



RESTAURANTES®  
**Angus**



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**PUERTO MARINA**  
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Fuengirola  
Tel: 609 006 697

**ANGUS.ES**

#### ALLERGEN TABLE



If you have a food allergy please let any of our team know and we will be happy to advise on which dishes may be suitable.



CARNES A LA BRASA  
**STEAKHOUSE**



## TO START & SHARE

✓ **Roasted Red Pepper Hummus** | 8€ 🍴 🌱

Roasted red peppers hummus, EVOO & Pitta bread

✓ **Babba Ganoush** | 9€ 🍴 🌱

Cream of chargrilled aubergines with EVOO & Pitta bread

**La Picada** | 21€ 🍴 🌱 🍷

Sharing charcuterie and artisan cheese deli board  
served with house pickles and breads

**Argentinian Pasties** | 4€ 🍴 🌱 🍷  
**Ground Beef**

Ground beef, egg & olives with a touch of spice

**Menonita**

Chorizo criollo and mozzarella

**Pulled Beef**

Shredded roasted beef with provolone cheese

✓ **Cheese & Spinach**

Spinach & melted cheese

**Mixed Argentinian Pasties** | 14€  
Selection of 4 pasties of your choice

**Grilled Argentinian Sausage x2** | 8€ 🍴 🌱 🍷

**Grilled Black Pudding x2** | 8€ 🍴 🌱 🍷

**Grilled Chistorra Navarra x4** | 9€ 🍴 🌱

"ARBIZU" considered the best Chistorra in the world

**Mixed Grill Sausage** | 18€

Argentinian sausage, black pudding & chistorra "ARBIZU"

**Cecina de Wagyu** | 19€ 🍴

Cured Wagyu beef with truffle oil & Idiazabal smoked cheese

**Wild King Prawns & Avocado Cocktail** | 13€ 🍴 🌱 🍷

Old school classic served with smoked paprika &

Bourbon Marie Rose sauce

✓ **Provoleta in Iron Skillet** | 14€ 🍴

Melted provoleta cheese with tomato jam

**Grilled Veal Sweetbreads** | 14€

## SALADS

✓ **Seasonal Mixed Tomatoes Tartare  
with Smoked Bufala** | 14€ 🍴 🌱 🍷

Bufala, mozzarella, Maldon sea salt, EVOO & basil

**Chicken Caesar Salad** | 15€

BBQ smoked chicken, caramelized bacon & croutons



**Warm Cheese Salad** | 14€ 🍴 🌱 🍷

Tender mixed leaves with pomegranate, nuts  
crispy Filo & pomegranate molasses

**ANGUS Salad 2.0** | 13€ 🍴 🌱 🍷

Lettuce heart with Roquefort blue cheese,  
walnuts, apple & radish



**ANGUS Beef Sliders x3** | 12€ 🍴 🌱 🍷

Served on brioche with pickles & Bull sauce

**Jerky Croquettes x 6** | 12€ 🍴 🌱 🍷

Cured beef creamy croquettes with aioli

**Carpaccio ANGUS** | 16€ 🍴

Thinly sliced beef fillet with parmesan & rocket

**Steak Tartare** | 17€ 🍴 🌱 🍷

Traditional Angus beef tartare, served with toast | 100gr

**Pil Pil King Prawns** | 12€ 🍴 🌱

Sizzling wild king prawns with smoked paprika, chilli & garlic

**Vietnamese ANGUS Beef Rolls** | 13€

Marinated Angus beef, brisket lettuce rolls 🍴 🌱 🍷

## PREMIUM ANGUS BEEF STEAKS

### 1 CHOOSE YOUR FAVOURITE STEAK:

**SIRLOIN STEAK**

Tender yet succulent with a strip of juicy crackling  
300gr. | 24€ 500gr. | 29€

**ANGUS FILLET STEAK**

Lean & tender with a delicate flavour  
200gr. | 28€ 300gr. | 35€

**TOMAHAWK STEAK**

Famous center cut of a Rib Eye, grilled on the bone  
1300gr. | 78€

**ANGUS BEEF SAMPLER MIXED-GRILL** | 38€

Selection 3 best premium Angus beef cuts  
150gr. Sirloin steak - 100gr. Fillet steak  
150gr. Rib Eye steak

**RIB EYE STEAK**

Delicated marbled throughout for superb flavour  
300gr. | 29€ 500gr. | 38€

**T-BONE STEAK**

Legendary cut with fillet & sirloin, both in one steak  
800gr. | 54€

**COTE DU BOEUF**

Classic Rib Eye on the bone for full flavour  
1200gr. | 72€

**ANGUS CHATEAUBRIAND** | 59€

450gr. centre cut of slow grilled Fillet Mignon

### ANGUS CHALLENGE

58€

1KG Sirloin Steak + 1L Heineken Beer

1 Person + 1 hour = 1 Tshirt & your photo in our SM

### 2 CHOOSE THE COOKING POINT:



BLUE

RARE

MEDIUM RARE

MEDIUM

MEDIUM WELL

WELL DONE

### 3 CHOOSE YOUR GARNISH:

3,5€ each - First garnish included

**Baked Potato**

Alioli / Butter

**French Fries**

**Sweet Potato  
Wedges**

**Baby Potatoes**

Sauteed with rosemary

**Onion Rings**

**Side Salad**

**Truffled French Fries**

+1€ 🍴

With parmesan

**Corn on the Cob**

**Mushrooms**

### 4 CHOOSE YOUR SAUCE: +3€

**Green  
Pepper**



**Cream of  
Mushroom**



**Blue  
Cheese**



## OTHER MEATS

**Gourmet ANGUS Burger** | 17€

200gr grilled Angus beef with smoked  
cheddar, candied pancetta, tomato,  
red onion & Chimimayo served with French fries

**Braised Lamb Shank** | 19€

Red wine braised lamb shank with sautéed  
baby new potatoes

**Grilled Chicken Tagliatelle  
Alfredo** | 16€

**Iberian Pork Chop** | 21€

Chargrilled Iberian acorn fed pork served with  
baked potato

**Marinated Grill Chicken** | 17€

Lemon & thyme marinated 1/2 chicken boned,  
served with baked potato

**ANGUS Veal Milanese** | 21€

Crispy fried breaded veal, topped with sliced  
tomatoes & mozzarella, served with french fries

**Grilled Chicken Breast** | 16€

Served with baked potato

**BBQ Baby Back Pork Ribs** | 19€

Full rack of pork ribs glazed with Angus BBQ  
sauce & french fries

## FISH AND SHELLFISH

**Salmon in Papillote** | 20€

Fresh fillet of salmon with seasonal  
vegetables & new baby potatoes

**Chargrilled Octopus** | 24€

Served on a bed of sweet potato pure  
& green sauce

**Salmon & King Prawns**

**Tagliatelle with Vodka** | 18€

Bread, butter & Chimichurri service | 1,5€

VAT included