

EL NACIONAL

LUNCH TIME BISTROT

Monday to Friday from 12h00 am to 2h00 but holidays

MENUS

Daily Special main course	15,00 €
Starter + Main course or Main course + Dessert	22,00 €
FORMULE 25	25,00 €
Starter + Main course + Wine glass	
Main Course + Dessert + Wine glass	
Starter + Main + Dessert	29,00 €

STARTERS 7,00 €

Daily Starter
Spinach Fritters & garlic mayonnaise
Spanish Ham « Croquetas » & Espelette paprika scented tomato sauce
Marinated Vegetables Antipasti

MAIN COURSES 15,00 €

Daily special, different every day
Or
Chargrilled El Nacional Argentine Angus rump steak, homemade french fries & green salad

DESSERTS 7,00 €

Today's dessert
Rice pudding
Chocolat mousse
Alfajores (A short bread pastry filled with special toffee from Argentina - 4 pieces)

For the Allergic Product list, please ask staff

BANK CHEQUES ARE NOT ACCEPTED AT EL NACIONAL THANK YOU FOR YOUR COMPREHENSION
Restaurant EL NACIONAL - 23 bis rue Rode - 33000 Bordeaux - France - TEL : 0556792276 / FAX : 09 59 84 27 64 / info@elnacional.fr

EL NACIONAL

TO HAVE A DRINK BEFORE DINNER

WATER, SOFT DRINKS & FRUIT JUICE

Natural mineral water: Abatilles Still/Sparkling 50cl/1l	4,50 € / 5,50 €
Water & Syrup Teisseire : Lemon, Strawberry, Grenadine, Minth, Almond, Peach	3,00 €
Fruit juice Granini : Apricot, Ananas, Orange, Grapefruit, Apple, Tomato	4,00 €
Coca-Cola, Coca-Cola Zero, Fuzze Tea Peach, Lemonade Ogeu, Orangina, Perrier	5,00 €
Fever-Tree Tonic Water : Premium Indian, Mediterranean, Premium Ginger Beer	5,00 €

BEERS

Stella Artois Draught Half 34cl / Pinte 50cl	5,00 € / 9,50 €
Leffe Blonde Draught Half 34cl / Pinte 50cl	5,80 € / 10,00 €
0,0 Alcohol Heineken Bottled	5,00 €

APÉRITIFS

Ricard 2cl / Suze 6cl	5,50 €
Martini / Lillet / Léonce 6cl	7,50 €
Fernet Branca-Coca / Whisky - Coca	10,00 €
Kir, Kir Médocain / Kir Royal 12cl	7,50 € / 16,00 €
Liquoreux white wine Amalaya <i>Torrontes-Riesling</i> 10 cl	8,00 €
Liquoreux white wine Cafayate <i>Torrontes</i> 10 cl	8,00 €
Pineau de Château de Beaulon 2000 (vieilli en fûts de Château d'Yquem 2000) 6cl	14,00 €
Pineau rouge de Château de Beaulon 5 ans 6cl	11,00 €
Porto Tawny 10 ans Quinta do Noval 6cl	12,00 €
Porto LBV Quinto do Noval 6cl	15,90 €
Coupe de Champagne Ayala Brut Majeur 10cl	16,00 €

COCKTAILS

Américano / Negroni	12,00 €
Spritz / Saint-Germain Spritz	12,00 €
Moscow Mule, London Mule, Carribean Mule	12,00 €
Caïpis, Mojitos, Ti-Punch	14,00 €
Margarita	14,00 €

GINs (4cl) & TONIC FEVER-TREE

London Beefeater	10,00 €
Bombay Sapphire	12,00 €
Hendrick's / Tanqueray / Sorgin / The Botanist	14,00 €
Monkey 47 / Sorgin Yellow	16,00 €



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APPETIZERS - BITS & BITES - STARTERS

PARA PICAR (Picar = Nibbling snacking....)

