

Bocardo menu

TAPAS MENU 13 COURSES
Chefs choice. To be ordered for the entire table.
Pr person 345,-

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TAPAS Y POLLITO
8 courses with poussin.
Chefs choice. To be ordered for the entire table.
Pr person 395,-

CHEESE Can also be served as tapas.

- 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. Matured 28 months in Spain Small 75,-
Large 135,-
- IBERICO BELLOTA 5 JOTAS**
100% Iberico ham matured a minimum of 36 months. Small 200,-
Large 395,-

DEEP FRIED

- PATATAS BRAVAS**
Fried potatoes with spicy tomato sauce and aioli 40,- **V**
- PIMIENTOS PADRÓN**
Small green bell peppers from Spain with lemon 45,- **V**
- 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

- ENSALADILLA RUSA**
Vegetables and tuna in mayo dressing with crispy bread 55,-
- TORTILLA DE PATATAS**
Tortilla with potato, onion and aioli 35,-
- 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 45,- **V**
- ENSALADA MIXTA**
Mixed green salat, with green beans, tomatoes, bell pepper and Chardonnay vinaigrette 45,- **VG**
- BURRATA ECOLÓGICA**
Organic burrata with pickled tomatoes, rocket and basil 65,- **V•L**
- CEVICHE DE MERLUZA**
Hake ceviche with. lime, shallots, coriander, chili, black bean puree and bell pepper 75,-
- PULPO**
Octopus with tomatoes, pickled red onions, olives, onion, celery and parsley 75,-
- TOMATE CON CHORIZO FRITO**
Tomatoes with fried chorizo 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

- OSTRAS AL VAPOR**
Steamed oysters with sobrasada, lemon zest and cress per. piece. 40,-
- PISTO MANCHEGO**
Eggplant, squash, tomatoes, pepper, oregano and crispy manchego 45,- **V•G**
- POLENTA CON FUNGOSA**
Fried polenta with mushrooms, tarragon mayo, hazelnuts and kale 75,- **V**
- GAMBAS SALVAJES**
3 pcs wild Argentinian shrimps fried whole in its own shell with aioli and lemons 95,-
- GAMBAS AL AJILLO**
5 pcs peeled wild Argentinian shrimps fried with oil, garlic and chilli 125,-
- GARRAS DE TIGRE**
1 large tiger prawn with chili, garlic and salsa romesco per piece 75 -Half and fried on the Plancha.
- CALAMARES**
Loligo squid with parsley, garlic and lemon 65,-
- ALMEJAS**
Cockles with white wine, ham, garlic, chili and parsley 65,-
- PULPO PICANTE**
Octopus with rocket and spicy tomato sauce 135,-
- CHORIZO CHISTORRA**
Chorizo made on Duroc pork from Rioja 45,-
- ALBÓNDIGAS**
Spicy meatballs made from pork, beef and chorizo sausage in a spicy tomato sauce 55,-
- PIERNA DE CORDERO**
Leg of lamb slow-roasted in rotisserie with chimichurri 105,-
- PLUMA IBÉRICO**
Meat from the Spanish Ibérica pork, with blackberries. (125 gr) 115,-
- PATO CON CEREZA**
Fried duck breast with cherries, honey and tarragon 95,-
- CERDO IBÉRICO**
Ibérico pork on a skewer with garam marsala 2 pcs 55,-
- MINI HAMBURGUESA DE CERDO IBÉRICO**
Slider with slices of Ibérico pork, smoked chili mayo, gherkin and onion compote 50,- **G**

BIG SHARING PLATES

- CHULETÓN**
Corn fed rib-eye from Uruguay with Chimichurri. (300 gr) 225,-
- HUESO EN CHULETÓN**
1 kg. Rib-eye on bone, 12 to 15 years old galician cattle from "Txogxitxu" – served with patatas bravas and salad of green beans, 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 of green beans, tomatoes and peppers in chardonnay vinaigrette
Half chicken / whole chicken 150,- / 300,-
Half chicken / whole chicken with garnish 225,- / 400,-

Paella Bocardo

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 CORDERO Y CHORIZO**
With leg of lamb and chorizo 195,-
- DE CALAMARES Y GAMBAS**
With squid and shrimps 195,-
- DE APIO NABO**
With fried mushrooms, cabbage and tomato 175,- **VG**

DESSERTS

- PROFITEROLES**
White chocolate with pickled cherries.
Lemon cream with crispy caramel.
Vanilla cream with chocolate sauce. pr. pcs 25,- **V•G•L**
- HELADO**
Vanilla ice cream **VL** or Raspberry sorbet **VG** pr. scoop 25,-

VG = Vegan V = Vegetarian L = Lactose G = Gluten N = Nuts