

OCHO
PRESENTS

TARTARS

A CHRONOLOGY OF STEAK TARTAR

BY JAVIER CORTÉS

PROTO STEAK TARTAR

THE REFERENCES TO ELABORATE IT DATE FROM THE 19TH CENTURY, MENTIONED BY ALEXANDRE DUMAS AND JULES VERNE IN SOME OF HIS MOST FAMOUS NOVELS, THIS STEAK TARTAR CAN BE CONSIDERED THE MODERN FOUNDER OF THIS SAGA. ONE OF ITS CHARACTERISTICS IS LEMON JUICE AND THE ABSENCE OF EGG IN ITS PREPARATION.

24€

BEEFSTEAK À L'AMÉRICAINNE

MENTIONED IN AUGUST ESCOFFIER'S *LE GUIDE CULINAIRE* FROM 1903, IT CAN BE CONSIDERED THE MISSING LINK BETWEEN THE ORIGIN OF THIS DISH AND ITS CURRENT CLASSIC VERSION... OR AT LEAST WHAT IS CONSIDERED AS CLASSIC. EGG YOLK APPEARS, ON THE MEAT AND UNMIXED.

27€

STEAK TARTAR 1938

ALTHOUGH THIS RECIPE IS FROM ESCOFFIER AND DATES FROM 1903, IT IS DUE TO PROSPER MONTAGNÉ POPULARIZING IT IN 1938 BY INCLUDING IT IN THE *LAROUSSE GASTRONOMIQUE*. IT IS CHARACTERIZED BY REPLACING EGG YOLK WITH TARTAR SAUCE. THIS DISH WAS A SYMBOL OF THE BELLE ÉPOQUE, RIVALING IN PEDIGREE WITH OYSTERS AND CAVIAR.

27€

STEAK TARTAR PSEUDOCCLASSIC

ACCORDING TO A LEGEND, SOMETIME IN 1950/1960, A FRENCH CHEF RECOVERED THE RECIPE OF 1903 BUT WAS WRONG, AND EMULSIFIED THE EGG YOLK WITH THE OIL GIVING SHAPE TO THE IDEA WE HAVE TODAY OF WHAT A STEAK TARTAR SHOULD BE... TRUTH OR CONSEQUENCE?

27€

JAVIER CORTÉS' STEAK TARTAR

IN OCHO, JAVIER CORTÉS HAS DECIDED TO GIVE THIS DISH A TWIST WHILST RESPECTING THE GUIDELINES OF ESCOFFIER AND MONTAGNÉ.

IT GIVES PRIORITY TO MEAT AND AROMAS, PREVENTING EXCESS INGREDIENTS FROM CANCELING OUT THE RAW MATERIAL. TURNING THE EGG YOLK INTO A CREAM THAT IS SPREAD SEPARATELY ON THE TOAST.

28€

THE ARGENTINIAN EMPANADA

EMPANADA MENDOCINA 6 € EA.
MINCED BEEF, ONION, BLACK PEPPER,
CUMIN, OREGANO AND SWEET CHILLI
A: GLUTEN / GLUTEN FREE OPTION

EMPANADA CORDOBESA 6 € EA.
MINCED BEEF, ONION, POTATO, CARROT, HARD BOILED EGG,
OLIVES, RAISINS, BLACK PEPPER, CUMIN, SWEET CHILLI
A: GLUTEN, EGGS / GLUTEN AND EGG FREE OPTIONS

EMPANADA TUCUMANA 6 € EA.
HAND CUT MATAMBRE, ONION, GREEN ONION, HARD BOILED EGG,
CUMIN, BLACK PEPPER, SWEET AND SPICY CHILLI
A: GLUTEN, EGGS / GLUTEN AND EGG FREE OPTIONS

EMPANADA SANTIAGUEÑA 6 € EA.
MINCED BEEF, ONION, GREEN ONION, BLACK PEPPER, CUMIN,
AND LOTS OF SPICY CHILLI
A: GLUTEN / GLUTEN FREE OPTION

EMPANADA ÁRABE 7 € EA.
HAND CUT BLACK ANGUS FLANK STEAK, ONION, PEAR TOMATO,
LEMON JUICE AND LOTS OF BLACK PEPPER
A: GLUTEN / GLUTEN FREE OPTION

EMPANADA VEGETARIANA 6 € EA.
FRIED AUBERGINE, FRESH RED PEPPER, PEAR TOMATO, RED ONION,
CORIANDER, LIME JUICE AND A SEVEN PEPPER MIX
A: GLUTEN / GLUTEN FREE OPTION

**"THE EMPANADA IS
EATEN
WITH THE HANDS"**

THE VEGETABLE KINGDOM

TRADITIONAL HUMMUS 10 €
THE ANCESTRAL CHICKPEA PURÉ, 100% HOMEMADE WITH OUR SPECIAL TOUCH,
SERVED WITH PITA BREAD
A: GLUTEN, SESAME / GLUTEN AND SESAME FREE OPTIONS