Chacarero home-made Salami & 24 months old Comte cheese	12,00 €
Home-made Paté en croûte	14,00 €
Home-made beef rillettes (beef paté)	14,00 €
Cold meats platter & Paté en croute (Paté en croûte, Salame Chacarero, Coppa Pastrami)	16,00 €
Jabugo 100% bellota Iberic Spanish cured Paletilla	24,00 €
Planche d'El Nacional (Antipasti, cold meats and many others to share)	26,00 €

Casual Snacking

Pimientos del padrón	8,00 €
Antipasti 	12,00 €
Beef Croquetas	12,00 €
Spanish Ham Croquetas	12,00 €
Spinach fritters & garlicky mayonnaise 	12,00 €
Empanadas Salteñas (Four small beef pies made in the same way that may elders did)	14,00 €
Home made gravad lax corvina fish with a pear, celery & dill vinaigrette	16,00 €
Tortilla de patatas to share (Traditional spanish potato omelette) 	16,00 €

« A LA PLANCHA » (SPECIALLY SELECTED PRODUCTS)

Home-made braised Pastrami & beef gravy	14,00 €
Chargrilled veal kidney	14,00 €
Mr. Christian Parra's Black pudding Entrée/Plat	14,00 € / 24,00 €
Garlicky Calamari	18,00 € / 28,00 €
Chargrilled king prawns	16,00 € / 28,00 €
Lemon scented chargrilled veal sweetbrads	29,00 € / 43,00 €

 *Vegetarian*

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MAIN COURSES

WINTER SALADS

Caesar salad « EL NACIONAL with alla milanese veal scalope	21,00 €
Gravad Lax corvina fish, potatoes & olive oil salad with a norway style sauce	23,50 €

HOMEMADE PASTA, RISOTTI & CIE

Home-made Fettuccine, tomato sauce, basil leaves and shaved parmesan 	18,50 €
Ricotta & spinach ravioli whit beef ragout 	24,50 €
Ñora mild pepper risotto & chargrilled scallops	25,50 €

FRESH FISH

Pan seared Codfish, chargrilled leeks & scallops scented veal jus	24,50 €
« A la plancha » Corvina fish, chargrilled onions, green peas & veal jus	26,50 €

THE BRASSERIE

Chargrilled chorizo sausage and mashed potatoes	18,50 €
Chargrilled Troyes Andouillette AAAAA and mashed potatoes	19,50 €
Black Angus beef Schnitzel from Argentina in two ways with fries & salad (the first nature, the second with a panseared egg)	26,00 €
Chargrilled veal kidney with garlic & parsley with mashed potatoes	26,00 €
Red wine braised beef cheek with a creamy and crispy polenta	29,00 €
Chargrilled veal chop, spinachs and mashed potatoes	36,00 €

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THE GRILL

A LA PARRILLA MEATS*

(A la Parrilla=CHARGRILLED LIKE AT HOME)

Patagonian organic Lamb's chops & confit garlic	28,00 €
Chargrilled Duck breast	28,00 €
Chargrilled beef Onglet (Thick skirt steak) 220 gr	29,00 €
Chargrilled Argentinian Black Angus breed skirt steak	36,00 €
Black Gascon's breed chargrilled pork chop	36,00 €
Argentinian Black Angus breed chargrilled Bife de Chorizo (boneless thick sirloin steak of Argentinian Angus beef)	41,00 €
Argentinian Black Angus breed chargrilled « Ojo de bife » (boneless thick rib-eye steak of Argentinian Angus beef)	49,00 €
Chargrilled bone-in rib eye « The EL NACIONAL'S classic one »(for two peoples)	92,00 €

DRY AGED BEEF SPECIAL SELECTION*

SOLD BY WEIGHT (1,2 KG MINIMUM)

30 Days Dry aged Bone in Simmental breed rib eye/ price by 1kg	118,00 €
45 Days Dry aged Bone in rib eye Chef's choice breed/ price by 1kg	130,00 €

***All our meats are served with a choice of: fries, green salad**

Side orders

Home made mashed potatoes	6,00 €
Chargrilled vegetables 🌿	6,00 €
Pimientos del padrón 🌿	6,00 €

Beef provenance: U.E. -UK- France - Argentine and Uruguay. 🌿 *Vegetarian*

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DESSERTS

Grandma's citrus scented rice pudding	8,00 €
Artisanals Ice-creams by La Compagnie des desserts (three parfums choice)	8,00 €
Tiramisu	8,00 €
Home made crème caramel custard with dulce de leche & whipped cream	9,00 €
Chocolate Mousse (Valrhona chocolat Guanaja 70%)	10,00 €
Lemon scented Cheese cake & red fruits coulis	10,00 €
Walnut shortbread alfajores, with « Dulce de leche » filling (4 pièces)	10,00 €
Semifreddo Crocante (Home-made ice cream with caramelized almonds & chocolate bites)	10,00 €
Café Gourmand d' El Nacional	10,50 €
Baba au Rhum with amarena cherries and whipped cream	12,00 €
Irish Coffee, French or Caribbean Coffee	14,00 €
Cheese Platter to share (Comté, St. Nectaire, Camembert et St. Maure de Touraine)	18,50 €

