

CARNISSAGE

*A heritage of Taste
a tribute to exquisite meat*

A unique experience that celebrates the world's culinary rarities.

A tribute to the highest quality meat, honoring its origins.

A homage to the tradition of my grandfather Martino and our family, who for over 70 years have been dedicated to sourcing the finest cuts. Today, with the same passion and commitment, we share them with the most discerning palates, celebrating the beauty of meat.



THE BEAUTY OF MEAT

CARNISSAGE

Tasting Menù

To Share

CARPACCIO CARNISSAGE

Finely sliced beef, with EVO oil, rocket, 36-month aged Parmigiano flakes, and lemon sauce ⁽⁷⁾

TACOS DI ANGUS

Soft tacos with Black Angus, guacamole, jalapeño sauce, and finger lime ^(1, 3, 6, 7, 9, 12)

MISO SPINACH 🍃

Baby spinach with miso dressing, truffle oil, 36-month Parmigiano, green apple and red currants ^(6, 7, 12)

La Carne

FILET OF RUBIA GALLEGA

Raised in Galicia, Spain

NEW YORK STRIP ARGENTINA

Raised in Argentina

Choose between

Carnissage fries

Mashed potatoes

Or

FILET MIGNON OF WAGYU

Raised in Australia

(in addition + 30 euro)

Dessert

TIRAMISÙ ^(1, 7)

One glasse of red wine accompanying the full tasting experience

PRICE · 80

Minimum for 2 People. This menu should be ordered for the entire table

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Bites & Street food

WAGYU CROQUETAS · 13

Golden croquette of béchamel with Wagyu ham salume ^(*, 1, 3, 4, 7, 9)

CARNISSAGE BEEF NUGGETS · 15

Beef croquettes served with confit tomato sauce ^(*, 1, 3, 4, 7)

MINI TOAST WITH PARMIGIANO & TOMATO SOUP · 14

Warm cheese mini toast served with tomato cream, scented with basil ^(1, 7)

MINI BURRITO · 23

Pulled Black Angus wrap with Manchego, truffle, and chimichurri emulsion ^(1, 7, 12)

ANGUS TACOS · 17

Soft tacos with Black Angus, guacamole, jalapeño sauce, and finger lime ^(1, 3, 6, 7, 9, 12)

GYOZAS OF WAGYU · 21

Japanese dumplings filled with Wagyu, shiitake, and Chinese cabbage, with Carnissage soy sauce ^(*, 1, 6, 11, 12)

MINI WAGYU BURGER · 26

Wagyu burger with cheddar, secret sauce, lettuce, and caramelized onions ^(*, 1, 3, 7, 10, 11)

Salumi & Cured Meats

WAGYU CAVIAR · 35

Spanish Wagyu salume, dry-cured for 8 months, served with savory panettone ^(1, 3, 7)

RUBIA GALLEGA CECINA · 22

24-month dry-aged Rubia Gallega beef, smoked over beechwood, with savory panettone ^(1, 3, 7)

JAMÓN IBÉRICO PATA NEGRA – 100% BELLOTA · 29

100% Bellota Iberian pig, raised free-range and fed on acorns. Served with pan de cristal and tomato ⁽¹⁾

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Raw Cuts

PICANHA DRY AGED · 30

70-days dry-aged picanha served with salt crystals and lime zest

CARPACCIO CARNISSAGE · 19

Finely sliced beef, with EVO oil, rocket, 36-month aged Parmigiano flakes, and lemon sauce⁽⁷⁾

TONNATA BY THE SPOON · 15

Beef tonnata with caper mayonnaise, toasted bread, and aromatic salad^(1, 3, 4, 7)

TARTARE CARNISSAGE · 19

Traditional tartare of Hereford tenderloin, finely minced with EVO oil, salt, pepper, carrot, and lemon⁽⁷⁾

HAND-CUT BEEF TARTARE · 25

Hand-cut Rubia Gallega tartare, lightly smoked, with EVO oil, walnuts, and egg emulsion^(3, 8)



Salads

MISO SPINACH · 15

Baby spinach with miso dressing, truffle oil, 36-month Parmigiano, green apple and red currants^(6, 7, 12)

GRILLED AVOCADO · 16

Grilled avocado with pico de gallo and aromatic mixed greens

KALE UMAMI · 14

Kale salad with secret sauce, herb croutons and Parmigiano^(1, 3, 7)

LEMON SALAD · 12

Marinated lettuce with Amalfi lemon infusion, cucumber sauce and pepper

ARTICHOKE SALAD · 14

Fresh artichoke salad with lemon and 36-month Parmigiano petals⁽⁷⁾

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Pasta

SPAGHETTI WITH TWO TOMATOES · 18

A tribute to Neapolitan tradition: spaghetti with two varieties of tomato, fresh basil, and extra virgin olive oil⁽¹⁾

RIGATONI WITH BEEF CARBONARA · 20

Short “rigatoni” bronze-cut pasta with beef carbonara and aged cecina crumble^(1, 3, 7)

BAKED MACARONI WITH CHEESE · 20

Oven-baked maccheroni with smoked ham and creamy Parmigiano sauce^(1, 7)

RUBIA GALLEGA RAGÙ · 21

Fresh egg pappardelle with Rubia Gallega beef ragù and 36-month Parmigiano^(1, 3, 7, 9, 12)

TAGLIOLINI WITH TRUFFLE AND CECINA · 26

Fresh egg-white tagliolini with black truffle and aged cecina crumble^(1, 3, 7)

Main

COTOLETTA DI WAGYU · 36

Wagyu cutlet Milanese style, with lime zest, sea salt flakes and saffron emulsion^(1, 3, 7)

CARNISSAGE BURGER · 28

Wagyu burger in a soft bun, secret sauce, cheese and caramelized onions^(1, 7, 12)

YUZU CHICKEN · 24

Chicken leg marinated with yuzu, lemongrass and Sichuan pepper, glazed with yuzu sauce^(6, 7, 12)

BLACK COD · 26

Alaskan black cod double-cooked, marinated 12 hours in sake and glazed with miso^(3, 4, 6)

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The Diet Behind Our Steaks

MARCHIGIANA – ITALY

Pasture and local grains, 1.5–2 years.
Tender meat, intense, distinctly Italian taste.

