

MENU

TOASTS & STARTERS

Bluefin Tuna <i>Tarantelo</i> Toast , with Black Truffle, Tomato Extra Virgin Olive Oil and Soy Sauce. _____	12,50
Wild Bluefin Tuna <i>Mojama</i> (Jerky) from Almadraba, Almonds, and Extra Virgin Olive Oil. _____	24,00
Bugao's Deep-Water Rose Shrimp and Prawn Salad . _____	18,00
Motril Caridean Shrimp Coca (Flatbread) with Wasabi, Guacamole, and Yuzu. _____	28,00
Bluefin Tuna Upper Loin Tartare , Mustard, Guacamole, and Wasabi. _____	28,00
Toro Tartare with Egg Yolk , Truffle, Amontillado (Medium-dry Sherry) and Brioche. _____	32,00
Menchu's Bluefin Tuna <i>Tarantelo</i> (Mid Abdomen) with Onions. _____	22,00
Bluefin Tuna Béchamel Croquettes , <i>Mojama</i> (Jerky), and Chickpeas. _____	14,00
Bluefin Tuna Moorish <i>Pastilla</i> (North African Pie) with Cinnamon and Sugar. _____	26,00
Octopus with Ceuta-style Mayonnaise , Fusion of 4 Cultures. _____	22,00
Deep-Water Rose Shrimp Tartare , Trout, Spicy Tomato, and Lime. _____	32,00
Menchu's Bluefin Tuna with Tomato , Fried Eggs, and Baby Potatoes. _____	22,00
Marinated White Fish with Baby Vegetables. _____	22,00
Croquettes of the Day with Farmhouse Milk. _____	14,00
Free-range Fried Eggs , Garlic Shrimp, Fish Roe, and Butter Croissant. _____	26,00
Spicy Tuna Tartare Croissant , Fried Egg, and Guacamole. _____	12,00/each

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Precio expresado en euros. IVA incluido

• FROM THE MEADOW

Grilled Iberian Pork <i>Pluma</i> (boneless flank) with Parsnip Purée and Teriyaki Sauce. _____	27,00
Matured 50-day Old Cow Chop Grilled over Oak Wood. _____	78,00/Kg
Matured Old Cow Tenderloin with Baby Potatoes and Vegetables. _____	35,00
Old Cow Steak Tartare with its Own Fat, Sriracha, and <i>Piparra</i> (Basque Chili Pepper) Ice Cream. _____	30,00
Old Cow Meatballs with Spanish Sauce and Baby Potatoes. _____	28,00

• FROM OUR GARDEN IN NAVARRA

Charcoal-Grilled Piquillo Peppers with Extra Virgin Olive Oil and Fleur de Sel. _____	15,00
Fried Seasonal <i>Piparras</i> (Basque Chili Peppers). _____	14,00
Marmande Tomato Tudela with Dressing. _____	14,00

• FROM THE SEA

White Fish from the Strait with Pil Pil Sauce from its Head and Navarre Asparagus. _____	28,00
Bluefin Tuna Tenderloin with Mashed Potatoes and <i>Demi-Glace</i> . _____	29,80
Crispy Fried Bluefin Ventresca (Tuna Belly), ' <i>Huevos Rotos</i> ' (Fried Eggs on French Fries), and Soy Sauce. _____	32,00
Grouper à la Rigamonti, with Caper Mayonnaise and Confit Potatoes. _____	28,00
Squid in Its Own Ink ' <i>My Way</i> '. _____	30,00
Battered Line-Caught Fish with Yuzu Mayonnaise. _____	22,00

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COCINA ENTRE MARES



THE SWEETEST MOMENT...

Ceuta Almond Sponge Cake with Italian Meringue and Orange.	10,00
Rice Pudding Cream with Fresh Asturian Milk, Tribute to Casa Gerardo.	9,00
Citrus World – Yuzu, Lemon and Lime.	10,00
Strawberries with Fresh Cream and Green Lime.	9,50
For Chocolate Lovers – Cocoa, Hazelnuts, Chocolate and <i>Zucapa</i>	10,00
Homemade Ice Creams from Our Artisanal Bakery Shop.	10,00
Vanilla Ice Cream with Sherry Brandy and Apricots.	9,00

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Price expressed in euros. VAT included.

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COCINA ENTRE MARES



SWEET WINES

PX La Cilla _____	6,00
<i>Sanlúcar de Barrameda</i>	
PX Monteagudo _____	7,00
<i>Pedro Ximénez. Sanlúcar de Barrameda</i>	
La Cañada PX _____	14,00
<i>Pedro Ximénez. Montilla-Morilez</i>	
PX Tradición VOS _____	18,00
<i>Jerez</i>	
Jorge Ordoñez N° 2 Victoria 2022 _____	9,00
<i>Moscatel. Málaga</i>	
MR Mountain Wine 2021 _____	10,50
<i>Moscatel. Málaga.</i>	
Tenequía Malvasía Dulce _____	10,00
<i>Malvasía. La Palma</i>	
Quinta Do Noval LBV Unfiltered 2016 _____	11,50
<i>Oporto</i>	
Taylors Tawny 10 años _____	12,00
<i>Oporto</i>	

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