

MEDITERRANEAN MENU

APPETISERS

French oyster, Panko bread crumbs, white Vermouth, caviar and herbs.

Crispy millefeuille with marinated mussel and marine plankton.

Andalusian-style snakelocks sea anemone from Cadiz.

Tuna jerky, katsuobushi, and teriyaki béchamel-croquette.

COLD STARTERS

Iberian red deer-carpaccio, truffle, Payoyo (goat & sheep) cheese, hazelnuts and pistachios.

Artichokes with Idiazabal (sheep) cheese carbonara, egg yolk and iberian pork jowl.

Tender haricot beans with hake cheeks and scallops.

MAIN COURSE

Almadraba (net fished) bluefin tuna back neck, Périgord sauce and black truffle.

DESSERTS

Chocolate lovers 2023 (chocolate, cocoa and Zacapa rum).

70€ per person (drinks not included)

Bugao

Precio expresado en euros. IVA incluido

ATLANTIC MENU

APPETISERS

French oyster, Panko bread crumbs, white Vermouth, caviar and herbs.

Crispy millefeuille with marinated mussel and marine plankton.

Andalusian-style snakelocks sea anemone from Cádiz.

Tuna jerky, katsuobushi, and teriyaki béchamel-croquette.

COLD STARTERS

Olivier salad with deep-water rose shrimps and prawns.

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

Flat bread with Motril Caridæ shrimps (quisquillas), wasabi, guacamole and yuzu.

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

MAIN COURSE

Iberian red deer-carpaccio, truffle, Payoyo (goat & sheep) cheese, hazelnuts and pistachios.

Spider crab-lasagna, champagne and trout roe.

Morels with prawns and scallops.

Bluefin Tuna-Ventresca (low middle abdomen), Demi-glace and tomato.

Red-legged partridge à la Royale, apricot and quince.

DESSERTS

Chocolate lovers 2023 (chocolate, cocoa and Zacapa rum).

Chestnut sponge cake with Amaretto sabayon, marron glacé and vanilla ice cream.

95€ per person (drinks not included)

Bugao

Precio expresado en euros. IVA incluido

...Once upon a time, there was a boy who, since the age of five, dreamed of dedicating himself to cooking. Always by his side were the best teachers, his grandmother and his mother, from whom he learned between the stoves that cooking is, above all, a gesture of love.

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

Because my grandmother and mother were right. Through food we communicate feelings, emotions, and 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, positioned above the name of the chef.

Chef Hugo Ruiz Aguilar

Bugao

Price expressed in euros. VAT included.