Hidalgo
AT HOME

OUR HOME DELIVERY SERVICE

We want to deliver the best quality dishes: this is why the kitchen team prepares each first or main course so that you can finish cooking in a few steps following the instructions included, or simply reheat them. The salads, appetizers and desserts are ready-to-eat.

ORDERING IS EASY!

Just call +39 0473 292 292 or via our new online shop www.byhidalgo.it. Reservations for late afternoon delivery must be made by 11:00 am.

DELIVERY OR COLLECTION

Delivery takes place in the late afternoon / evening. Every day, we plan the route based on the reservations: the exact delivery time is mutually agreed upon beforehand by telephone.
You can also pick up the dishes you ordered directly at the restaurant and receive a 5% discount. In this case, the hours are 11:00 am-2:30 pm and 6:00 pm-10:00 pm.

DELIVERY AREA

We deliver free of charge to the entire Burggrafenamt/Burggraviato from an order value of 50 Euro. To Bolzano/Bozen, Appiano/Eppan and Caldaro/Kaltern from an order value of 100 Euro.

FRESHNESS GUARANTEE

We prepare each dish individually with the freshest ingredients. For this reason, if stored correctly in the refrigerator, our specialties can be perfectly preserved for up to 24 hours without affecting the quality or taste. You can order today what you want to eat tomorrow for lunch or dinner without worries: the foods will be as good as freshly cooked, and you can allow yourself even more flexibility.

PAYMENT

If you order online, you can pay with Paypal or by credit card, while if you book by phone, credit card payment is accepted. In both cases, you can also choose to pay cash directly on delivery (if possible, we kindly ask you to prepare the exact amount).

SUSTAINABLE PACKAGING

We are particularly attentive to the health of our environment. This is why, whenever possible, we have opted for compostable containers in bagasse, a residue from the processing of sugar cane. We use plastic boxes because they are resistant to the high temperatures of the oven and microwave (up to 220° C). The latter are made of rPET, made up of 80% recycled material and also recyclable itself.

HIDALGO & AOMI

Otto Mattivi opened the grill restaurant Hidalgo in 1980 when he returned after a long stay in Argentina. The restaurant is a favourite of meat lovers and fine Mediterranean cuisine, even beyond the regional borders. In addition, since 2015, the Aomi restaurant has been creating culinary delights based on the tastiest meats in the world Wagyu and Kobe Beef, from Japan and South Tyrol. On our “Hidalgo at Home” menu, you will find specialties from both our restaurants.

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www.byhidalgo.it
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Hidalgo AT HOME

KEY

vegetarian vegan gluten-free*

The vegetarian, vegan and gluten-free dishes are marked with corresponding symbols.
See also note on gluten-free dishes below at the allergen note.

ready to eat warm in the oven/mirkowave heat/sauté on the stove

Likewise, three further symbols indicate whether the dishes are already ready for consumption
or whether they still need to be heated briefly in the pan or in the oven/microwave as described.
The dishes that are ready to be cooked in the oven/microwave are supplied in an ovenproof dish,
So you do not need any additional dishes.
Preheat the oven, finish cooking according to the instructions and enjoy.
Our steaks can of course also be pan-fried if necessary.
We have made sure that all dishes are ready in a short time
and with a few in a short time and in just a few steps.

ALLERGEN NOTE

If certain substances or products provocate allergies or intolerances to you,
we ask you to inform our staff when ordering. They will be glad to give you further information.
*The label "gluten-free" refers to dishes that are prepared without gluten-containing cereals. However, please note that gluten-containing flour is also processed in our restaurant kitchen. Upon request, we are happy to supply gluten-free certified, individually wrapped bread for baking. A list of all dishes and allergens is on file in our restaurant and available by e-mail upon request.

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READY TO EAT

This page summarizes all the dishes that are ready to eat.
They do not need to be heated.




