceite de Oliva, Ajo y Guindilla.	
TORTILLA BACALAO “SIDREÍA”	14
CHORIZITOS “SIDRA”	12
Mini Choricitos Asturianos, Manzana Granny Smith, Sidra.	

PAELLAS “LLAUNA”

PAELLA “LLAUNA”	24
Calamar, Sepia, Langostinos, Mejillones y Vieiras.	
PAELLA “LLAUNA” NEGRO	24
Calamar, Sepia, Langostinos, Vicieras, Alioli.	
PAELLA “LLAUNA” BOGAVANTE	30
1/2 Bogavante, Vieras.	
PAELLA “LLAUNA” MONTAÑA	22
Butifarra “Angus” “Can Tomas”, Pollo Corral Setas Portobello, Alioli.	

PAN

PAN DE CHUSCO	2
PAN DE CHUSCO “TOMATE”	3
Tostado, Untado con Tomate de Colgar y Aceite Extra Virgen Oliva.	
PAN SIN GLUTEN	3

MENU CHULETÓN

ENTRANTES

Pan Chusco Tostado con Tomate de Colgar

Escoge 2 Entrantes de la Carta

SEGUNDO

CHULEÓN 1 kg ● 35 Oz

● Elige 1 Salsa, 1 Guarnición

POSTRE

Sorbete Limón o Tarta Queso “NY”

Flan con Nata o Crème Brûlée o Mini Gin Tonic

Precio por Persona **50** Mínimo 2 Personas



MAR Y MONTAÑA

BOGAVANTE & SOLOMILLO

500 gr ● 18 oz & 300 gr ● 11 oz

● Elige 1 Salsa, 1 Guarnición

80

OTRAS CARNES

BUTIFARRA “ANGUS”	15
100% Angus, Granja “Can Tomas” Girona.	
● Elige 1 Salsa, 1 Guarnición	
HAMBURGUESA “MADURADA”	20
250 gr., Pan de Brioche, Mayo, Lechuga, Tomate, Cebolla, Bacon, Queso Cheddar, Huevo Frito.	
● Elige 1 Guarnición	
COSTILLA CERDO IBERICO BBQ	24
A Baja Temperatura y a la Brasa, Glaseado con nuestra Salsa Barbacoa.	
● Elige 1 Guarnición	
COCHINILLO DE LA “TERRA”	20
A Baja Temperatura y Asado al Horno de Brasas, Pure de Patatas Casero, Demi-Galce con Setas Portobello.	
CODILLO DE CERDO IBÉRICO	23
A Baja Temperatura y Asado al Horno de Brasas, Pure de Patatas Casero, Demi-Galce con Setas Portobello.	
PECHUGA POLLO PAGÈS “ECO” BRASA	20
● Elige 1 Salsa, 1 Guarnición	
MILANESA POLLO PAGÈS “ECO”	20
● Elige 1 Salsa, 1 Guarnición	
MILANESA POLLO “NAPOLITANA”	24
Queso Mozzarella, Salsa de Tomate Casera, Jamón York	
● Elige 1 Guarnición	

10 % IVA INCLUIDO



CHRISTIAN'S

STEAK HOUSE

“PASSION” “FRESH” “QUALITY” “WARMNESS” “CASUAL”



SIMMENTAL BREED

Renowned for its perfect balance of tenderness and flavor. A
fine layer of fat gives it juiciness and milky and nutty notes.
Dry-Aged in our Cava for 30 Days.

CUTS FOR ONE

- Choose 1 Sauce and 1 Side Dish

ONGLET	Bucher’s Steak	350 gr • 12 oz	25
PICAÑA		350 gr • 12 oz	27
RIBEYE BONE IN		500 gr • 18 oz	40
FILET MIGNON		300 gr • 11 oz	45

CUTS TO SHARE

- Choose 1 Sauce and 1 Side Dish

RIBEYE BONE IN	1 kg	• 35 Oz	75
CHATEAUBRIUAND	600 gr	• 21 Oz	85
T-BONE	1 kg	• 35 Oz	85

