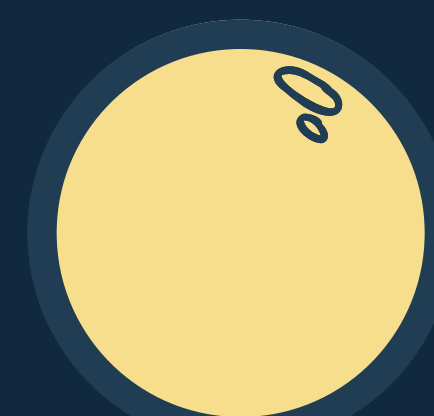
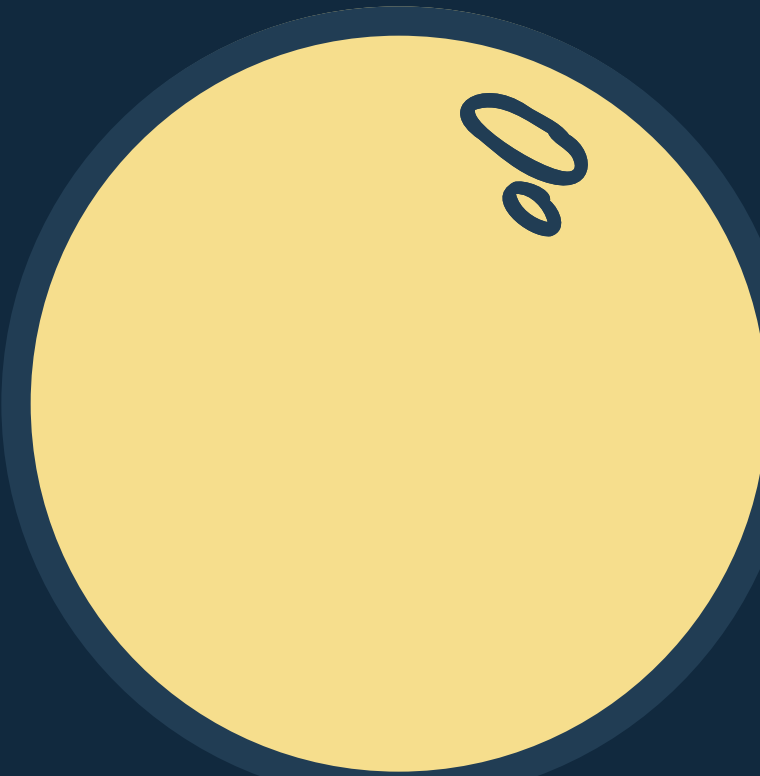


la burbujeeria



la burbujeria



Pinchos and tapas

- Cantabric Anchovies 00 [3 ud.]** **10**
Salt cured anchovies served with a garlic and sherry vinegar butter.
- Huevo roto en sartén con setas silvestres** **8**
Fried egg, home made french fries, and wild mushrooms.
- Croquetas caseras [6 ud.]** **18** 4
House made, with fresh milk from the mountain and the best ingredients. 1ud.
Please, ask for them if you are interested.
- Bravas del sudeste asiático** **12** 8
Fried sweet potatoes with home made sweet, sour and chili sauce. 1/2
- Puerros confitados en aceite de oliva [4 ud.]** **9** 6
Confit leeks with chipotle and saffron romesco sauce. 1/2
- Hummus de Cocido Madrileño** **15** 9
Home made hummus with the chickpeas of cocido, the traditional dish of 1/2
Madrid, using chorizo and morcilla as toppings.

Cured meat and cold cuts



- Jamón ibérico, de bellota [100 gr.]** 25
Probably the best ham in the world, all the flavor of the countryside in an artisan product. Pure breed and carefully cured.
- Cecina de León [100 gr.]** 17
Salt cured and slightly smoked cured beef, typical in the north of Spain and a cut with very little fat.
- Chorizo picante de León [100 gr.]** 13
Traditional sausage with paprika.

