

STARTER

Pimientos de padrón Fried little green pepper	6
Dátiles con tocino Dates wrapped with bacon	6
Goat's cheese with thyme honey Tomato jam	11
Buffalo mozzarella Mediterranean vegetable salad	11
Tomato bruscetta San Daniele ham	15
Slices of veal's liver Corn salad, apple-onion sauce	13
Rillettes de salmon Salmon, steamed and pulled, roasted bread, onion, apple	15

SOUP

Bell pepper essence Crêpes roll	7
Goulash soup "Tauro"	8
Potato soup Black truffle, salsiccia	8

SALAD

Leaf lettuce Apple, roasted Californian nuts	8
Steakhouse salad Stripes of black-angus beef	13

PASTA

Potato gnocchi vegetariana	
Spinach, cherry tomatoes, mozzarella cheese	14
Tagliatelle with beef ragout	18
Linguine with black truffle	21

FISH

Salmon "supreme" with thyme honey	
Bell pepper, beans, parsnip chips	21
Fillets of sea bass	
Tomato – bread salad	19

MEAT

Calf's liver – Berlin style	
Onions, apple ragout, mashed potatoes	18
Breast of corn-fed chicken stuffed with spinach	
Potato gnocchi	21
Irish ox cheeks	
Brussels sprouts, mashed potatoes	23
Lamb nuts	
Bell pepper, beans, chorizo	23

BLACK ANGUS BEEF RIBS – around 400g

Braised beef ribs - marbled and high fat content piece of American Angus beef – tender and juicy.

with coleslaw

26

+++ THE WAGYU BREED – THE HIGHEST QUALITY +++

SPANISH WAGYU BEEF

Tauro presents as the first restaurant in Berlin

wagyu-steaks from Burgos

www.fincasantarosalia.com

With more than one hundred square meters of extension for each animal, facilities provided with musical thread, biodegradable beds, that we later use as organic fertilizer in the own lands, and a food that we ourselves elaborate with green fodder, flakes of cereals and organic wine of the own cellar as a natural source of antioxidants, among many other ingredients, our Wagyu animals, enjoy a special welfare in Finca Santa Rosalía.

If you want to know more please have a look: www.fincasantarosalia.com or www.youtu.be/BxKJX_SCtwc .

Wagyu Hanging Tender	200g	33
Wagyu Filet	200g	52
Wagyu Rumpsteak	300g	65

for 2 persons

Wagyu Flanke	450g	49
Wagyu Hanging Tender	400g	62

We are serving our wagyu-steaks carved.

STEAKS

BEST CUT – POMERANIA BEEF & VEGETABLE

200g black-angus rump steak, carved 21

Please choose your side dish: leaf spinach, shallots, tomatoes

Brussels sprouts – parsnip vegetable

duo of green beans

PRIME POMERANIA STEAK – DRY-AGED BEEF

Unique experience of taste. Steaks of highest quality. 4 weeks matured with bone. Marbling and tenderness like wagyu Kobe beef.

Rump steak 250g 22

Entrecote 300g 27

Fillet 200g 35

Prime rib-beef cutlet with bone	450g	42
Entrecote with bone, carved		

USA – NEBRASKA BLACK ANGUS BEEF

Rump steak 300g 34

Entrecote 350g 36

Fillet 220g 39

Best US steaks you can have !

FLANK STEAK

The flank steak is a beef steak cut from the abdominal muscles or buttocks of the cow. Flank steak is best when it has a bright red color. Because it comes from a strong, well-exercised part of the cow, it is best sliced against the grain before serving, to maximize tenderness.

Black Angus 450g 39

Tender flank from the best Spanish beef (www.fincasantarosalia.com) which gets one liter of best Spanish wine every day.

Wagyu, Burgos, Spain 450g 49

CULT IN THE USA

Hanging Tender, USA 400g 48

Hanger steak resembles flank steak in texture and flavor. This steak is usually the most tender cut on an animal, and is best marinated and cooked quickly over high heat (grilled or broiled) and served rare or medium rare to avoid toughness.

VEGETABLE & SIDE SALAD

Mediterranean vegetable	5	Brussels sprouts-parsnip	5
Duo of green beans	5	Mediterranean potato salad	5
Leaf spinach Shallots, tomatoes	5	Mixed side salad	6

SIDE DISHES

French fries	4	Herb butter	2
Sweet potato-French fries	5	Chili - tomato dip	3
Mashed potatoes	5	BBQ - smoke dip	3
Potatoes au gratin with cheese	5	Onion gravy	4
Tuscan potatoes with herbs	5	Sauce Béarnaise	4
Mashed potatoes with truffles	8	Pepper sauce	4

DESSERTS

Crème Brûlée with mango	7
Warm chocolate biscuit, cherry ragout – preparation time 20 minutes.	7
Cheese Cake lukewarm, home-made vanilla ice cream	8
Variation of dessert	9

WINE BY GLASS

white wine

Vieilles Vignes, Chablis, France	0,2l	9
Basa, Verdejo, Rueda, Spain	0,2l	7
Angellio, Verdejo, Spain	0,2l	7

rosé wine

Protos Rosé, Tempran., Rib d. Duero, Spain	0,2l	7
Footprint, Pinotage, South Africa	0,2l	7
Hole in the water, Sauvignon Blanc, Pinot Noir, New Zealand	0,2l	8

red wine

Diablillo, Tempranillo, Rioja, Spain	0,2l	7
Kaiken, Malbec, Mendoza, Argentina	0,2l	7,5
The Schmidt, Shiraz McLaren Valley, Australia	0,2l	8,5