STARTERS
COLD

ESCALIVADA	12
Traditional Catalan Dish of Roasted Red Bell Peppers, Eggplant and Onion Drizzled with Extra Virgin Olive Oil, Topped with Feta Cheese and Kalamata Olives Tapenade.	
BURRATA	14
On a Bed of Baby Greens, Vine Ripe Cherry Tomatoes and Pesto Dressing.	
CARPACCIO PICAÑA “DRY-AGED”	18
Drizzled with Extra Virgin Olive Oil, Grana Padano Cheese, Cappers and Pickled Mild Green Pepper .	
STEAK TARTAR	20

STARTERS
HOT

POTATOES “BRAVAS”	7
Deep Fried, Ranchera Sauce and Garlic Mayo.	
CROQUETTE IBERIAN HAM	Un. 3
CROQUETTE WILD MUSHROOMS	Un. 4
ARTICHOKES “GRILLED”	2 Un. 10
Drizzled Romesco Sauce and Topped with Shavings of Iberian Premium Ham..	
PROVOLETA “MOZZARELLA”	9
Sun-Dried Tomatoes, Basil and Toasted Bread	
EGGS “BROKEN”	12
French Fries, Topped with Shavings of Iberian Ham	
3 CANELONI “3 MEATS”	15
Grandma Nina’s Recipe. Beef, Pork, Chicken.	
RISOTTO “WILD MUSHROOMS”	18
RISOTTO “3 CHEESE”	18
Mozzarella , Grana Padano, Gorgonzola.	
MUSSELS “STEAMED”	12
MUSSELS “THAI”	14
Coconut Milk, Caramelized Onion, Ginger Lemon Grass, Kaffir Lime Leaves, Curry, Lime Juice.	
SCALLOPS “NEW ORLEANS” STYLE	14
Half Shell, Grilled with Butter, Garlic, Our Mix of Fesh Herbs, Emmental and Grana Padano Cheese and Touch of Chipotle.	
PRAWNS JUMBO “GARLIC”	6 Un. 18
Prawns cooked in olive oil with garlic and a hint of chili pepper, served piping hot.	
CODFISH OMELETTE “SIDRERIA”	14
CHORIZO “CIDER”	12
Accompanied Granny Smith Appel.	

PAELLAS “LLAUNA”

PAELLA “LLAUNA”	24
Calamari, Cuttlefish, Prawns, Scallops.	
PAELLA “BLACK”	24
Calamari, Cuttlefish, Prawns, Scallops, Squid Ink, Garlic Mayo.	
PAELLA “LOBSTER”	30
1/2 Lobster, Scallops.	
PAELLA “MOUNTAIN”	22
“Angus Beef” Sausage, Free Range Chicken, Portobello Mushrooms and Garlic Mayo.	

BREAD

BREAD “CHUSCO”	2
BREAD “TOASTED AND TOMATO”	3
Toasted, Spread with Tomato Coulis, and Drizzled with Extra Virgin Olive Oil.	
BREAD “GLUTEN FREE”	3

SIDE DISHES

HOUSE SALAD “SMALL”	6
CAESAR SALAD “SMALL”	6
FRENCH FRIES	5
BAKED POTATO	5
MASHED POTATO	5
ZUCCHINNI “GRILLED”	5
PADRON PEPPERS “DEEP FRIED”	6
RED BEET “GRILLED”	6
EGG PLANT “DEEP FRIED”	7
Drizzled with Sugar Cane Honey	
WHITE MUSHROOMS “GRILLED”	7
Drizzled with Olive Oil, Garlic, Lemon Juice, Parsley and Breadcrumbs.	
MAC & CHEESE	7
Macaroni Tossed with Creamy Cheddar Cheese Sauce.	