OUR ALFAJORES ARE ALSO SERVED ON TAKE-AWAY ON SIX	15,00 €
OR ON TWELVE PIECES	28,00 €

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DIGESTIFS

RHUMS

Havana Club Especial (Cuba) / Havana Selección de Maestros (Cuba) 4cl	10,00 € / 14,00 €
Diplomático Reserva (Venezuela) / Ryoma (Japon) 4cl	13,00 €
Millonario 15 ans (Pérou) 4cl	13,00 €
Santa Teresa (Venezuela) / Bumbu / Moko 4cl	14,00 €
Botran Reserva (Guatemala) / Opthimus (République Dominicaine) 4cl	15,00 €
Mount Gay 4cl	19,80 €
Zacapa 23 ans « Solera » / Zacapa XO Gran Reserva Especial 4cl	18,50 € / 35,00 €

TEQUILAS & MEZCAL

José Cuervo 4cl	12,00 €
Don Julio Reposado 4cl	14,00 €
Patron Silver / Patron Reserva 4cl	14,00 € / 16,00 €
Casamigos 4cl	17,00 €
Mezcal Los Javis Joven Salmiana 4cl	25,00 €

WHISKIES

Ballantines / Jack Daniel's 4cl	10,00 €
Glenlivet 15 ans 4cl	11,00 €
Akashi (Japon) 4cl	15,00 €
Jack Daniel's Single Barrel 4cl	15,00 €
Oban 14 ans / Balvenie Doublewood 12 ans 4cl	15,00 €
Moon Harbour Pier 1 ou 2 4cl	15,00 €
Bruichladdich Laddie Classic / Bruichladdich Port Charlotte 4cl	14,00 € / 16,00 €
Glenfiddich 12 ans / 21 ans 4cl	16,00 € / 21,00 €
La Alazana (Patagonia – Argentina)	36,00 €

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AFTER DINNER DRINKS

COGNAC, BAS ARMAGNAC

Cognac Château de Beaulon VSOP 4cl	14,00 €
Cognac Château de Beaulon XO 4cl	17,00 €
Cognac Château de Beaulon XO 1980 4cl	42,00 €
Cognac Tesseron Lot 76 XO 4cl	20,00 €
Cognac Tesseron Lot 53 XO 4cl	42,00 €
Cognac Tesseron Lot 29 XO 4cl	82,00 €
Cognac Delamain XO 4cl	18,00 €
Cognac Remy Martin « Louis XIII » Le cl	90,00 €
Bas Armagnac Darroze 12 ans 4cl	12,00 €
Bas Armagnac Darroze 95 Domaine 4cl	16,00 €
Bas Armagnac Darroze 92 Domaine 4cl	17,00 €
Bas Armagnac Darroze 90 Domaine 4cl	18,00 €
Bas Armagnac Darroze 89 Domaine 4cl	22,00 €
Bas Armagnac Darroze 87 Domaine 4cl	26,00 €
Bas Armagnac Laubade 1990 4cl	22,00 €
Bas Armagnac Laubade 1980 4cl	46,00 €

CALVADOS

Calvados Pays D'Auge 12 ans 4cl	14,00 €
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PORTO, PINEAU & EAUX DE VIE

Pineau Rouge 5 ans Château de Beaulon 8cl	11,00 €
Pineau de Château de Beaulon 2000 8cl	14,00 €
Porto Porto Tawny 10 ans Quinta do Noval 8cl	12,00 €
Porto LBV Quinta do Noval 8cl	15,90 €
Limoncello, Manzanita 6cl	7,00 €
Baileys, Get 27, Get 31, Menthe-Pastille 6cl	9,00 €
Chartreuse Jaune / Verte 6cl	12,00 €
Poire Williams 4cl	13,00 €
Poire Williams Morand 4cl	17,00 €