

## OUR CLASSICS

<b>Tarantelo-Toast from Gadira bluefin tuna (mid abdomen),</b> black truffle, tomate and soya sauce. 🍄🍄🍄🍄🍄🍄🍄	12,00
<b>Toro-Tartare from Gadira bluefin tuna,</b> Amur Beluga Royal Caviar and soya sauce. 🍱🍱🍱🍱	36,00
<b>European lobster and deep-water rose shrimp salad,</b> with red tobiko, EVOO and salt flakes. 🍤🍤🍤🍤	24,00/16,00
<b>Flatbread with Motril shrimps (quisquillas),</b> wasabi, guacamole and yuzu. 🍤🍤🍤	26,50
<b>Fried organic eggs, garlic prawns,</b> salted and cured tuna roe and butter croissant. 🍷🍷🍷	28,00
<b>European lobster and goose barnacle cocktail,</b> emulsion of their own juice, mustard and roasted garlic. 🍤🍤🍤🍤	34,00
<b>Gadira bluefin tuna tataki with ponzu Donostia-style.</b> 🍷🍷🍷	22,00

## TO SHARE

<b>Iberian Acorn Ham</b> (Jamón ibérico de bellota) Sierra Mayor from Jabugo pork. 🍷🍷🍷	26,00
<b>Andalusian cheese varieties</b> from small manufacturers. 🍷🍷🍷🍷🍷	22,00/15,50
<b>Grilled artichokes</b> with garlic confit. _____	15,00
<b>Grilled avocado</b> with pesto sauce. 🍷🍷🍷🍷	16,00
<b>Fried calamari sandwich,</b> with pear and black garlic. 🍷🍷🍷🍷🍷🍷🍷🍷🍷	7,00
<b>Brioche with fried shrimps,</b> prawn cracker, coriander, spearmint, fried garlic and yuzu kimchi. 🍷🍷🍷🍷🍷🍷🍷🍷🍷	7,50
<b>Taco with Iberian Acorn pork ribs,</b> yakniku, corn nut and green apple. 🍷🍷🍷🍷🍷🍷🍷	6,80

## GADIRA “PISCOTUNA”

<b>Wood roasted peppers</b> with their own juice and seared bluefin tuna. 🍷🍷🍷	18,00
<b>Spicy bluefin cubes</b> with free-range fried egg. 🍷🍷🍷🍷🍷🍷	23,80/16,00
<b>Bluefin tuna slices</b> with EVOO, salt and pepper. 🍷🍷	20,50/14,00
<b>Bluefin tartare,</b> guacamole and wasabi. 🍷🍷🍷🍷	23,80/16,00
<b>Bluefin tuna in a sherry marinade,</b> roasted garlic, carrot and shallots. 🍷🍷	19,50/13,00

## Bugao

Price in Euro inclusive of VAT.

## FROM OUR OAK CHARCOAL GRILL

### • LINE-CAUGHT FISH

Turbot (piece 1-1.5 kg). 🐟	_____	65,00
Redbanded seabream (piece 1-1.5 kg). 🐟	_____	78,50
Red seabream (piece 1.5-2 kg). 🐟	_____	160,00
Sea bass (piece 1.5-2 kg). 🐟	_____	75,00

• All fish are served with fresh vegetables and roasted potatoes.

### • SEAFOOD AND SHELLFISH

Grilled cockle plankton and grilled lemon. 🦪🦪	_____	22,00/300 gr.
Slug clam with vermouth. 🦪🦪	_____	25,00/300 gr.
French oyster Pollet No 3, natural. 🦪🦪	_____	4,20 ud.
European Lobster (national origin), grilled. 🦪🦪	_____	100,00 ud.
Deep-water rose shrimp, grilled or cooked. 🦪🦪	_____	38,00/200 gr.
Galician Barnacle (fat), cooked. 🦪🦪	_____	22,00/100 gr.

### • GRILLED MEAT

Grilled Iberian feather, yakitori and toasted onion. 🍴🌿🦪🌿	_____	21,50
“Galician Blonde” Beef T-bone steak with Padron peppers and french fries.	_____	68,00
National beef tenderloin with Padron peppers and french fries.	_____	38,00/150 gr.



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COCINA ENTRE MARES



## THE SWEETEST MOMENT...

<b>Cream of rice pudding with fresh Asturian milk</b> as a tribute to <i>Casa Gerardo</i> . .....	7,00
<b>Citrus world;</b> yuzu, lemon, lime and white chocolate. ....	8,00
<b>Chestnut sponge cake,</b> Amaretto zabaione and tonka bean ice cream. ....	8,50
<b>French toast with Butter-Brioche,</b> quince squash, pistachio and coconut. ....	7,80
<b>Handmade ice cream.</b> .....	6,50
<b>Butter puffed pastry,</b> with pistachio, berries and vanilla. ....	8,50

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COCINA ENTRE MARES

## SWEET WINE

**Ariyanas Naturalmente Dulce** (naturally sweet) ..... 7,50  
*Málaga*

**Teneguia Malvasía dulce** (sweet Malvasia) ..... 9,00  
*La Palma*

**Chateau Raymond-Lafon 06** ..... 11,00  
*Sauternes*

**Quinta Do Noval 2003** (port) ..... 30,00  
*Oporto*

**Raya La Barajuela** (fortified wine) ..... 12,00  
*Jerez*

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