APERITIV

Sherry dry, medium, cream	5 cl	5
Prosecco	0,1 l	5
Prosecco rosé	0,1 l	6
Prosecco Aperol	0,2 l	7
Aperol Spritz	5 cl	7
Martini bianco, rosso, extra dry	0,2 l	5
Campari soda/orange	0,2 l	8
Gin tonic	0,2 l	8
Wodka lemon, orange	0,2 l	8

PROSECCO, CHAMPAGNE

Prosecco Valdo	0,75 l	27
Prosecco Valdo Rosé	0,75 l	30
Llopart Reserva Brut Nature - biologic	0,75 l	39
Veuve Clicquot	0,75 l	69
Veuve Clicquot, rosé	0,75 l	75

SOFTDRINK

Cola ^{1,2,3,7} , cola light ^{1,2,3,4,7}	0,2 l	2,5
Lemon ¹ -,orange ^{1,2} -, elder ^{1,2} -lemonade	0,2 l	2,5
Bitter lemon ⁵ , tonic water ⁵ , ginger ale	0,2 l	2,5
Mineral water - classic	0,25 l	2,5
Mineral water - classic	0,75 l	6
Mineral water - silent	0,25 l	2,5
Mineral water - silent	0,75 l	6
Orange juice	0,2 l	2,5
Apple juice ^{1,2} , apple spritzer ^{1,2}	0,2 l	2,5
Banana nectar	0,2 l	2,5
Cherry nectar	0,2 l	2,5
Rhubarb juice	0,2 l	2,5
Maracuja juice	0,2 l	2,5
Tomato juice, bottle	0,2 l	2,5
Malt beer	0,33 l	3,5

BEER

Carlsberg, draft beer	0,3 l	3,5
Lübzer Pils, draft beer	0,3 l	3,5
Radler, beer with lemonade ^{1,2,3}	0,3 l	3,5
Wheat beer	0,5 l	5
San Miguel	0,33 l	4
Berliner Weiße, red or green	0,33 l	4
Pils, non alcoholic	0,33 l	3,5

HOT BEVERAGES

Cup of coffee	2,5
Cappuccino	3,5
Latte macchiato	4
Milk coffee	4
Espresso	2
Glass of tea	3
Hot chocolate	3,5

SPIRITS

Grappa 2cl

Vuisinar Nonino	3,5
Martin Codax Aguardente de Galicia	3,5
Orujo Belasco	2,5

Gin 2cl

Gordon´s Gin	2,5
Tanqueray	3
Tanqueray N°Ten	4
Bombay Sapphire	3,5
Hendrick´s	3,5
Finsbury Platinum	4

Rum 2cl

Havana Club 3 years	3
Havana Club 7 years ²	4

Wodka 2cl

Absolut	3
Moskowskaya	3
Smirnoff	2,5

Tequila 2cl

Tequila Silver	3
Tequila Reposado	3

Liköre 2cl

Amaretto Disaronno	2,5
Licör 43 ²	3

Havana Club Selección de Maestros	5
Bacardi Superior	2,5
Bacardi Gold ²	3,5
Bacardi Black ²	4,5

Baileys ²	3
Molinari Sambuca	3

Calvados 2cl

Papidoux fine	3
Papidoux 15 ans	4

Brandy 2cl

Cardenal Mendoza	4
Carlos I ²	3,5
Gran Duque de Alba ²	3,5
Lepanto	4
Osborne ²	3

Obstler 2cl

Pascall pear Williams	3
Pascall raspberry	3
Pascall plum	3
Pascall cherry	3

Cognac 2cl

Remy Martin VSOP	3,5
Hennessy VSOP	4

Herbs / bitters 2cl

Túnel Hierbas Dulces/Secas	2,5
Hierbas Ibicencas	3,5
Fernet Branca	2,5
Fernet Branca Menta	2,5
Ramazotti	2,5

Averna	2,5
Underberg	2,5
Jägermeister	2,5
Muli 68	2,5
Campari Bitter	2,5

WHISKY'S

Whisky's 4cl

Jack Daniels	5
Jim Beam	5
Johnnie Walker red label ²	6
Canadian Club ²	6
Jameson ²	7
Johnnie Walker black label ²	7
Tullamore Dew, Irish ²	8
Kilbeggan, Finest Irish Whisky ²	10

Bushmills, Single, Irish, 10y ²	7
Talisker 10y ²	8
Chivas Regal 12y ²	7
Cragganmore, Single, Scotch, 12y ²	9
Oban14y ²	9
Glenfiddich, Rich Oak 14y	9
Dalwhinnie 15y ²	10
The Glenlivet 15y ²	12
Glenfiddich 15y ²	10
Lagavulin 16y ²	12
Glenfiddich 18y	14

all prices in Euro, inklusive VAT.

1 with preservative	4 with sweetener	7 nuts
2 with colour	5 with quinine	
3 with caffeine	6 with antioxidant	