AUBERGINE HUMMUS 10 €
OUR ARTISAN HUMMUS MADE LIGHTER THANKS TO THE ROASTED AUBERGINE,
SERVED WITH PITA BREAD
A: GLUTEN / GLUTEN FREE OPTION

ENSALADA OCHO 15 €
THE CLASSIC ARGENTINIAN "MIXTA"... BUT WITH NATURALLY CULTIVATED
LETTUCE, MARKET FRESH TOMATO, RED ONION, SESAME SEEDS, A TOUCH OF
CORIANDER, OLIVE OIL, SALT FLAKES AND A MÓDENA BALSAMIC REDUCTION
A: SESAME / SESAME FREE OPTION

ENSALADA JC 18 €
THE CHEF'S FAVOURITE... MARKET FRESH TOMATO, RED ONION, AVOCADO,
CORIANDER, LIME JUICE, SALT FLAKES, OLIVE OIL AND SPICY CHILI
NO ALLERGENS EU Nº 1169/2011

ROASTED AUBERGINE GUACAMOLE 22 €
ONE OF OUR STAR SALADS... COLD ROASTED AUBERGINE PREPARED IN A
GUACAMOLE STYLE, COVERED WITH AVOCADO, RED ONION, CHERRY TOMATO,
CORIANDER, SALT FLAKES, OLIVE OIL, LIME JUICE AND SPICY CHILI
NO ALLERGENS EU Nº 1169/2011

BUCKWHEAT TABBOULEH "A LA TURK" 22 €
A FLAVOUR BOMB... GLUTEN FREE BUCKWHEAT "COUS COUS", RED ONION, RED
PEPPER, RAISINS, CORIANDER, PEPPERMINT, SEVEN PEPPER MIX, OLIVE OIL,
LEMON AND LIME JUICE, ALL TOPPED WITH CINNAMON CARAMELISED ONION
NO ALLEGENS EU Nº 1169/2011

NINE LAYERS OF AUBERGINE 24 €
ONE OF OUR CLASSICS THAT WE CAN'T OMIT... LAYERS OF GRILLED AUBERGINE
INTERSPERSED WITH SLICES OF FRESH TOMATO, PISTACHIO "PESTO", CHERRY
TOMATO AND FRESH BASIL
A: NUTS

TIMBAL OF BLACK RICE AND CRISPY VEGETABLES 26 €
THIS YEAR'S PLATE ... RICE THAT'S NOT RICE, WOK VEGETABLES,
A YELLOW PEPPER SAUCE AND POTATO CRISPS
A: SOY / SOY FREE OPTION

"IDEAL FOR VEGANS,
VEGETARIANS AND PEOPLE
OF GOOD TASTE"

THE ARGENTINIAN GRILL

CHORIZO CRIOLLO 5 € EA.
GRILLED AND SERVED WITH CHIMICHURRI
A: GLUTEN, SULPHITES

MORCILLA 5 € EA.
GRILLED AND SERVED WITH OLIVE OIL
NO ALLERGENS EU Nº 1169/2011

SWEETBREADS 20 € 12 €
GRILLED AND DEGLAZED WITH LEMON 1 R. ½ R.
NO ALLERGENS EU Nº 1169/2011

GRILLED PROVOLONE 12 €
CRISPY ON THE OUTSIDE, CREAMY WITHIN...
A: LACTOSE

OUR STEAKS...

RIB EYE OF ARGENTINIAN BLACK ANGUS NO ALLERGENS EU Nº 1169/2011	45 € 500 GR.	PRICE KG. 90 €
SIRLOIN OF ARGENTINIAN BLACK ANGUS NO ALLERGENS EU Nº 1169/2011	32 € 400 GR.	PRICE KG. 80 €
RUMP OF ARGENTINIAN BLACK ANGUS NO ALLERGENS EU Nº 1169/2011	32 € 400 GR.	PRICE KG. 80 €
SKIRT OF ARGENTINIAN BLACK ANGUS NO ALLERGENS EU Nº 1169/2011	28 € 400 GR.	PRICE KG. 70 €
FLANK OF ARGENTINIAN BLACK ANGUS NO ALLERGENS EU Nº 1169/2011	24 € 300 GR.	PRICE KG. 80 €
SHORT RIB OF AMERICAN BLACK ANGUS NO ALLERGENS EU Nº 1169/2011	45 € 500 GR.	PRICE KG. 90 €

"AUTHENTIC ARGENTINIAN STEAK, DONE THE ARGENTINIAN WAY"

GARNISHES

TOMATO	8 €
MINI VEGETABLE WOK	14 €
ENSALADA OCHO BABY	8 €
FRIED POTATOES "OCHO"	5 €
FRENCH FRIES	5 €

THE WORLD OF DUCK

INGOT OF FOIE GRAS FERM'ADOUR 34 €
THE WORLD'S BEST FOIE GRAS, SIMPLY SEALED ON THE GRILL, SERVED WITH
HOMEMADE PLUM MARMALADE AND HOMEMADE TOASTS
A: GLUTEN / GLUTEN FREE OPTION

