

Bodega Urbana

Wine & Kitchen



STARTERS

- TB** Iberian ham
with toast, tomato and olive oil 17
- Cheese Selection platter** (Portion) 14,5
Bodega Urbana..... (Half portion) 8
- MC SY** Smoked Sardines on Toast
with raf tomato and mango chutney,
cream cheese, pickles and capers 14
- CS MT TB** "Torreznos" from Soria
thick deep fried bacon cut into pieces 9
- CH** Spanish homemade Croquettes (Portion) 10
made of ham (Half portion) 6
- CH TB** Homemade foie terrine
with apricot and figs jam, sweet almonds
and bread with spices 15
- CH** "Pulpo a la brasa"
mashed potatoes with grilled octopus
and a touch of paprika 18,5
- Andalusian stile Calamari**
with beet alioli (fried calamari) 14
- Spicy Thai Chicken Wings**
with French fries 13

- CS MT** MEXICAN SOFT TACOS
Accompanied by guacamole, pico de gallo,
red onion and jalapeños. (2 units)
- Chicken curry** 12
- Cochinita Pibil**
(low temperature stewed pork) 12
- Crunchy, Chinese style duck** 13

MEAT

- TB** "Old" Beef entrecote 19
- Our selected tenderloin** (Portion) 18
"Steak tartar" slightly hot!..... (Half portion) 10
- TB GA** Homemade beef Hamburger
with goat or cheddar cheese, tomato,
lettuce, mustard and honey vinaigrette,
crispy onion and French fries 15
- TB GA** Asturian "cachopo"
massive Milanese scallop filled with
blue cheese and ham (min. 2 people) 14 ^{per person}
- TB GA** Crunchy beef jaw balls, deep-fried
with potato parmentier and (two units) 13
vegetable chips (one unit) 7

SALADS & VEGETABLES

- GA** Burrata cheese
with sun dried tomatoes and pesto * 13
- VR CH** Tuna belly salad
grind tomato, arugula salad and
lamb's lettuce 15
- CH** Roasted red pepper salad
with anchovies and "piparra"
chili vinaigrette 13
- GA** Goat's cheese salad
spinach, crispy ham, sun dried tomato,
croutons and honey mustard dressing 14
- CH VR** Salmon poke hawaian style
rice, prawns, marinated salmon, avocado,
wakame seaweed and edamame beans 15
- CS VR** Vegetables and prawns Tempura
with finely sliced potato and soy 13

*WITH SELECTION OF LETTUCES

RICE AND PASTA

- Vegetable wok**
with prawns and Chinese noodles 13
- MC SY** Scarlet shrimp and cuttlefish creamy rice
with our alioli 16
- TB** Pork's knuckle and foie-grass Cannelloni
with truffle bechamel 14

EGGS

- With fries and ham** 14
- With fries, scallop foie and truffle** 16

FISH AND SEAFOOD

- MC** Grilled baby cuttlefish
with stewed sweet onions,
alioli and aji panka 16
- CS MT** Tuna Tataki
with wakame seaweed,
wasabi and sesame powder (Portion) 17
and lemon grass mayonnaise (Half portion) 9
- CS CH** Grilled tuna
with "ajoblanco" sauce, wok roasted
vegetables and teriyaki sauce 17
- VR CH** Salmon And Avocado Tartar
with ají sauce 15
- CH** Bass loin Galician style 18

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RECOMMENDED PAIRINGS



Tempranillo



Cabernet
Sauvignon



Mencia



Syrah



Merlot



Garnacha



Verdejo



Chardonnay