FISH

INSALATONA WITH ROASTED PRAWNS — € 15
Mixed seasonal salad, buffalo mozzarella
by choice balsamico-olive-oil-dressing or lemon-olive-oil-dressing

SEA FOOD SALAD — € 15,5
Carots, lemon dressing

BIS OF HOME-SMOKEF CHAR FROM ULTEN VALLEY AND HOME-SMOKED SALMON — € 16
with cabbage salad, toasted bread and salted butter

MEAT

INSALATONA WITH ROASTED BEEF FILLET STRIPS(90G) — € 16
Mixed seasonal salad, buffalo mozzarella
by choice balsamico-olive-oil-dressing or lemon-olive-oil-dressing

BEEF CARPACCIO: KOBE BEEF & WAGYU SOUTH TYROL — € 18
Yuzu Sauce, japanese marinade, fermented vegetables, lavender flavored brioche-bread

BEEF TARTAR „HIDALGO“ STYLE | 180 G — € 24
Toast bread also gluten-free possible
Only toast bread
Made exclusively from beef fillet, capers, cocktail tomatoes, butter, toast

TATAR OF WAGYUBEEF (120G) — € 21
Toast bread also gluten-free possible
Only toast bread
Southtyrolean Wagyu and japanese Wagyu

PLANT BASED

MARINATED QUINOA — € 14
chia seeds, spelt, amaranth and tomatoes, avocado guacamole and fried "planted" chimichurry

INSALATONA WITH "PLANTED" CHIMICHURRY — € 15
Mixed seasonal salad,
by choice balsamico-olive-oil-dressing or lemon-olive-oil-dressing

vegetarian · vegan · gluten- free* · ready for consumption · heat stove · heat oven/mikrowave

Hidalgo
AT HOME

MENU DELIVERY SERVICE

ANTIPASTI

"AU GRATIN" OF ZUCCHINI FLOWERS — € 15
Stracchino cheese, buffalo mozzarella, tomato sauce, parmesan

BEEF CARPACCIO: KOBE BEEF & WAGYU SOUTH TYROL — € 18
Yuzu Sauce, japanese marinade, marinated vegetables, lavender flavored brioche-bread

MARINATED QUINOA — € 14
chia seeds, spelt, amaranth and tomatoes,
Avocado guacamole and fried "planted" chimichurry

SEA FOOD SALAD — € 15,5
Carots, lemon dressing

BIS OF HOME-SMOKEF CHAR FROM ULTEN VALLEY AND HOME-SMOKED SALMON — € 16
with cabbage salad, toasted bread and salted butter

BEEF TARTAR „HIDALGO" STYLE | 180 G — € 24
Made exclusively from beef fillet, capers, cocktail tomatoes, butter, toast
Toast bread also gluten-free possible
Only toast bread

TATAR OF WAGYUBEEF (120G) — € 21
Southtyrolean Wagyu and japanese Wagyu
Toast bread also gluten-free possible
Only toast bread

ARTICHOKES — € 16
Stuffed with Wagyu, served on a bed of peas

SALADS & DRESSING

INSALATONA WITH ROASTED PRAWNS OR "PLANTED" CHIMICHURRY — € 15
Mixed seasonal salad, buffalo mozzarella
With "Planted" Chimichurri vegetarian,without Mozzarella vegan

INSALATONA WITH ROASTED BEEF FILLET STRIPS — € 16
Mixed seasonal salad, buffalo mozzarella

BY CHOICE
Balsamico dressing or lemon-olive Oil dressing

SOUPS

BEEF CONSOMMÉ — € 8
Homemade veal-filled tortellini, carrots, zucchini

PUMPKIN CREAM SOUP — € 9

CHESTNUT CREAM SOUP — € 9

vegetarian · vegan · gluten- free* · ready for consumption · heat stove · heat oven/mikrowave

Hidalgo
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WARM STARTERS

BAKED CRÊPES "HIDALGO" **€ 14**
Radicchio and pine nuts

AUBERGINE PARMIGIANA **€ 16**

HOMEMADE PASTA SAUCES

These sauces can be used for pasta dishes. They come in a jar. We cook without preservatives. Can be kept unopened for 5 days. Each sauce comes with 220g spaghetti N5. Cooking time of the spaghetti is 10-12 min. Each pastasauce is calculated for 2 persons.

CONCASSÈ OF TOMATOES 300G **€ 14**

BEEF RAGOUT 300G **€ 18**

HOMEMADE MOUNTAIN BASIL PINE NUT PESTO 150G **€ 18**

Pesto must not be heated! Quality and flavor would be lost. Once the pasta is cooked, remove from heat, strain, return pasta to the pot and stir in sauce briefly, refine with olive oil as needed, the dish is ready.

LARDO-PATÈ FROM WAGYU HAM 150G **€ 18**

We supply this sauce exclusively portioned for 2 people. It must not be heated! Quality and taste would be lost. Once the pasta is cooked, remove from heat, strain, return the pasta to the pot and stir in the sauce briefly, the dish is ready.

