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| TO SHARE | ½ | ración |
| Cured acorn-fed Spanish ham (50/90gr) | 14,00 | 22,00 |
| Vovem Russian salad with prawns | 8,00 | 12,00 |
| Oxtail croquettes | 8,00 | 12,00 |
| Carabinero prawn croquettes | 8,00 | 12,00 |
| “Chistorra” from Navarra (pork sausage flavoured with garlic, salt and paprika) | | 12,00 |
| Grilled Wagyu black pudding with Padron peppers | | 12,00 |
| Dressed salad of lettuce hearts with tuna belly and anchovies | | 14,00 |
| Special House Salad | | 12,00 |
| Coeur-de-boeuf tomatoes | | 10,00 |
| VOVEM OMELETTES | ½ | ración |
| Potato with free range eggs | 8,00 | 12,00 |
| Txangurro (crab) with onion | 10,00 | 14,00 |
| GALICIAN BEEF GOURMET BUTCHERY | | |
| Smoked Bresaola, salted and dried (100 g) | | 10,00 |
| Cured Beef “Coppa” marinated and aged (100 g) | | 12,00 |
| Carpaccio salted and dried (100 g) | | 10,00 |
| Loin marinated and aged (100 g) | | 15,00 |
| Mixed plate of Vovem Gourmet Butchery (200 g) | | 22,00 |
| CARPACCIOS | | |
| Prawns and pistachio with Kymchee mayonese | | 16,00 |
| WAGYU beef with salty vanilla ice-cream and olive oil caviar and parmesan cheese | | 18,00 |
| COCAS | ½ | ración |
| Coca of Foie Gras with caramelized apple, salads and contrast | 10,00 | 16,00 |
| Coca of seasonal wild mushrooms with quail’s egg, cured Iberian ham and prawns | 10,00 | 16,00 |
| Coca of Anchovies with tomato and black garlic cream | 10,00 | 16,00 |
| Coca of Wagyu black pudding and caramelized onion | 10,00 | 16,00 |
| TARTAR | | |
| Tuna | | 16,00 |
| Steak (with or without fried egg) | | 24,00 |
| Simmental Premium with mustard ice-cream jams of lime and capers and powder of popcorn | | 26,00 |
| Wagyu with quail’s egg, black garlic and truffles | | 32,00 |
| STRAIGHT FROM THE FISH MARKET | | |
| Catalonian seafood and fish stew | | 18,00 |
| Grilled Cod or pil pil style with almonds and truffle | | 18,00 |
| Grilled Paddles of octopus with coal oil | | 18,00 |
| Grilled lion of tuna | | 24,00 |
| Grilled lobster with French fries | | 39,00 |
| Seafood of the day | | price according to market |
| PASTA AND RICE | | |
| Seafood rice cooked on a fire of oak wood | | 19,00 |
| Creamy rice with “Carabinero” prawns | | 19,00 |
| Grandma’s cannelloni | | 14,00 |
| DAILY SUGGESTION FROM THE CHEF (consult with our staff) | | |
| Artichokes chips | | 12,00 |
| Avocado cannelloni stuffed with seafood | | 14,00 |
| Tuna and Salmon bites with avocado tartar | | 16,00 |
| Burrata salad | | 16,00 |
| Octopus salad with powder of black olive | | 12,00 |
| Fried quails eggs with shrimps and essence of the truffle | | 12,00 |
| Salmorejo with anchovies and watermelon | | 12,00 |
| Ravioli with “Carabinero” prawns | | 18,00 |
| Wagyu beef tataki with Oporto and ponzu jam | | 26,00 |
| Surf and Turf VOVEM | | 26,00 |

OUR MEAT GRILLED ON AN OAK WOOD FIRE

Vovem Asador is pleased to offer our guests a selection of the best meat in the world, so they can enjoy a variety of different breeds. All of our beef is professionally cooked with care and respect, flavored with the aroma from the oak embers.

Vovem Asador has the appropriate refrigeration facilities for the meat to be properly matured which guarantees that the meat is always prepared at its finest moment.

| Rib-eye | Price per person (min 2 pax – 1,2 kg) | |
|---|--|-------|
| Angus Black National veal (600 grs.- 1 pax) | | 32,00 |
| Limousin beef | | 27,50 |
| Friesian Beef | | 28,50 |
| Avileña-Charolais veal | | 29,50 |
| Holstein-Simmental beef | | 32,50 |
| Fleckvich-Simmental beef | | 32,50 |
| Simmental National de Dehesa beef | | 38,50 |
| Galician beef | | 38,50 |
| Premium Simmental Beef | | 45,00 |
| Premium Rubia Gallega Beef | | 47,00 |
| Rubia Gallega Ox Beef | | 78,00 |

| Porterhouse | 250 grs. | 400 grs |
|--------------------------------------|-----------------|----------------|
| Limousin Beef | 18,50 | 23,50 |
| Friesian Beef | 19,50 | 24,50 |
| Avileña-Charolais veal | 19,50 | 24,50 |
| Holstein-Simmental beef | 20,50 | 25,50 |
| Fleckvich-Simmental beef | 20,50 | 25,50 |
| Galician beef | 21,50 | 26,50 |
| Simmental National de Dehesa beef | 21,50 | 26,50 |
| Premium Simmental Beef | 24,50 | 32,00 |
| Premium Rubia Gallega Beef | 24,50 | 32,00 |
| Premium American Black Angus Ox Beef | 27,50 | 35,50 |

| Fillet Steak | 250 grs. |
|--------------------------------------|-----------------|
| Avileña-Charolais veal | 25,00 |
| Friesian Beef | 25,00 |
| Fleckvich-Simmental beef | 27,00 |
| Galician beef | 27,00 |
| Premium American Black Angus Ox Beef | 35,00 |
| Berrenda Ox Beef | 39,00 |
| Rubia Gallega Ox Beef | 39,00 |

Roast rack of ribs

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| Grilled American Premium Black Angus | 20,00 |
| National Black Angus Veal roasted at low temperature a touch of coal | 18,00 |
| Wagyu roasted at low temperatura with a truffle pure | 28,00 |

GOURMET CORNER

| | 200 grs. | 300 grs. |
|--|-----------------|-----------------|
| National | 45,00 | 65,00 |
| Chilean from the Villarica Nature Park | 54,00 | 78,00 |
| Wagyu Japanese pure breed black (kobe) | 92,00 | 135,00 |

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| Rib-eye Special Vovem working cow per weight | 95€/kg |
| Rib-eye Special Vovem working ox per weight | 145€/kg |

OTHER SELECTED MEAT

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| Free range chicken, marinated in honey and rosemary | 16,00 |
| Malaga baby goat cooked in a wood fired oven (450grs) | 28,00 |
| Vovem Hamburger made from selected meat (250grs) | 18,00 |
| Premium Blonde Galician Beef Picaña (300grs) | 20,00 |

GARNISHES

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| Homemade chips | 6,50 |
| Green salad with red onion | 5,50 |
| Green asparagus | 9,50 |
| Padron peppers | 8,50 |
| Grilled artichokes | 9,50 |
| Mixed vegetable grill | 12,50 |

CHEESE BOARD

Vovem offers its customers a selection of the best cheeses in the world, ask our staff for information.

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| Premium Cheese Board Assortment of 7 cheeses (min 2 pax) | 19,00 |
| VÖVEM Cheese Board Assortment of 4 cheeses (min 2 pax) | 14,00 |