

ARGENTINE ANGUS BEEF

WE SELL THE BEST PREMIUM CUTS IN THE WORLD.



PREMIUM MEAT CATALOG



RIBEYE

Ribeye has the precise infiltration or marbling gives it a texture, flavor and tenderness that, without a doubt, give this Argentine cut a premium category.



FLANK

This exquisite Flank meat (Vacío) is found in the lateral area of the cows, between the ribs and the hip. Thanks to its location, it is an extremely juicy piece, of intermediate softness, and slightly fibrous. It is common that it has a membrane that when cooked leaves a crispy and very tasty crust.



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PICANHA

Picanha beef (Top of Rump) is its great juiciness and a unique flavor for being from an animal fed on pasture, the thick layer of fat that covers one of its sides al so provides a unique flavor.

TENDERLOIN

The Certified Angus Argentine Tenderloin is extremely tender and lean.

The versatility and distinctive taste of the grass fed cattle create an outstanding gastronomical experience. This cut from the cattle's loin is also known as Filet-Mignon.

TRIP TIP

The rump tail or Tri Tip is the elongated muscle that is cut from the entire rump. When its size is small, the meat is more tender.

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ESPIRITU PARRILLERO
THE REAL ARGENTINEAN GRILL



STRIPLOIN

Striploin (chorizo steak) is the firmer and tastier meat of the loin and has a small layer of outer fat that gives it the necessary touch of tenderness and flavor. This cut is very well balanced in flavor, juiciness and fat, so it can be said that it is perfect.

ROSE MEAT

The Rose Meat (Matambre) is a layer of meat that is removed from between the leather and the ribs of bovines. It is a flat meat with fat on one side.



OUTSIDE SKIRT STEAK

Outside skirt is located on the inside of the animal's ribs. It is a fibrous meat and is surrounded by a layer of fat. If cooked to perfection, it has an indescribable flavor and is very tender, it practically melts in your mouth.



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CHORIZO

Chorizo is a cured sausage. It is made from fresh pork meat which, through a careful manufacturing process, together with the qualities of the raw materials, determine the traditional quality of this product, in particular its characteristic flavor and aroma.

CHORIZO BOMBON

Chorizo Bombon is a cured small size sausage. It is Delightful Argentine Recipe made from fresh pork meat.

SWEET BLOOD SAUSAGE

The Blood Sausage (Morcilla) is the first type of sausage made from the slaughtered pig. The ground pork is mixed with pig's blood, along with seasonings.

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