

GALICIAN BLOND BEEF now at Prime Steak & Grill



Galician Blond or "Rubia Gallega" are cows from north west Spain. While other breeds of cows go to the abattoir at the age of two, our cows live a much longer life, some up to 17 years of age. This additional age gives the cows extra amounts of fat which transfers to marbling and a richness this beef has become renowned for.

The cows spend most of the year outside, free roaming and forage feeding in the meadows, forests and pastures.



The dry ageing process is done in London, NW3. The process of dry ageing extracts the moisture in the beef, concentrating the flavours and providing yet another layer of flavour to this unique beef.