Salads and cold dishes

- Burrata di Puglia** 16
Burrata, rocket, roasted tomatoes salmorejo and dried cherry tomatoes.
- Ensalada de langostinos salteados al jengibre** 17
Assorted lettuce, strawberries, cherry tomatoes, sherry raisins, preserved fennel, shrimps sauteed with ginger oil and mango vinaigrette.
- Ensalada de bonito en escabeche de cítricos** 17
White tuna in citrus pickle, tender salad, sun dried tomatoes, cucumber, dry smoked tuna, and a japanese dressing with dashi and miso.

Offal



- Lengua tonnata** **17** 10
Boiled veal tongue with vitello tonnato's sauce (mayonnaise, cappers, preserved tuna and shallots) baby onions glazed with red wine and brine "piparras". 1/2
- Tuétanos de vaca asados** **20** 13
Veal bone marrow roasted and seasoned with smoked salt, toasted bread. 1/2
- Molleja a la plancha** **17**
Veal sweetbread grilled with a provenzal sauce and padron peppers.

Side dishes

- Home made french fries** **7**
- Green salad** **7**
- Roasted sweet potato** **6**
- Padron peppers** **8**
- Padron peppers mix** **8**

Main courses



- Berenjena Napolitana** 19
Flame roasted eggplant, with breadcrumbs and deep fried, natural tomato, brie cheese and ham, served with fries.
- Chuletas de cordero merino** 23
con pimientos asados al romero.
- Lomo de vaca vieja madurada, a la parrilla** 25
Grilled 40 days dry aged cow sirloin steak with boiled potatoes and chimichurri sauce.
- Costilla de vaca asada a baja temperatura** 21
Slowly roasted beef rib on the bone, served with “patatas revolconas” with paprika and chorizo bits.
- Pierna de ciervo guisada al estilo “pibil”** 22
Slow braised venison leg pibil style with citrus and achiote sauce, and roasted sweet potato.
- Costillar de cerdo Duroc asado** 21
Slow roasted Duroc pork ribs with our barbecue sauce, corn cream and french fries.
- Cuttlefish with peppers** 20
With black/black alioli (black garlic and cuttlefish ink) and fried padrón peppers.
- Pescado salvaje del día con su guarnición** 24
Wild caught fish of the day with garnish. Every day we choose the freshest available fish on the market.
- Carrillada de vaca a la cerveza negra** 22
Cow cheek stewed with stout beer and fries.

Artisan bread service [per person]

1,8

Extra Virgin Olive Oil or Butter service[per person]

