

COLD TAPAS

BROCCOLINI CON MAIZE
Broccoli with corn puree, manchego and crispy corn **65,- V**

ENSALADA MIXTA
Pointed cabbage, carrots and sesame **50,- V**

TIRADITO DE ATUN
Seared tuna with salsa verde, tigers milk, and red chili **85,-**

BOQUERONES
Pickled anchovies from Biscaya with parsley and garlic **60,-**

ANCHOAS
Hand filleted anchovies from the Biscaya bay matured in salt and olive oil **50,-**

CEVICHE
Ceviche with leche di tigre, green chili, grape fruit and coriander **85,-**

PULPO
Octopus with tomatoes, pickled red onions, olives, onion, celery and parsley **95,-**

TARTAR DE BUEY
Beef tartar with egg yolk, truffle vinegrette, manchego and potato crisps **85,-**

JAMÓN & CHEESE

PICADA
A selection of Iberian cured meats and cheese **145,-**

JAMÓN MANGALICA
From the Hungarian pig Mangalica Matured 28 months in Spain.
Small: **85,-**
Large: **145,-**

IBERICO BELLOTA 5 JOTAS
100% Iberico ham matured.
A minimum of 36 months
Small: **150,-**
Large: **275,-**

CECINA
Cured and dried beef shank **85,-**

IBERICO CHORIZO
A lightly spiced and cured chorizo made from Iberico pigs **50,-**

SURTIDO CUATRO QUESOS
All four cheeses **135,- V•L**

MONTE ENEBRO
Goat cheese with tomato jam **45,- V•L**

VALDEÓN
Blue cheese from cow milk, with quince compote **45,- V•L**

MANCHEGO EXTRA
Sheep milk cheese, aged for a minimum 9 months - with quince **45,- V•L**

MAHÓN
Cow milk cheese with quince **45,- V•L**

DEEP FRIED TAPAS

PATATAS BRAVAS
Fried potatoes with spicy tomato sauce and aioli **50,- V**

PIMIENTOS PADRÓN
Small green peppers from Spain with lemon **60,- VG**

CALAMARES FRITOS
Crispy fried loligo squid with tarragon mayo and lemon **85,- G**

PESCADITO FRITO
Crispy fried small fish with lemon and aioli **55,- G**

CROQUETAS DE BACALAO
Croquettes with salted cod, potatoes and coriander pr. pcs **30,- L**

CROQUETAS DE JAMÓN
Croquettes with air dried ham, cheese and bechamel pr. pcs **30,- G•L**

BERENJENA FRITOS
Fried aubergine with spiced yogurt and roasted almonds **50,- N**

WARM TAPAS

HONGOS ALA PLANCHA
Fried mushrooms with soya-lime dressing and sesame **60,- VG**

GAMBAS AL AJILLO
Peeled wild Argentinian shrimps fried with oil, garlic and chili **130,-**

CALAMARES
Loligo squid with parsley, garlic and lemon **85,-**

ALMEJAS
Danish cockles with sobrassada, white wine and parsley **95,-**

BACALAO A LA PROVENZAL
Fried Cod with tomato, olives, and onions **125,-**

CHORIZO CHISTORRA
Chorizo made from Duroc pork from Rioja **65,-**

ALBÓNDIGAS
Spicy meatballs made from pork, beef and chorizo sausage in a spicy tomato sauce **65,-**

PULPO
Octopus with potato, tomato and black olives **125,-**

WARM TAPAS

CHULETAS DE CORDERO
Lamb chops with chimichurri, pointed cabbage and carrot salad **135,-**

IBERICO ABANICO
Meat from the Spanish Iberico pork with Salsa Verde **120,-**

PEQUEÑA COSTILLA
Glazed short rib with carrot puree and chimichurri **115,-**

MINI HAMBURGUESA DE CERDO IBERICO
Slider with slices of Iberico pork, smoked chili mayo, pickles and salad **60,- G**

BREAD

PAN Y ACEITE DE OLIVA
Bread and olive oil **10,-**

PAN TOSTADO CON ACEITE DE OLIVA
Toasted bread and olive oil **20,-**

PAN TOSTADO CON TOMATE, AJO Y ACEITE DE OLIVA
Toasted bread with tomato, garlic and olive oil **35,-**

BIG SHARING PLATES

HUESO EN CHULETÓN
1 kg. Rib-eye on bone, 12 to 15 years old galician cattle from "Txogitxu" – Served with patatas bravas and salad with cabbage, carrots and a sesame dressing **995,-**

CHULETÓN
Grain-fed ribeye from Uruguay with Chimichurri (275gr) **270,-**

PAELLA BOCADO

Our paella is made with Spanish Bomba paella rice. Our focus is on the "socarrat" which is the crispy crust at the bottom.

DE NEGRA
With octopus and shrimps **150,-**

DESSERTS

HELADO
Vanilla ice cream **35,- VL**
Lime & Mint sorbet pr. scoop **35,- VG**

CREMA CATALAN
Bocado's spin on the classic catalonian dessert **85,- V•L**

FLAN
Vanilla, lime, passion fruit syrup and coffee crumble **75,- V•L**