

COLD TAPAS

TARTAR DE ATUN
Tuna tartar with celery, cucumber, lime emulsion and tomato vinaigrette **85,-** G

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 beans, peas, tomato, piment and Chardonnay vinaigrette **45,-** VG

CEVICHE DE FLETAN
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,-**

TOMATE Y AMANIDA
Tomatoes with pickled peaches, shallots and basil **55,-** VG

TARTAR DE BUEY
Beef tartar with Egg yolk, truffle vinegrette, manchego and potato crisps **80,-**

JAMÓN & CHEESE

JAMÓN MANGALICA
From the Hungarian pig Mangalica Matured 28 months in Spain.
Small: **75,-**
Large: **135,-**

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

MONTE ENEBRO
Goat cheese with tomato jam **40,-** V•L

VALDEÓN
Blue cheese from cow milk, with quince compote **40,-** V•L

MANCHEGO EXTRA
Sheep milk cheese, aged for a minimum 9 months - with quince **40,-** V•L

MAHÓN
Cow milk cheese with quince **40,-** V•L

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

DEEP FRIED TAPAS

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

PIMIENTOS PADRÓN
Small green peppers from Spain 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 **50,-** 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

BIKINI TOAST
Fried toast filled with melted cheese, truffel and iberico ham **45,-** G

WARM TAPAS

GAMBAS AL AJILLO
Peeled wild Argentinian shrimps fried with oil, garlic and chili **125,-**

CALAMARES
Loligo squid with parsley, garlic and lemon **75,-**

MEJILLONES CON NDUJA Y SOBRASSADA
Steamed blue mussels with N'duja, sobrasada, tomato, onion, garlic and parsley **95,-**

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

BROCCOLINI CON HONGOS
Fried Broccolini with mushrooms, herbs and sesame seeds **75,-**

CHORIZO CHISTORRA
Chorizo made from Duroc pork from Rioja **60,-**

ALBÓNDIGAS
Spicy meatballs made from pork, beef and chorizo sausage in a spicy tomato sauce **50,-**

PULPO PICANTE
Octopus with potato, tomato, n'duja, and arugula **100,-**

WARM TAPAS

CHULETAS DE CORDERO
Lamb chops with chimichurri, pointed cabbage, peas and shallots **125,-**

DUROC SECRETO
Meat from the Spanish Duroc pork with Salsa Verde **115,-**

MINI HAMBURGUESA DE CERDO DUROC
Slider with slices of Duroc pork, smoked chili mayo, pickles and salad **50,-** 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,-**

WE RECOMMEND YOU CHOOSE 4-6 DISHES PER PERSON.

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 beans, tomatoes and bell pepper in Chardonnay vinaigrette **995,-**

CHULETÓN
Grain-fed ribeye from Uruguay with Chimichurri (300gr) **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 **195,-**

DE CORDERO Y CHORIZO
With lamb and chorizo **195,-**

DESSERTS

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

CREMA CATALAN
Bocado's spin on the classic catalonian dessert **75,-** V•L

FLAN
Vanilla, lime, passion fruit syrup and coffee crumble **65,-** V•L

TORTA DE SANTIAGO
Coffee, PX sherry and almond ice cream **75,-** G•V•L