

BAR MENU

Small plate of acorn-fed Iberian ham “Extrem Ibérico” from Extremadura’s grassland. _____	16,50
Small croquettes of acorn-fed ham. _____	10,00
Iberian acorn-fed pork rib taco, Yakiniku, corn and apple. _____	9,80
Spicy bluefin tuna taco from the Strait, lime and vodka mayonnaise, rocket and shallot. _____	12,80
Deep-water rose shrimp and prawn salad. _____	8,00
Daily small fried fish with plankton mayonnaise. _____	15,00
Fried jig-caught squid with lime mayonnaise. _____	15,00
Tarantelo (mid abdomen) bluefin tuna toast. _____	12,50
Crispy fried artichokes with carbonara. _____	9,00
Poget Oysters No 4 served au naturel. _____	4,00
Small plate of “Pochas” (string beans) with scallop plankton. _____	14,00
Small plate of “Fabes” (common beans) with partridge and porcini mushrooms. _____	14,00
Small plate of MasterChef-style stew. _____	14,00
Wagyu cured beef toast with truffled mayonnaise. _____	8,00
Anchovy toast with tomato and almond butter. _____	8,00
Grilled acorn-fed Iberian pork Feather with small potatoes. _____	16,00
Seasonal cherry tomato with salt flakes and Amontillado sherry. _____	10,00

Bugao

Precio expresado en euros. IVA incluido