

MORE THAN 180 DAYS OF GRAIN FATTENING

PASTURE-FED



Ribeye

Striploin

Shortloin

Tenderloin

CHOOSE 5
STEPS OF STEAK
TEMPERATURES

RARE
MEDIUM RARE
MEDIUM
MEDIUM WELL
WELL DONE



SYNDICATE
SPECIAL STEAK

MAKING PRIME
30 min

800
per 100g

steak of the highest marble score beef, fore rib of BLACK ANGUS. 200 days of grain fattening. It's known for centuries because of its exceptional tenderness and flavor.

Recommended steak temperatures: **MEDIUM**

A shot of Jack Daniel's Gentleman Jack as a complement



NEW YORK

MAKING PRIME
25 min

700
per 100g

steak of highest marble score beef, fore rib of BLACK ANGUS. 200 days of grain fattening.

Recommended steak temperatures: **MEDIUM RARE, MEDIUM**



PORTERHOUSE

MAKING PRIME
40 min

500
per 100g

chilled HEREFORD beef. Short loin. Wet ageing for 21 days
Combines two steaks:
New York and Filet mignon divided with the T-bone

Recommended steak temperatures: **MEDIUM RARE, MEDIUM**



FILET MIGNON

1450
250/80/70g

BLACK ANGUS beef cuts. Known tenderness, juiciness and incomparable beefy flavor. Served with bacon, black beans and mix salad.

Recommended steak temperatures: **MEDIUM RARE, MEDIUM**



RIBEYE

1550
300/80g

BLACK ANGUS beef. Fore rib

Recommended steak temperatures: **MEDIUM**



NEW YORK

1400
300/80g

BLACK ANGUS beef. Fore rib

Recommended steak temperatures: **MEDIUM RARE, MEDIUM**

* All steaks are served with mix salad and grilled corn

180 DAYS OF GRAIN FATTENING



Top blade

Flat iron

Chuck

CHOOSE 5
STEPS OF STEAK
TEMPERATURES

RARE
MEDIUM RARE
MEDIUM
MEDIUM WELL
WELL DONE



TOP BLADE

400
per 100g

FLAT IRON

400
per 100g

CHUCK ROLL

400
per 100g

HEREFORD beef
Most tender part of the
chuck. Known for its sweetish
taste and unique shape with
radiate fibers around the small
tendon in the middle

Q25
per 100g

HEREFORD beef
Chuck section.
It's tenderness is slightly
inferior only
to the legendary tenderloin

Q25
per 100g

HEREFORD beef
Lower neck section.
Chuck roll is usually called a
cousin of the Ribeye steak due
to its texture. But this steak is
not so fatty and features richer
beefy flavor

Q25
per 100g

Recommended steak
temperatures: **MEDIUM**

Recommended steak
temperatures: **MEDIUM**

Recommended steak
temperatures:
MEDIUM, MEDIUM WELL

IN STEAK WE TRUST!



* All steaks are served
with mix salad and grilled corn

SIDE DISHES

**FRIED POTATOES
WITH MUSHROOMS**

320
250g

**BAKED POTATO
WITH ROSEMARY**

200
150g

GRILLED VEGETABLES
eggplant, sweet peppers,
zucchini, cherry tomatoes,
onions

230
200g

**STEAMED
BROCCOLI**

220
150g

BLACK BEANS

220
150g

GRILLED ASPARAGUS

300
150g

SAUCE ⁷⁰ 50g

**BLACK PEPPER
BBQ SAUCE
DEMI GLACE
CREAMY MUSHROOM SAUCE
MUSTARD
AMERICAN SALSА**



**RED DRY WINES
RECOMMENDED TO
COMPLEMENT PRIME CUTS:**

Butterfly Ridge, Shiraz Cabernet
(Australia), Undurraga, Carmenere
(Chile), Cotes du Rhone Belleruche
M.Chapoutier (France)