

# LOYAL

RESTAURANT

Our kitchen has no boundaries, or rather it has them all!

"No rules limit our creativity and inspiration. Free to unleash our true selves, it has allowed us to explore the depths of our culinary imagination and craft dishes that touch the hearts and souls of our Guests."

The harmony between ingredients is fundamental to every dish!

# STARTERS

TARTARE DI FILETTO	12
Served with Cocktail Sauce, grain Mustard, Bread croutons and Blueberry glaze	
TARTARE DI FILETTO with Truffle	18
Raw Knife-cut beef served with Fresh Black Truffle	
TARTARE DI FASSONA	12
Fassona knife-cut beef with capers, lemon and quail egg yolk	
SASHIMI DI FILETTO	13
Fine Slices of Tenderloin served with grilled Foie Gras and Blueberries	
AFFETTATO DI IBERICO	18
Platter of Iberian cured meats: Pata Negra ham, salami and fillet	
MARROW TARTARE	15
Baked bone marrow au gratin with breadcrumbs, thyme and Japanese Panko breadcrumbs accompanied by Fassona beef tartare with caper and lemon	
DEGUSTAZIONE FASSONA	22
Beef tartare with capers, lemon and sweet and sour red onion Foie gras on a bed of Fassona beef with blueberry glaze Creamy Philadelphia cream cheese wrapped in carpaccio and truffle Beef tartare with cocktail sauce and grain mustard. Recommended for 2 people	
PATA NEGRA	16
Prized Spanish Iberico ham, aged 24 months	
EMPANADAS MISTI	9
Meat, ham and mozzarella, provola cheese and mushroom panzerotti	
PERLE DI PATA NEGRA	9
Knife-cut Pata Negra ham in pearls of milk and cheese, wrapped in typical Japanese breadcrumbs Panko	
ROSSO DI MAZARA	13
Red shrimp carpaccio from Mazara del Vallo with lemon soy molecular caviar on a bed of Apulian burrata cheese	
LOYAL SALMON	15
Marinated Salmon in red beetroot, served with Philadelphia soft cheese	
LOYAL VEGETARIAN	12
Cardoncelli mushrooms, broccoli, Brussels sprouts and Mascarpone cheese and Parmesan sauce	

## Novità EXOTIC LOYAL

*Served with a side dish of your choice*

- FILETTO DI CINGHIALE** *Germania* 22  
Particolarmente gustosa e corposa, grazie alle sue possenti note di bosco che donano grande personalità.
- FILETTO DI STRUZZO** *Sud Africa* 32  
Taglio pregiato di carne esotica incredibilmente magra dal sapore delicato con un retrogusto dolce.
- FILETTO DI RENNA** *Russia* 39  
Al gusto è saporita e delicata, dalla consistenza leggermente superiore al manzo priva di retrogusto selvatico.
- FILETTO DI CANGURO** *Australia* 26  
Tra le carni rosse più sane al mondo, dal sapore eccellente con una nota leggermente selvatica.
- FILETTO DI CERVO** *Nuova Zelanda* 29  
Eccelle nella qualità dei suoi valori nutrizionali dal sapore delicato, leggermente dolce ed erbaceo.
- FILETTO DI ZEBRA** *Nuova Zelanda* 39  
Carne magra dal gusto delicato che stupisce per morbidezza e lascia un lieve retrogusto di selvatico.

## LOYAL KITCHEN

*Served with a side dish of your choice*

- LOYAL BEEF** 28  
Argentine fillet cooked at low temperature, on bread crouton  
Served with grilled foie gras and Malbec Argentinean sauce
- MERLUZZO ALASKA** 20  
Cod fillet wrapped in Pata Negra ham, baked, served on asparagus and creamy vegetable sauce.
- BAKED LOBSTER** 20  
Baked Canadian lobster with mozzarella cheese flavored with thyme
- BURGER CRISPY PATA NEGRA** 18  
Angus burger with Pata Negra, lettuce, tomato, Loyal BBQ sauce  
Provola cheese, served with French fries.
- VEGAN BURGER** 12  
Vegetarian burger, mixed salad, carrots and zucchini; served with French fries

*Some products on the menu may be frozen.*

# LOYAL GRILL

*Served with a side dish of your choice*

<b>LOMO</b> Argentinian Fillet (Tenderloin)	28
<b>RIBEYE</b> Argentine Ribeye Steak	26
<b>CONTROFILETTO</b> Uruguayan Strip Loin Steak	22
<b>ENTRAÑA</b> Canadian skirt steak	26
<b>BEEF VACIO</b> Argentinian Flack Steak	22
<b>BEEF ASADO</b> USA Black Angus Boneless Chuck Steak	26
<b>COSTATA</b> 45 Days Dry-Aged, Spain	28
<b>PICANHA</b> Argentinian Sirloin Cap	22
<b>T – BONE</b> Dry Age 45 Days, Spain <i>Recommended for 2 people</i>	68
<b>TOMAHAWK</b> Irish Bone-In Ribeye <i>Recommended for 2 people</i>	68
<b>RACK OF LAMB</b> Scottish Lamb Rack	25
<b>RIBS BBQ IBERICO</b> Pork ribs cooked at low temperature and seared on the grill, Served with BBQ sauce	16



Allergen's Menu

## for KIDS

BABY BURGER 10  
Burger with lettuce and tomato. Served with French fries.

PASTA AL POMODORO 8  
Penne with tomato sauce

## Side dish

FRIES 3,5

MASHED POTATOES 3,5

RUSSIAN SALAD 3,5

SPINACH 3,5

SALAD 3,5

## DRINKS

WATER 50CL 2

COCA COLA 4

ARANCIATA Lurisia | Italian Oranges 4

GAZZOSA Lurisia | Lemon of Amalfi(Naples) 4

SANGRIA Red By Glass 5

SANGRIA Red 1 liter 19

## WINE BY GLASS

WHITE From 5

RED From 5

PROSECCO Extra Dry 5

## BEER

MENABREA 33CL 4,8% vol | Biella Italia 4  
Pale lager from Biella with floral aromas and notes of herbs

QUILMES 34CL 4,9% vol | Argentina 4,5  
Delicate pale lager from Argentina with grains, fresh grass and floral notes

BUENOS AYRES 50CL 4,8% vol | Argentina 6,5  
Dark lager with notes of coffee, dark chocolate, caramel and nuts