TERRINE OF TRUFFLED FOIE AL BRANDY 36 €
OUR FOIE GRAS FERM'ADOUR LOVINGLY COMBINED WITH TRUFFLE AND
BRANDY, AND BAKED IN THE OVEN. SERVED WITH A HOMEMADE
STRAWBERRY AND VANILLA MARMALADE AND HOMEMADE TOASTS
A: GLUTEN, SULPHITES / GLUTEN FREE OPTION

CARAMELISED DUCK SWEETBREADS "AL PIL PIL" 24 €
INITIALLY CONFITED IN THEIR OWN FAT, THEN FRIED WITH GARLIC AND
CHILLIES, FINISHED OFF WITH BROWN SUGAR
NO ALLERGENS EU Nº 1169/2011

HOMEMADE DUCK RAGÚ AND PEAR RAVIOLIS 28 €
COMPLETELY ARTISANAL. BATHED IN AN EMULSION OF BUTTER AND WHITE
TRUFFLE OIL... PLUS OUR SPECIAL TOUCH OF BLACK PEPPER AND LIME ZEST
A: GLUTEN, EGGS, SULPHITES

DUCK BREAST A LA CORTÉS 36 €
FRIED TO YOUR LIKING IN IT'S OWN FAT, AND SERVED WITH PEAR IN WINE,
CLOVE AND CINNAMON SYRUP, BLUEBERRIES AND SWEET POTATO FRIES
A: SULPHITES

TATAKI OF SPICED DUCK BREAST 36 €
SERVED WITH FRESH RASPBERRIES FILLED WITH FOIE GRAS, AND A WARM
REDUCTION OF FONDILLÓN
A: SULFITOS

DUCK BREAST EN CROÛTE ROYAL 77 €
DUCK BREAST FRIED IN SMOKED BUTTER, BRUSHED WITH ONION
MUSTARD, COVERED IN FOIE GRAS, APPLE AND SMOKED BACON, FINALLY
WRAPPED IN PUFF PASTRY AND FINISED IN THE OVEN... SERVED ON AN
APPLE PURÉ (FOR 2 PEOPLE)
A: MUSTARD, GLUTEN / GLUTEN FREE OPTION

"THE EXCELLENCE OF
FERM'ADOUR
AND OUR GASTRONOMIC
CRAZINESS TAKEN TO THE
EXTREME"

DESSERTS

BROWNIE WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE 10 €
MADE WITH 80% CHOCOLATE...WHAT´S NOT TO LIKE? UNIQUE IN IT´S CLASS...
A: GLUTEN, EGGS, NUTS, LACTOSE

CARROT CAKE 9 €
A SECRET FAMILY RECIPE FROM THE 1920S.
AS DIFFERENT AS IT IS SURPRISING
A: GLUTEN, NUTS, EGGS

QUINDIM 9 €
A BRAZILIAN DELICACY THAT WILL HAVE YOU DANCING TO A BATUCADA RHYTHM...
A: EGGS

NAPOLEÓN 12 €
SHEETS OF PUFF PASTRY, CREME PATISSIERE, RED FRUITS AND CHOCOLATE SAUCE. THE TIMID SHOULD ABSTAIN...
A: GLUTEN, LACTOSE, EGGS / GLUTEN FREE OPTION

CHOCOLATE-ALMOND CAKE WITH CHOCOLATE ICE CREAM AND CHOCOLATE SAUCE 12 €
OUR BEST GLUTEN FREE DESSERT!!!
A: ASK TO THE STAFF

PANCAKE WITH DULCE DE LECHE 11 €
THE ARGENTINIAN CLASSIC, ON AN XXL SCALE, BATHED IN A SAUCE OF DULCE DE LECHE AND BRANDY... SWEETER IS NOT POSSIBLE...
A: GLUTEN, SULPHITES, LACTOSE, EGGS

PANCAKE WITH APPLE 12 €
ALSO XXL, BUT FILLED WITH AN APPLE AND CINNAMON COMPOTE AND FLAMBÉED IN RUM... INCREDIBLE BUT TRUE...
A: GLUTEN, SULPHITES, LACTOSE, EGGS

FRUIT OF THE DAY 6 €
THE LIGHT DESSERT THAT SOME PREFER...
NO ALLERGENS EU Nº 1169/2011

CHEESE OF THE WEEK 12 €
YOU DON´T WANT SWEET BUT NEED SOMETHING TO END THE WINE WITH...
100 GR.
A: LACTOSE

“NOBODY BECOMES BITTER
BY A DESSERT...”

OCHO

MUCH MORE THAN AN ARGENTINIAN RESTAURANT

THE KITCHEN IS TIME.
IF YOU'RE IN A HURRY, DON'T COME OR DON'T
STAY

*

TO EAT IS AN ART AND A PRIVILEGE.
TAKE YOUR TIME, APPRECIATE WHAT YOU EAT.

*

COOKING IS AN EPHEMERAL ART THAT IS
CONSUMED WITH YOUR ENJOYMENT.

*

THANKS FOR
COMING AND
SEE YOU SOON!!!

*Javier Cortés-Perrin
David Perrin-Cortés*