

Tapas

Bocado menu

TAPAS MENU 13 COURSES
To be ordered for the entire table.
Pr person 375,-

TAPAS Y PAELLA
10 courses with Paella.
To be ordered for the entire table.
Pr person 375,-

Ask the waiter for todays menu

CHEESE

Can also be served as tapas.

QUESO ASADO
Baked Danish camembert with rosemary, thyme and honey
Served with crouton 85,- **V•L**

MONTE ENEBRO
Goat cheese with tomato jam 35,- **V•L**

VALDEÓN
Blue cheese from cow milk, with quince compote 35,- **V•L**

MANCHEGO EXTRA
Sheep milk cheese, aged for a minimum 9 months -
with quince 35,- **V•L**

MAHÓN Cow milk cheese with quince 35,- **V•L**

SURTIDO CUATRO QUESOS All four cheeses 120,- **V•L**

HAM

JAMÓN MANGALICA
From the Hungarian pig Mangalica. 200,-
Matured 28 months in Spain Large 135,-

IBERICO BELLOTA 5 JOTAS
100% Iberico ham matured
a minimum of 36 months. 200,-
Large 395,-

DEEP FRIED

PATATAS BRAVAS
Fried potatoes with spicy tomato sauce and aioli 40,- **V**

PIMIENTOS PADRÓN
Small green peppers from Spain (fried) with lemon 50,- **VG**

CALAMARES FRITOS
Crispy fried loligo squid with tarragon mayo and lemon 75,- **G**

PESCADITO FRITO
Crispy fried small fish with lemon and aioli 45,- **G**

CROQUETAS DE BACALAO
Croquettes with salted cod,
potatoes and coriander pr. pcs 25,- **G•L**

CROQUETAS DE JAMÓN
Croquettes with air dried ham,
cheese and bechamel pr. pcs 25,- **G•L**

COLD KITCHEN

TARTAR DE ATUN
Tuna tartar with avocado cream, spicy tomato coulis,
tostada and cilantro 85,-

TORTILLA DE PATATAS
Tortilla with potato, onion and aioli 45,-

BOQUERONES
Pickled anchovies from Biscaya with parsley and garlic 55,-

ANCHOAS
Hand filleted anchovies from the Biscaya bay
matured in salt and olive oil 45,-

ZANAHORIAS ALIÑADAS
Marinated carrot with salsa romesco 50,- **V•G•N**

ENSALADA MIXTA
Mixed green salad with green asparagus, peas, tomato,
piment and Chardonnay vinaigrette 45,- **VG**

CEVICHE DE HIPOGLOSA
Halibut ceviche with leche di tigre, green chili,
grape fruit and coriander 75,- **VG**

PULPO
Octopus with tomatoes, pickled red onions,
olives, onion, celery and parsley 85,-

TOMATE
Tomatoes with shallots and basil 55,-

TARTAR DE BUEY
Beef tartar with smoked paprika mayo,
manchego and potato crisps 75,-

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,-

WARM KITCHEN

GAMBAS SALVAJES
Wild Argentinian shrimps
in its own shell with aioli and lemon pr. pcs 35,-

GAMBAS AL AJILLO
5 pcs peeled wild Argentinian shrimps fried with oil,
garlic and chilli 125,-

CALAMARES
Loligo squid with parsley, garlic and lemon 65,-

VIEIRA CON REPOLLO
Fried scallops with scallion, onion, chili and garlic 95,-

DORADA RIAS BAIXAS
Sea bream fried on the placha with green
and red peppers 90,-

PULPO PICANTE
Octopus with rocket and spicy tomato sauce 135,-

ESPÁRRAGOS BLANCOS
Fried white asparagus with lemon emulsion, paprika,
crispy ham, and herbs 95,-

POLENTA CON TOMAQUET
Fried polenta with tomatoes,
goat cheese and basil 75,- **V**

CHORIZO CHISTORRA
Chorizo made on Duroc pork from Rioja 50,-

ALBÓNDIGAS
Spicy meatballs made from pork,
beef and chorizo sausage in a spicy tomato sauce 60,-

CHULETAS DE CORDERO
Lamb chops with chimichurri, pointed cabbage,
peas and shallots 115,-

PLUMA IBÉRICO
Meat from the Spanish Ibérica pork,
with blackberry 115,-

MINI HAMBURGUESA DE CERDO IBÉRICO
Slider with slices of Ibérico pork,
smoked chili mayo, gherkin and salad 50,- **G**

CHULETÓN
Corn fed rib-eye from Uruguay with Chimichurri.
(150/300gr) 135/270,-

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 green asparagus,
tomatoes and bell pepper in Chardonnay vinaigrette 995,-

POLLITO ASADO
Half or whole chicken from our rotisserie - marinated with piri piri chili,
garlic, paprika and lemon - served with patatas bravas and salad with
green asparagus, tomatoes and peppers in chardonnay vinaigrette
Half chicken / whole chicken 150,- / 300,-
Half chicken / whole chicken with garnish 225,- / 400,-

PAELLA Bocado

Our paella is made with Spanish Bomba paella rice and boiled
seafood, meat or vegetable stock. Our focus is on the "socarrat"
which is the crispy crust at the bottom.

DE CALAMARES Y GAMBAS
With squid and shrimps 235,-

DE CALABAZA, ESPARRAGOS Y TOMATE
With squash, green asparagus, and tomatoes 185,- **VG**

DESSERTS

PROFITEROLES
White chocolate with rhubarb compote. pr. pcs 25,-
Lemon cream with salt caramel sauce. pr. pcs 25,-

HELADO
Vanilla ice cream **VL** or lemon sorbet **VG** pr. scoop 25,-