0,70

Wandering in the Dessert



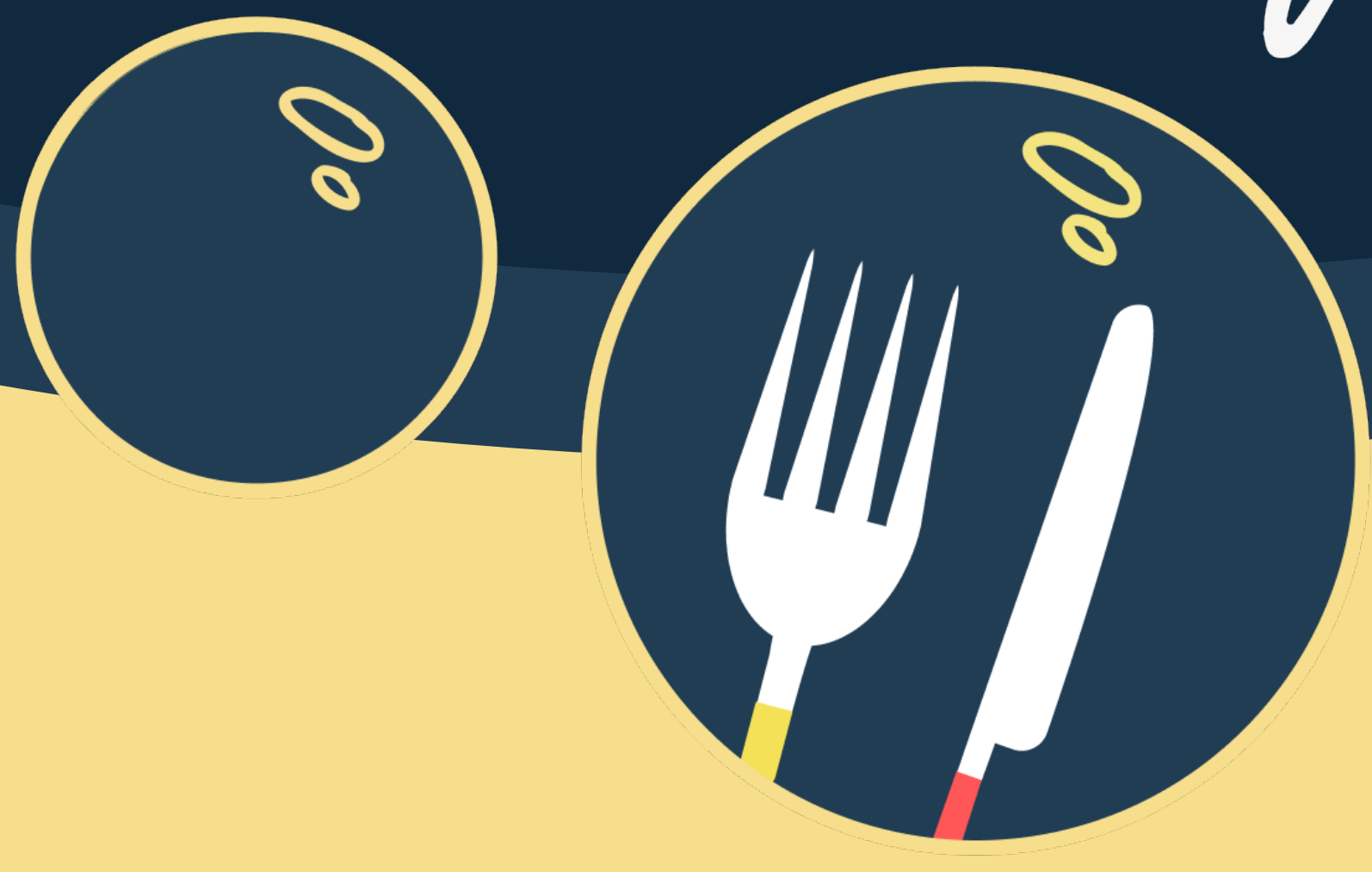
- Tiramisú al amontillado** 7 4
Our version of this traditional dessert with sherry influence and almonds. mini
- Bloody cheesecake** 7 4
Mascarpone cheesecake, tomato confiture, and vodka. mini
- Pannacotta** 7 4
Fresh cream from Madrid's mountains, natural vanilla. mini
- Dark chocolate cream from Sao Tomé** 7 4
With a crunch of bitter almonds and fresh whipped cream. mini

"Dessert wines"

An elegant selection of sweet wines

- Floralis "Moscatel Oro"** 6
Familia Torres - Vino de licor - Moscatel de Alejandría - 15% vol.
- Pedro Ximenez** 7
DO Jerez - M. Sánchez Ayala - Pedro Ximénez - 15% vol.
- Château Laribotte 2018** 12
AOC Sauternes - Semillón, Sauvignon blanc y Muscadelle - 13% vol.
- Quinta das Carvalhas 10 years Tawny** 6
Porto - Tinta: nacional, franca, roriz, barroca - 20% vol.
- Tokaj Disznolo 5 puttonyos** 14
Hungría - Furmint - Botrytis Cinerea - 16% vol.
- Vittios Vi Dolç Negre 2017** 7
DO Penedés - Vendimia Tardía de Garnacha - 12 meses de roble - 13% vol.
- Delicado Xuménez Spínola 2022** 8
Vino de uva asoleada - Pedro Ximénez - 13% vol.
- Dulce Enero de Altolandón 2020** 8
Vino de hielo - Parcela a 1100 metros que se puede llegar a helar, sólo se elabora si sucede.

la burbujeria



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Thank you