



# VACA NEGRA

## ARGENTIJS STEAK & GRILL CAFÉ

### WELCOME TO VACA NEGRA

Vaca Negra means Black Cow. It is a direct reference to the origins of the meat we serve. These Hereford and Black Angus cows are from Argentina and Uruguay, countries in which cattle breeding hasn't changed much over time.

### HEREFORD AND BLACK ANGUS BEEF: ALL NATURAL

For a period of 24-30 months, the cows live an all natural life at the hacienda's. They get to walk around and graze on parcels the size of our Dutch province Utrecht, without any human interference. No extra feeding, no added hormones or antibiotics, no giant stables, just cows and meadows. This way of breeding puts a much lesser strain on the environment, is cheaper and more animal friendly than the intensive kind. At two years of age, the cows are put down according to strict rules and regulations of the European Union and the USA Department of Agriculture.

Hereford and Black Angus beef is known for its excellent structure and taste. It is considered the best in the world.

### DRY AGING

Vaca Negra has a so-called 'Dry Aged Cabinet', in which we allow some of our meat to ripen and mature for three more weeks, due to a constant humidity (85%) and temperature (1-3 degrees). In consequence of this process, enzymes change the structure of the meat, leaving it extraordinary tender and tasteful. The meat in our Dry Aged Cabinet comes from Piet van de Berg.

### FRESH LOBSTER

You may have noticed our lobster tank when entering the restaurant. This tank contains mainly Canadian lobsters, between 5 and 8 years of age and with an average weight of 600 grams. Every now and then we also serve European lobster, known for its refined, slightly sweet taste. You'll recognize the European kind by their bluish color. Feel free to choose your own!

### HONEST AND PURE

Everything we serve (with the exception of very few ingredients) is fresh, homemade, and most of all: prepared with love.

### CHARCOAL GRILL

Our meat and fish dishes are prepared on an authentic, handmade charcoal grill. Want to see this 'giant barbecue', or meet our chefs? Ask our staff for a sneak peak in the kitchen.

### ENJOY YOUR EVENING AT VACA NEGRA

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IN CASE OF ALLERGIES, PLEASE ASK OUR STAFF ABOUT OUR SPECIAL MENU.

