

## MENU

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| <b>Deep-water rose shrimp and Sanlucar prawn salad,</b><br>red tobiko, extra virgin olive oil and salt flakes. 🍤🍤🍤🍤                        | 20,00/14,00 |
| <b>Flat bread with motril caridea shrimps (<i>quisquillas</i>),</b><br>wasabi, guacamole and yuzu. 🍤🍤                                      | 28,50       |
| <b>European lobster and prawn cocktail,</b><br>emulsion of their own juices, mustard and roasted garlic. 🍤🍤🍤🍤                              | 34,00/22,50 |
| <b>National wagyu cured beef,</b><br>truffle mayonnaise and Aranda's oil flat bread. 🍄   | 24,50       |
| <b>Santoña anchovies,</b> tomato mayonnaise and bread slices. 🐟🍷   | 21,00       |
| <b>Croaker from Gibraltar narrow in passion fruit ceviche</b><br>with radishes and guacamole. 🐟🍷   | 22,80       |
| <b>Tarantelo toast from Gadira bluefin tuna (<i>mid abdomen</i>)</b><br>with black truffle, tomato oil and soy sauce. 🍷🍷🍷🍷🍷🍷               | 12,80       |
| <b>Toro tartar from Gadira bluefin tuna</b> with soy sauce and harissa sauce. _____<br>* Optional 10 g of Amur Beluga caviar - 18,00€ 🍷🍷🍷🍷 | 32,00       |
| <b>Bluefin tuna back loin tartar with cherries</b> and salmorejo. 🍷🍷🍷🍷   | 24,50       |
| <b>Toro tuna-carpaccio,</b> iced almond and ajoblanco,<br>pine nuts and yuzu. 🍷🍷🍷🍷   | 26,00       |
| <b>Bell pepper and bluefin tuna</b> with egg yolk and sherry. 🍷🍷   | 21,50       |
| <b>Bluefin tuna roe and heart cocktail,</b><br>fine wine, mustard and katsuobushi. 🍷🍷🍷🍷  | 24,00       |

## Bugao

Price expressed in euros. VAT included

## FROM OUR OAK GRILL



### • LINE-CAUGHT FISH

Turbot (1-1.5 Kg piece).  \_\_\_\_\_ 82,00

Sea bass (1.5-2 Kg piece).  \_\_\_\_\_ 90,00

- slow fried sliced potatoes with onions - 4,00€
- pepper confit - 6,50€
- roasted vegetables - 5,00€
- french fries and *padrón* peppers - 5,50€




### • FISH CUTS

Croaker from Gibraltar narrow, demi-glace, brandy and capers.   \_\_\_\_\_ 28,50

Bluefin tuna back neck (*morrillo*), *Périgord* sauce, truffle and parsnip.   \_\_\_\_\_ 34,00



Bluefin Tuna belly (*low middle abdomen*), demi-glace and tomato.   \_\_\_\_\_ 34,00





Grouper with black garlic *pil pil* sauce and smoked cauliflower.   \_\_\_\_\_ 32,00

Cordobesa-style bluefin tuna cheek (*facera*) with roasted carrot.    \_\_\_\_\_ 32,00

### • GRILLED MEATS

Premium Black Angus t-bone steak. \_\_\_\_\_ 80,00/kg

Old beef rossini sirloin, foie-gras and porcini mushrooms.    \_\_\_\_\_ 36,50

Chargrilled Iberian pork feather, yakitori and toasted onion.     \_\_\_\_\_ 26,00



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