SAUCES

GARLIC MAYO “ALLIOLI”	4
CHIMICHURRI	4
RANCHERA “CHIPOTLE”	4
ROMESCO	4
PORTOBELLO VEAL DEMI-GLACE	5
BLACK PEPPER CORN SAUCE	5
DANNIS BLUE CHEESE SAUCE	5

FISH & SEAFFOD

COD LOIN	22
Deep Fried, Catalan Ratatouille in Tomato Sauce, Gratin with Light Garlic Mayo.	
BLACK SEA BASS “GRILLED”	24
On a Bed of Escalivada and Romesco Sauce.	
OCTOPUS LEG “GRILLED”	24
Mashed Potatoes, Sprinkled wit Sweet and Hot Paprika and Drizzled with Extra Virgin Olive Oil.	
LOBSTER “GRILLED”	40
From Maine, 500 gr./18 oz. Baked Potato, Butter “Noisette”, Crème Fraiche, Fresh Lemon.	

DESSERTS

FLAN	6
ICE CREAM VANILLA AND CHOCOLATE	7
Homemade, Vanilla from “Madagascar”, Chocolate from “Guayaquil”, Chocolate Sauce, Cream Anglaise, Drizzled with Walnut Liquor.	
LEMON SORBET “DRUNK”	7
Drizzled with Cava, Vodka, Lemon “Grappa” You Choose.	
CRÈME BRÛLEE	8
MILLE-FEUILLE “PASTRY CREAM”	8
Pastry Cream and Vanilla Ice Cream.	
NEW YORK CHEESE CAKE	8
Accompanied with Vanilla Ice Cream.	
CHOCOLATE LOVER’S OBSESION	9
Recipe Provide by Jacquy Pfeiffer , Sébastian Canonne. Guayaquil Chocolate Lava Cake Chocolate and Calvados Truffles White Chocolate and Coconut Truffles Chocolate Ice Cream from “Guayaquil”	
15 Minutes to by ready.	

LIQUID DELIGHTS

IRISH COFFEE	8
Espresso Coffee, Whisky “Jameson” and Heavy Whipped Cream.	
SCOTISH COFFEE	8
Espresso Coffee, Whisky “Dewar’s 12”, Vanilla Ice Cream.	
ESPRESSO MARTINI	8
Espresso Coffee, Vodka “Ketel One”.	
MINI GIN TONIC “SEAGRAM’S”	7

RIBEYE “BOIN IN” MENU

STARTERS

Catalonian Style Bread, Toasted and Tomato
Choose 2 Starters from Our Menu

MAIN COURSE

RIBEYE “BOIN IN” 1 kg • 35 Oz

- Choose 1 Sauce and 1 Side Dish from our Menu

DESSERTS

Lemon Sorbet or “NY” Style Cheese Cake or Flan
Crème Brûlée or Mini Gin Tonic

50

Price per Person - 2 Persons Minimum



SURF & TURF

MAINE LOBSTER & BEEF TENDER LOIN

500 gr • 18 oz & 300 gr • 11 oz

- Choose 1 Sauce, 1 Side Dish

80

OTHER MEATS

SAUSAGE “ANGUS”	15
Catalonian 100% Angus Beef, “Can Tomas” Farm.	
● Choose 1 Sauce and 1 Side Dish.	
HAMBURGUER “DRY-AGED”	20
250 gr./8,8 oz. , Brioche Bread, Mayo, Lettuce, Tomato, Onion, Crispy Bacon, Cheddar Cheese, Sunny Side Up Egg.	
● Choose 1 Side Dish.	
BBQ PORK RIBS	24
● Choose 1 Side Dish.	
ROASTED SUCKILING PIG “TERRA”	20
Sous Vide and Roasted, Mashed Potatoes, Wild Mushrooms Veal Demi-Glace.	
PORK KNUCKLE “IBERIAN”	23
Sous Vide and Roasted, Mashed Potatoes, Wild Mushrooms Veal Demi-Glace.	
CHICKEN BREAST “ECO” GRILLED	18
● Choose 1 Sauce, 1 Side Dish.	
CHICKEN MILANESE “ECO”	20
● Choose 1 Sauce, 1 Side Dish.	
CHICKEN MILANESE “NAPOLITANA”	24
Fresh Mozzarella, Tomato Sauce, Cooked Ham	
● Choose 1 Side Dish.	

10 % VAD/ TAXES INCLUDED