

ΚΟΠΕΣ ΜΟΣΧΑΡΙ ανά κιλό CUTS OF BEEF per kilo

Inside skirt black angus Αμερικής
Inside skirt black angus USA

Ελάχιστη κατανάλωση 250γρ
Minimum consumption 250g

Ribeye black angus Ουρουγουάης
Ribeye black angus Uruguay

Ελάχιστη κατανάλωση 250γρ
Minimum consumption 250g

Μοσχαρίσιο φιλέτο Γαλλίας
French beef fillet

Ελάχιστη κατανάλωση 200γρ
Minimum consumption 200g

Strip loin black angus Ουρουγουάης
Strip loin black angus Uruguay

Ελάχιστη κατανάλωση 250γρ
Minimum consumption 250g

ΣΥΝΟΔΕΥΤΙΚΑ SIDERS

Τηγανητή πατάτα με αφρό φέτας
French fries with feta cheese mousse

Πουρέ πατάτας με λάδι τρούφας
Potato purée with truffle oil

Πατάτα baby βουτύρου
Baby butter potato

Πράσινη σαλάτα
Green salad

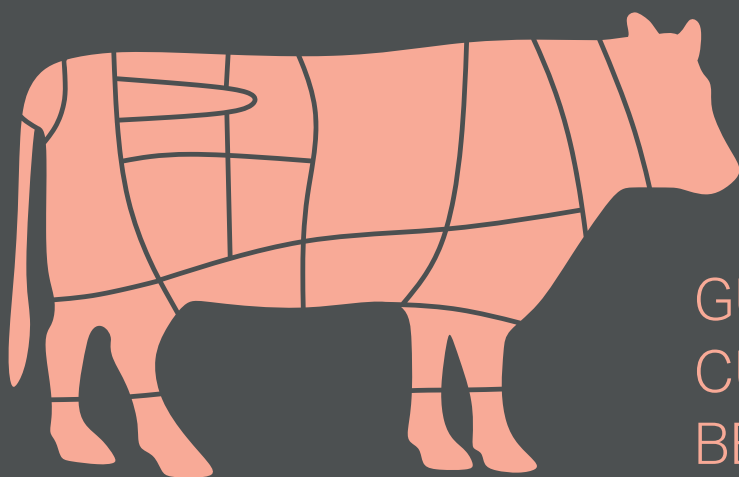
Λαχανικά σωτέ
Sautéed vegetables

ΣΑΛΤΣΕΣ SAUCES

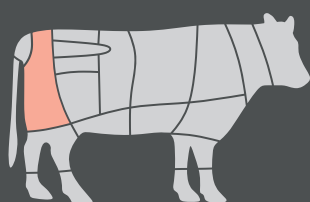
Πιπεράτη / Pepper

Μπεαρνέζ / Bearnaise

Jack Daniel's

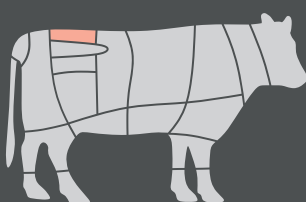


GUIDE CUTTING BEEF



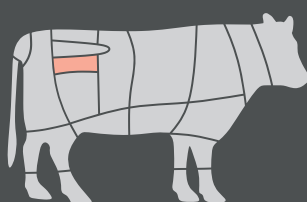
ROUND

Round cut is the area near the cow's hind legs. This area is very lean and tough meat.



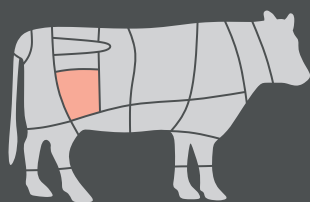
SIRLOIN

Sirloin steak is cut from the sirloin, the subprimal posterior to the short loin.



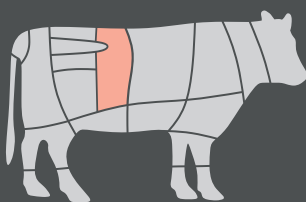
TOP SIRLOIN

Sirloin steak is cut from the sirloin, the subprimal posterior to the short loin.



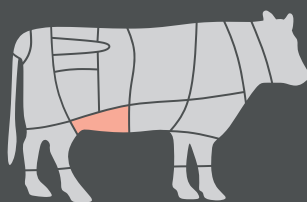
BOTTOM SIRLOIN

Bottom sirloin steak is cut from the back of the animal below top sirloin and above the flank. Bottom sirloin is less tender.



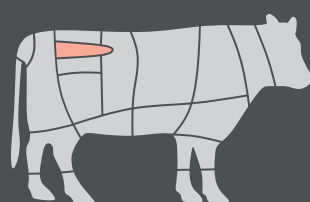
SHORT LOIN

Short loin is cut of beef that comes from the back. It contains part of the spine and includes the top loin and the tenderloin.



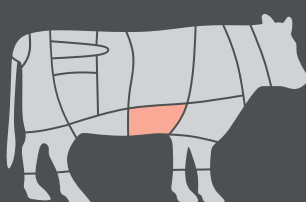
FLANK

Flank steak is a cut taken from the abdominal muscles of the cow. Is known for its bold flavor and chewiness.



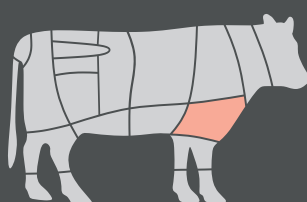
TENDERLOIN

Tenderloin refers to the psoas major muscle ventral to the transverse processes of the lumbar vertebrae



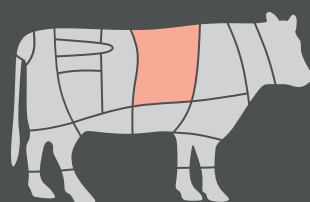
PLATE

Beef plate, is the source of short ribs is the first 7 ribs, and it's found near the abdomen. Tend to be a little tougher.



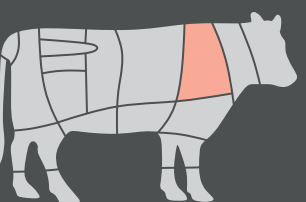
BRISKET

Brisket is the steer's breast. Beef brisket is usually tough and contains a substantial amount of fat.



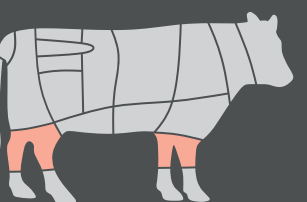
RIB

Rib section comprises ribs 6 through 12. Ribs have lots of flavor and marbling.



CHUCK

Meat from the chuck primal cut is from the cow's shoulder. It's a tougher cut of beef.



SHANK

Shank is the leg portion of a steer or heifer. Constant use of this muscle by the animal, it tends to be tough, dry, and sinewy.