BREAD & PARMESAN

HOMEMADE CROSTINI **€ 3**
Crispy bread, Mediterranean herbs and spices, olive oil

PARMIGIANO REGGIANO, DOP **€ 2,5**
24 months matured, in one piece, 100 G

vegetarian vegan gluten- free* ready for consumption heat stove heat oven/mikrowave

Hidalgo
AT HOME

OUR STEAK SPECIALITIES 1|2

Here we present our special meat rarities for connoisseurs & connoisseurs. All steaks, except the Wagyu, which we deliver raw, we grill with crust in our Hidalgo Beef Grill. At home, the steaks can then be briefly fried again in a pan until they are cooked to the desired level. Or you can put them in the oven for the time indicated, together with the tray provided. The indicated grams refer to the raw product.

SIDE DISHES

A side dish of your choice is included with every steak. If you choose a meat cut for 2 people, you can choose two included side dishes. Any additional side dish selected beyond that will be charged. See side dish selection on the next page.

BLACK ANGUS BEEF URUGUAY

This beef derives from freeland Uruguay pastures. The freshness of the grass can be tasted in the aromatic, herby flavour of the meat.

TENDERLOIN | 100G INCL. 1 SIDE DISH OF YOUR CHOICE **€ 21**
TENDERLOIN | 180G INCL. 1 SIDE DISH OF YOUR CHOICE **€ 26**
TENDERLOIN | 250G INCL. 1 SIDE DISH OF YOUR CHOICE **€ 30**
lean & tender

BLACK ANGUS OCEAN BEEF NEW ZEALAND

The cattle from New Zealand grow up on the Pacific coast with salty sea air and on green pastures. Additional feeding with special grain mixtures,
grown on New Zealand farms, make the meat tender and a healthy source of essential nutrients.

TENDERLOIN | 100G INCL. 1 SIDE DISH OF YOUR CHOICE **€ 25**
TENDERLOIN | 180G INCL. 1 SIDE DISH OF YOUR CHOICE **€ 32**
TENDERLOIN | 250G INCL. 1 SIDE DISH OF YOUR CHOICE **€ 38**
lean & tender

RIB EYE | 250G INCL. 1 SIDE DISH OF YOUR CHOICE **€ 33**
With fat eye, especially juicy, spicy & tender

ROASTBEEF ON THE BONE FOR 2 PERSONS | 1KG **€ 95**
INCLUSIVE 2 SIDE DISHES OF YOUR CHOICE

PORTERHOUSE STEAK ON THE BONE FOR 2 PERSONS | 1KG **€ 102**
INCLUSIVE 2 SIDE DISHES OF YOUR CHOICE

Hidalgo
AT HOME

OUR STEAK SPECIALITIES 2/2

NOBLE PREMIUM BISON CANADA

Bison is also called the "other" red meat. It is characterized by less fat content and many good omega 3 fatty acids. Bison is a natural part of the North American ecosystem. It is raised free-range on the prairies and only fed quality grains at the end. Bison meat is free of hormones, additives and antibiotics.

ROASTBEEF | 200 G INCL. 1 SIDE DISH OF YOUR CHOICE **€ 33**
Tasteful intermediate piece from the loin

SOUTH TYROLEAN BEEF · DRY AGED, home-matured

Attention! Only for connoisseurs. Since very intense, not to everyone's taste!
Our local meat comes from our village butcher Zöggeler with its own slaughterhouse and is refined in our large maturation cell at Hidalgo. The meat gets its strong, nutty flavor in 8 weeks of dry aging at high humidity.

TENDERLOIN | 180G INCL. 1 SIDE DISH OF YOUR CHOICE **€ 26**

ROASTBEEF ON THE BONE | 500 G **€ 34**
INCL. 1 SIDE DISH OF YOUR CHOICE
Particularly strong, nutty and spicy

PORTERHOUSE STEAK ON THE BONE FOR 2 PERSONS | 1KG **€ 83**
INCLUSIVE 2 SIDE DISHES OF YOUR CHOICE

WAGYU SOUTH TYROL is delivered raw

The first Wagyu from South Tyrol has been available since spring 2016. The innovative young farmer Stefan Rottensteiner from Oberweidacherhof on the Ritten is the first to breed a herd of Japanese origin in South Tyrol. This meat is characterised by its particularly intense flavour, which is due to the South Tyrolean herb meadows.

