



BOCARTE

TAPAS, ARROGES Y MARISCOS

WEEKEND MENU

STARTERS

Seafood salpicón

Norwegian salmon tartare with avocado and tomato concassé

Crispy aubergine with cane molasses and goat cheese shavings

Our Russian salad with Cantabrian anchovies and piparra peppers

XL oxtail cannelloni with béchamel and veal reduction

Confit Prat artichoke flower with cured egg yolk and Iberian ham shavings

Broken eggs with crispy pork torrezno and garlic sautéed prawns

Santako bomba filled with octopus and spicy Pimentón de la Vera emulsion

Galician mussels marinara

MAIN COURSES

Oven-baked sea bass 600 g with vegetables

Sea bass 600 g a la donostiarra with baker's potatoes

Grilled cuttlefish with salad (Suppl. 2€)

Cod pil pil with Padrón peppers

Soupy lobster rice (Min. 2 people)

Creamy crab rice (Min. 2 people)

Black fideuá with baby squid and aioli (Min. 2 people)

Octopus rice with Pimentón de la Vera emulsion (Suppl. 5€, min. 2 people)

Grilled beef skirt steak with potatoes and Padrón peppers

Grilled Iberian pork secreto with sweet potato parmentier and crisp

30-day aged beef entrecôte with potatoes (Suppl. 5€)

DESSERTS

Our torrija with crema catalana

Chocolate sponge cake with vanilla ice cream

Crema catalana

Lemon sorbet

Cheesecake with red berry coulis (Suppl. 2€)

32,50 €

GLASS OF WINE, GLASS OF BEER, SOFT DRINK OR WATER, BREAD, DESSERT OR COFFEE

BOOK YOUR TABLE:



T. 937 154 588

info@grupoangelita.com/bocarte

ORDER YOUR

**HALF SEAGRAM'S
SEAGRAM'S**

To finish off a perfect menu



€4,50