

BUGAO MENU

APPETISER

French oyster, panko, white vermouth, caviar and herbs.

Crispy pastry with marinated mussels and sea plankton.

Snakelocks sea anemone from Cadiz Andalusian style.

Béchamel-mojama-croquette (salted-cured tuna loin), katsuobushi and teriyaki.

COLD STARTERS

Tarantelo-Toast from Gadira bluefin tuna (mid abdomen), black truffle, tomato and soy sauce.

Flatbread with Motril shrimps (quisquillas), wasabi, guacamole and yuzu.

Toro-Tartare from Gadira bluefin tuna, Amur Beluga Real Caviar and soy sauce.

WARM STARTERS

Marmitako (seafood stew) with European lobster and scallops.

Smoked eel, anchovy, boletus and black truffle.

Grilled cockles with EVOO, plankton and grilled lemon.

Artichokes confit with kokotxas (hake-cheeks), plankton pil-pil sauce and baby peas.

FISH

Morrillo (back neck) from Gadira bluefin tuna, ink, Codium seaweed and celeriac.

MEAT

Rossini fallow deer tenderloin, foie gras and boletus.

DESSERT

Citrus 2022 (yuzu, lime, lemon, white chocolate).

Chestnut sponge cake, Amaretto zabaione, chestnut purée and vanilla ice cream.

Petit Fours.

95€ per person (drinks not included)

Bugao

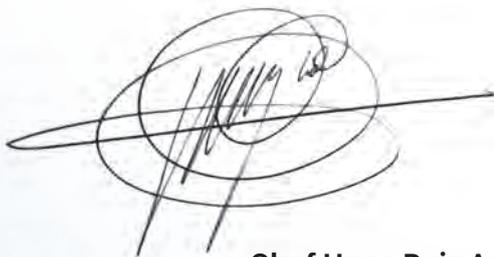
Precio expresado en euros. IVA incluido

...Once upon a time there was a boy who dreamed of becoming a professional cook since he was 5 years old. Always at his side were the best teachers - his grandmother and his mother - from whom he learned between the stoves that cooking is above all an act of love.

Over thirty years later and with that dream fulfilled, here I am, with the same humility and eagerness like back then as main ingredients, longing to transmit and share my passion for the cooking as I pour my heart and soul into every creation.

Because my grandmother and my mother were right. Through food we express feelings and emotions and we create magical bonds with our loved ones.

*Have a pleasant journey "between the seas".
Enjoy yourselves*

A handwritten signature in black ink, consisting of several overlapping loops and a horizontal line extending to the left.

Chef Hugo Ruiz Aguilar

Bugao

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