RIB EYE | 100 G INCL. 1 SIDE DISH OF YOUR CHOICE **€ 45**

JAPANESE KAGOSHIMA WAGYU · DRY AGED, home-matured is delivered raw

These Tajima cattles of the breed "Japanese Black", come from the southernmost prefecture of Japan. The southern climate makes the meat particularly aromatic and buttery. We carry the highest quality grade A5+ with the marbling 10+ of 12.

RIB EYE | 100 G INCL. 1 SIDE DISH OF YOUR CHOICE **€ 45**

SAUCE & BUTTER

PORT WINE SAUCE, 48 HOURS REDUCED **€ 3**

HOMEMADE HERB BUTTER **€ 2,5**

vegetarian · vegan · gluten- free* · ready for consumption · heat stove · heat oven/mikrowave

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MAIN DISHES

BEEF FILLET MEDALLION
INCL. 1 SIDE DISH OF YOUR CHOICE **€ 27**
Slightly sweet South Tyrolean Puni-Whisky sauce

IN LAGREIN WINE BRAISED BEEF CHEEK **€ 22**
INCL. 1 SIDE DISH OF YOUR CHOICE
Reduced wine sauce

OCEAN BEEF TAGLIATA | ROASTBEEF | 200 G **€ 23**
INCL. 1 SIDE DISH OF YOUR CHOICE
Rocket salad

SEA BASS FILLET **€ 26**
olives,potatoes

VEGAN BURGER WITH SESAME BUN **€ 21**
Almond-mayonnaise, vegan cheese,
grilled vegetables and caramelized onions

DUET OF LAMB: CARREÈ AND TENDERLOIN
INCL. 1 SIDE DISH OF YOUR CHOICE **€ 24**
Tumeric demi-glace

SIDE DISHES

One or two inserts are included, if indicated,
each additional one will be charged extra.

GRILLED VEGETABLES **€ 3,5**
HIDALGO SPECIAL PUREE **€ 3,5**
OVEN ROASTED POTATOES WITH ROSMARY **€ 3,5**
POLENTA **€ 3,5**

DESSERTS

SLICE OF DARK AND WHITE CHOCOLATE MOUSSE **€ 9**
with orange sauce

CREAM FROM COFFEA ARABICA **€ 9**
Amaretto brittle, white chocolate ganache, English cream

PANNA COTTA **€ 9**
raspberry sauce

vegetarisch · vegan · glutenfrei* · bereit zum Verzehr · erwärmen Herd · erwärmen Ofen/Mikrowelle

Hidalgo
AT HOME

BEVERAGES

WATER & NON-ALCOHOLIC DRINKS

MINERAL WATER STILL **€ 4,3**
Plose | 1 l

MINERAL WATER SPARKLING **€ 4,3**
Plose | 1 l

BERGAPFELSAFT & BLACKC **€ 3,5**
Kohl Ritten | 0,2 l

APPLE JUICE & ELDERFLOWER **€ 3,5**
Kohl Ritten | 0,2 l

MOUNTAIN APPLE JUICE **€ 6**
Leitnerhof Vöran | 1 l

ORANGE LEMONADE ARANCIATA **€ 5,5**
Plose | 1 l

LEMONADE LIMONATA **€ 5,5**
Plose | 1 l

COCA-COLA **€ 5,5**
The Coca-Cola Company | 1 l

COCA-COLA ZERO SUGAR **€ 3,5**
The Coca-Cola Company | 0,33 l

TONIC WATER **€ 3,5**
Marx Tonic Water | 0,2 l
Plose Alpex Tonic Water Italian Taste | 0,2 l
Schweppes Indian Tonic Water | 0,2 l

BEER

FELSENKELLER BEER **€ 4,5**
Forst | 0,33 l

FORST 0,0% NON-ALCOHOLIC BEER **€ 4,5**
Forst | 0,33 l

WINES

The cellar of the Hidalgo Collection has a variety of South Tyrolean wines as well as from Italy and around the world, for a total of 18,000 bottles and 600 labels. Here is a fine selection, below more information on the entire wine list.

DIGITAL WINE LIST

For out-of-home consumption you will enjoy a special 15% discount on the purchase of your favourite wines, The bottles marked with a blue cross are excluded, as they are precious rarities and the regular list price will be applied.

SCAN ME