

SOCIABLE SHARING

Galician beef Gourmet Butchery	20/28
Galician Cecina ox, cured ham for 24 months	12/18
Cured 100% acorn-fed Spanish ham	18/26
Berrocal Manchego cheese, +18 months ageing	14
Catalina Santoña artisanal anchovies	3.5 each
Vôvem Russian salad	9/12
Potato omelette with organic eggs	9/12
Open omelette with crystal prawns	9/12
Chistorra Navarra sausage with home-made chips	12
Charcoal grilled Wagyu black pudding	12
Broken fried egg with cured ox ham, truffle oil and home-made chips	14
Broken fried egg with carabinero prawns, truffle oil and home-made chips	18

VÔVEM CROQUETTES

Cured ox ham	9/12
Oxtail	9/12
Carabinero prawns	9/12
Iberian rib teriyaki	9/12
Seaweed with Red Tuna Sashimi and kimchi	9/12

CARPACCIOS

Prawn and pistachio with kimchi mayo	16
Red tuna with lightly sautéed garlic and ponzu	18
Wagyu beef with salty vanilla ice-cream and olive oil caviar	18

HEALTHY VÔVEM

Avocado cannelloni with seafood stuffing	16
Cannelloni with rice, tuna, mango and avocado	16
Stracciatella di Bufala with strawberry, mandarin reduction and cured tomato	16
Vôvem salad	14
Charcoal grilled vegetables	14
Cream of celeriac with truffle vinaigrette, crunchy Iberian bites and charcoal grilled artichokes	14
Charcoal grilled cabbage with Cataline Santoña artisanal anchovies	16

VÔVEM COCAS

Foie gras and caramelised apple	18
Charcoal grilled lobster and leek	20
Wild mushrooms with quail eggs, Iberian ham and king prawns	16
Spicy tuna, citrus avocado cream and crunchy onion	17
Carabinero prawns and sea urchin with black garlic gel	22
Crispy chicken, ginger mayo, coleslaw and sweet chilli	14
Iberian rib with avocado and romesco	16

FRESHLY PREPARED TARTAR

Carabinero prawn and avocado with kimchi mayo	22
Classic red tuna	22
Tuna with cream of avocado and crunchy seaweed	22
Tenderloin done to your taste or with truffle mayo	26
Wagyu with quail egg, black garlic and truffle	32

RICE AND A TASTE OF THE SEA

Rice with seafood	18
Rice with steak at your choic	price steak + 10€ (min 2 pers)
Special rice with Wagyu and Lobster	58 p.p. (min 2 pers)
Fideuà with carabinero prawns and vegetables	20
Premium charcoal grilled cod with peppers	19
Loin of red tuna	26
Lobster suquet	24

VÔVEM MEAT SELECTION FROM OAK GRILL**FORE RIB (steak of 1.2 kg.- p.p. min. 2 pers)**

Spanish Angus Black beef (600g)	45
Friesian	35
Fleckvieh-Simmental	35
Galician	35
Basque Country Selection	35
Mingoblasco Dehesa Angus Black	38
Aberdeen Angus	38
Prussian Black	39

PREMIUM BEEF BY WEIGHT

Simmental	80
Certified Rubia Gallega	90
Red Finnish Ayrshire (WSC 18/19)	85
Old dairy cow	95
Ox	165
Spanish Wagyu	185

SIRLOIN (Entrecôte 250g / 400g.)

Friesian	22/27
Fleckvieh-Simmental	22/27
Galician	22/27
Basque Country Selection	22/27
Mingoblasco Dehesa Angus Black	24/29
Aberdeen Angus	24/29
Prussian Black	26/31
Jack's Creek Australia Black Angus (WSC 15'/16')	27/32
Nebraska USA premium Black Angus	28/35

TENDERLOIN (250g)

Beef avileña-Charolais	29
Fleckvieh-Simmental	28
Galician	29
Angus Uruguay	29
Angus Black USA premium Nebraska	34
Rubia Gallega ox	36
Spanish Wagyu	65

TOMAHAWK (1,2 kg.)

Vôvem premium beef selection	75
Jack's Creek Australia Black Angus (World's best steak producer 2015/2016)	95

RIBEYE (500 g.)

Vôvem premium beef selection	55
Jack's Creek Australia Black Angus (World's best steak producer 2015/2016)	75

WAGYU CORNER

Spanish Black (300 g.)	85
Pure breed Japanese black (300 g.)	175
Low temperature rib top with truffle purée	34
Burger	26

HEAVENLY LUST (ask for availability)

Golden tomahawk from Spanish Wagyu (1.2 kg)	395
Premium selection golden chateaubriand	115

OTHER MEATS

Vôvem burger	20
Charcoal grilled free range chicken with baked tomato, spinach and mushrooms	18
New Zealand lamb chops	26
Castro González 100% Iberian shoulder steak (presa) (500 g.)	26

SIDE DISHES

Home-made chips	6.5
Green salad with red onion	6.5
Spinach with cream	6.5
Padron peppers	6.5
Green asparagus	7.5
Charcoal grilled artichokes	7.5
Baby potatoes	7.5



DESSERTS

Home made Ice Creams 7.5

Cheesecake 7.5

Apple and Yuzu 7.5

Mille-feuille with cream of dulce de leche 7.5

Molten 60% chocolate cake and mango sorbet 7.5

Cream of almonds and baked peach 7.5

Seasonal fruit and sorbet timbale 9.5