■ STARTERS		■ HOT DRINKS		DRINKS
<b>BREAD WITH GARLIC BUTTER</b>		<b>3,95</b>	<b>COFFEE</b>	<b>2,30</b>
<b>CARPACCIO</b>		<b>11</b>	<b>SPANISH COFFEE</b>	<b>6</b>
<b>STEAK TARTARE</b> chopped steak	100 gr	<b>11</b>	<b>IRISH COFFEE</b>	<b>6</b>
<b>CAZUELA</b>		<b>8</b>	<b>ARGENTINIAN COFFEE</b>	<b>6</b>
traditional Argentinian peasants' soup with potatoes, corn, beef and pumpkin			<b>THEE</b>	<b>2,30</b>
<b>SOPA DE CEBOLLA</b> onion soup		<b>6</b>	<b>FRESH MINT TEA</b>	<b>3,75</b>
<b>EMPANADAS</b> two warm patties with a beef or spinach and mozzarella filling		<b>8</b>	<b>ESPRESSO</b>	<b>2,30</b>
<b>ENSALADA DE CABRA Y HONGOS</b>			<b>CORTADO</b>	<b>2,30</b>
goat cheese salad with warm wild mushrooms		<b>9</b>	<b>CAPPUCCINO</b>	<b>2,60</b>
<b>ENSALADA CEASAR</b> ceasar salad with Parmesan cheese and croutons		<b>9</b>	<b>CAFE AU LAIT</b>	<b>2,60</b>
<b>ENSALADA CEASAR</b> ceasar salad with chicken or prawns		<b>11</b>		
			■ COLD DRINKS	
			<b>AQUA DE ZWOLLE</b> tap water (also for dogs ofcourse)	<b>GRATIS</b>
			<b>FRESH ORANGE JUICE</b>	<b>3,50</b>
			<b>CHOCOLATE MILK</b>	<b>2,50</b>
			<b>FRISTI</b>	<b>2,50</b>
			<b>APPLE JUICE</b>	<b>2,50</b>
			<b>COLA (LIGHT)</b>	<b>2,50</b>
			<b>FANTA</b>	<b>2,50</b>
			<b>SPRITE ET CETERA</b>	<b>2,50</b>
			■ HOUSE WINES	
			<b>HOYA DE CADENAS BLANCO</b> blend Chardonnay/Sauvignon/Macabeo	<b>3,75</b>
			<b>HOYA DE CADENAS RESERVA TEMPRANILLO</b> 100% Tempranillo	<b>3,75</b>
			<b>HOYA DE CADENAS ROSADO</b> 100% Bobal	<b>3,75</b>
			PLEASE ASK THE STAFF FOR OUR EXTENSIVE WINE LIST	
			■ BEERS	
			<b>HEINEKEN PUL</b>	<b>4,80</b>
			<b>HEINEKEN MEDIUM</b>	<b>3,45</b>
			<b>HEINEKEN SMALL</b>	<b>2,50</b>
			<b>HEINEKEN FLUITJE</b>	<b>2,30</b>
			<b>WIECKSE WHITE</b>	<b>3,25</b>
			<b>WIECKSE ROSÉ</b>	<b>3,25</b>
			<b>PALM</b>	<b>3,25</b>
			<b>CORONA</b>	<b>4,50</b>
			<b>DESPERADOS</b>	<b>4,00</b>
			<b>DUVEL</b>	<b>4,25</b>
			<b>WESTMALLE DUBBEL</b>	<b>4,25</b>
			<b>WESTMALLE TRIPEL</b>	<b>4,50</b>
			<b>AMSTEL RADLER</b>	<b>3,25</b>
			<b>AMSTEL RADLER 0,0</b>	<b>3,25</b>
			<b>AMSTEL MALT</b>	<b>2,50</b>
			<b>QUILMES</b> Argentinian ale	<b>3,75</b>
			■ FOREIGN	
			<b>BACARDI</b>	<b>3,75</b>
			<b>SMIRNOFF VODKA</b>	<b>3,75</b>
			<b>MALIBU</b>	<b>3,75</b>
			<b>PASSOA</b>	<b>3,75</b>
			<b>SAFARI</b>	<b>3,75</b>
			<b>CAPTAIN MORGAN</b>	<b>3,75</b>
			<b>TEQUILA</b>	<b>3,95</b>
			■ DOMESTIC	
			<b>BERENBURG</b>	<b>2,75</b>
			<b>YOUNG/OLD JENEVER</b>	<b>2,50</b>
			<b>BESSENJENEVER</b>	<b>3</b>
			<b>VIEUX</b>	<b>2,50</b>
			<b>JÄGERMEISTER</b>	<b>3</b>
			<b>APFELKORN</b>	<b>3</b>
			■ LIKEUREN	
			<b>LIMONCELLO</b>	<b>4,25</b>
			<b>GRAPPA</b>	<b>3,75</b>
			<b>CAMPARI</b>	<b>3,25</b>
			<b>LEGUI</b> Argentinian	<b>3,50</b>
			<b>SAMBUCA</b>	<b>4,25</b>
			<b>RÉMY MARTIN VSOP</b>	<b>4,95</b>
			<b>GRAND MARNIER</b>	<b>4,95</b>
			<b>TIA MARIA</b>	<b>4,75</b>
			<b>COINTREAU</b>	<b>4,75</b>
			<b>DRAMBUIE</b>	<b>4,70</b>
			<b>LICOR 43</b>	<b>3,75</b>
			<b>BAILEY'S</b>	<b>4,75</b>
			<b>DISARONNO</b>	<b>4,75</b>
			■ WHISKEYS	
			<b>JOHNNIE WALKER RED LABEL</b>	<b>4</b>
			<b>JOHNNIE WALKER BLACK LABEL</b>	<b>6,50</b>
			<b>JACK DANIELS</b>	<b>4,25</b>
			<b>BALLANTINE'S</b>	<b>4,50</b>
			<b>LAGAVULIN</b> served with a cigar	<b>9,50</b>
			■ PORT	
			<b>WHITE</b>	<b>3,50</b>
			<b>RUBY</b>	<b>3,50</b>
			<b>TAWNY</b>	<b>3,50</b>
			<b>10 YEARS</b>	<b>7,00</b>
			<b>SHERRY</b> dry/medium or sweet PX (delicious combination with desserts)	<b>3,75</b>
			■ GIN / TONIC	
			<b>MONKEY 47</b>	<b>7,00</b>
			<b>HENDRICK'S GIN</b>	<b>6,00</b>
			<b>BOMBAY SAPPHIRE</b>	<b>4,50</b>
			<b>FEVER TREE TONIC</b>	<b>3,95</b>
			<b>SCHWEPPES TONIC</b>	<b>2,50</b>



WE ALSO HAVE READING GLASSES AND VARIOUS BALMORAL CIGARS