RUBIA GALLEGA – SPAIN

Pasture-fed with corn, 4–12 years.
Intense, mineral flavor.

SIMMENTAL – GERMANY

Alpine pasture then cereal-finished
(grain-finished), 2–5 years.
Fine marbling and delicate flavor.

BLACK ANGUS – USA

Grain-fed (corn & cereals), 1.5–2 years
Tender and juicy.

WAGYU – AUSTRALIA

Pasture and cereals over 300 days,
2.5–3 years.
Rich marbling and umami.

HEREFORD – ARGENTINA

Grass-fed Pampas, 2 years.
Lean, authentic taste.



Grill Signature
Cooked in our Jasper on fine charcoal

BONE-IN CUTS

MARCHIGIANA

Raised in Italy
30+ Days Aged

Ribeye Steak	(+/- 700g) · 89
New York Strip	(+/- 600g) · 75
T-bone	(+/- 1,2kg) · 145

SIMMENTAL BAVARESE

Raised in Germany
40+ Days Aged

Ribeye Steak	(+/- 700g) · 118
New York Strip	(+/- 600g) · 106
T-bone	(+/- 1,2kg) · 197

RUBIA GALLEGA

Raised in Spain · Aged +5 years
25+ Days Aged

Ribeye Steak	(+/- 700g) · 120
New York Strip	(+/- 600g) · 110
T-bone	(+/- 1,2kg) · 175

RUBIA GALLEGA

Raised in Spain · Aged +10 years
60+ Days aged · **Founder’s Reserve**

Ribeye Steak	(+/- 1Kg) · 270
T-bone	(+/- 1,2kg) · 290

BLACK ANGUS

Raised in Spain
40+ Days aged

Ribeye Steak	(+/- 700g) · 90
New York Strip	(+/- 600g) · 80
T-bone	(+/- 1,2kg) · 150
Tomawak	(+/- 1,5kg) · 260

WAGYU

Raised in Spain
45+ Days Aged

Ribeye Steak	(+/- 1Kg) · 290
T-bone	(+/- 1,2kg) · 330

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BONELESS CUTS

RUBIA GALLEGA

Raised in Galicia, Spain

Filet Mignon	(200g) · 39
Tenderloin	(300g) · 58
Chateaubriand	(600g x2p.) · 116

HEREFORD

Raised in Argentina

New York Strip	(200g) · 30
Ribeye	(300g) · 51
Filet Mignon	(200g) · 37
Tenderloin	(300g) · 54
Chateaubriand	(600g x2p.) · 108

BLACK ANGUS

Raised in Australia or Usa

Filet Mignon	(200g) · 56
Tenderloin	(300g) · 78
Chateaubriand	(600g x2p.) · 160

WAGYU

Raised in Australia
Halal Certified

Filet Mignon	(200g) · 72
Tenderloin	(300g) · 86
Double Ribeye	(500g) · 155

Pair your fillet with one of our signature sauce

On The Side

CARNISSAGE FRIES

Cut and cooked in a special fat blend
Classic · 8 With Truffles and Parmesan ⁽⁷⁾ · 14

MASHED POTATOES

Classic ⁽⁷⁾ · 8 With Truffles ⁽⁷⁾ · 14 With caramelized onions ⁽⁷⁾ · 8 With lime ⁽⁷⁾ · 9

VEGETABLES 🍷

Turnip greens · 9
Baked eggplant with oil and herbs ^(1, 7) · 9
Sautéed chard with pine nuts and raisins ⁽⁸⁾ · 9
Seasonal vegetables ⁽⁷⁾ · 9



Our Sauces

Relais Sauce ^(2, 3, 6) · 5
Relais de Paris butter sauce with black truffle

Pepper Sauce ^(7, 9, 10, 12) · 3
Four peppers (black, green, long, red), Demi glacé, cream, and white wine

Bérnaise ^(7, 12) · 3
Butter, egg yolk, tarragon vinegar, white wine, and shallot

Red chimichurri ⁽¹²⁾ · 3
Extra virgin olive oil, parsley, chili, shallot, garlic, oregano, paprika, and vinegar

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COVER CHARGE · 5

Prices in Euro, VAT included

Allergens: (1) Gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soy, (7) Dairy, (8) Tree nuts,
(9) Celery, (10) Mustard, (11) Sesame, (12) Sulphur dioxide, (13) Lupins, (14) Shellfish

Vegan. V

Cross-contamination of allergens during phases of preparation cannot be excluded. Fish served raw or not fully cooked is preserved and processed when fresh according with EC 853/ 2004 regulation. Kindly inform our colleagues about any of your allergies or intolerances. Based on local market availability some products are frozen or deep-frozen at the origin, the complete list is specified in the current page.

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