# La Bodeguilla

## Información de alérgenos
Allergen information

● Contiene / Contains

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|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| **TAPAS** | | | | | | | | | | | | | |
| Jamón ibérico de bellota Juan Manuel D.O. Guijuelo (80 g)<br>Acorn-fed Iberian ham Juan Manuel D.O. Guijuelo (80 g) | | | | | | | | | | | | | |
| Ostra nº2 al natural (u.)<br>Natural oyster nº2 (u.) | | | | | | | | | | | | | ● |
| Ostra seleccionada nº2 a la brasa con gamba roja al ajillo<br>Grilled selected oyster nº2 with garlic red prawn | | ● | | | | | | | | | ● | | ● |
| Vieira a la brasa, vinagre Chardonnay y picadillo de ajo y perejil<br>Grilled scallop, Chardonnay vinegar, garlic and parsley | ● | | | | | | | ● | | | | | ● |
| Cecina de wagyu (60 g)<br>Wagyu cured beef (60 g) | | | | | | | | | | | | | |
| Carpaccio de gamba roja, hinojo marino y emulsión de sus cabezas<br>Carpaccio of red prawns, sea fennel and emulsion of their heads | ● | ● | | | | | | | | | ● | | |
| Tartar de atún, tomate, aguacate a la brasa y algas<br>Tuna tartare, tomato, grilled avocado and seaweed | ● | ● | | ● | | ● | | | | | ● | | ● |
| Steak tartar de lomo bajo madurado<br>Matured sirloin steak tartare | ● | | ● | | | | ● | | ● | | ● | | |
| Tomate de temporada, ajo verde de pistacho y queso mahonés<br>Tomato with pistachio green garlic and Mahón cheese | | | | | | | ● | ● | | | | | |
| Burrata con albaricoques, vinagre balsámico y tomates aliñados<br>Burrata with apricots, balsamic vinegar and dressed tomatoes | | | | | | | ● | ● | | | ● | | |
| Berenjena a la brasa, yogur de oveja, piñones y aceitunas negras<br>Grilled aubergine with sheep's yogurt, pine nuts and black olives | Consulte a nuestro equipo / Please ask our team | | | | | | | | | | | | |
| Espárragos verdes a la brasa con romesco casero<br>Char-grilled green asparagus with romesco sauce | ● | | | | | | | ● | | | | | |
| Huevo escalfado con foie y trufa fresca<br>Poached egg with foie gras and fresh truffle | | | ● | | | | ● | | ● | | ● | | |
| Croquetas melosas de jamón D.O. Guijuelo (6 u.)<br>Creamy Iberian cured ham croquettes D.O. Guijuelo (6 u.) | ● | | ● | | | | ● | | ● | | ● | | |
| Calamares fritos con alioli de pimientos de Padrón<br>Deep-fried calamari with Padrón pepper alioli | ● | | ● | | | | | | | | ● | | ● |
| Fideuá, chipirón mallorquín a la brasa y romesco<br>«Fideuá» with grilled Mallorcan chipiron and romesco sauce | Consulte a nuestro equipo / Please ask our team | | | | | | | | | | | | |
| Pulpo a la parrilla con huevo ecológico, patata al ajo y torrezno<br>Grilled octopus with organic egg, garlic potato and «torrezno» | | | ● | | | | | | | | | | ● |
| Canelón de pollo campero con bechamel de trompetas<br>Free-range chicken cannelloni with trumpet mushroom béchamel | ● | | ● | | | | ● | | ● | | ● | | |
| Pluma ibérica a la brasa, puerro ahumado, mostaza y pistachos<br>Grilled Iberian pluma, smoked leek, mustard and pistachios | ● | | | | | ● | ● | ● | | ● | | | |
| **ARROCES Y PESCADOS** RICE & FISH | | | | | | | | | | | | | |
| Arroz del «senyoret» con gamba roja, vieira, calamar y alioli de perejil<br>«Senyoret» rice with red prawn, scallop, squid and parsley alioli | | ● | ● | ● | | | | | | | ● | | ● |
| Arroz meloso de bogavante (en cazuela para 2 personas)<br>Creamy lobster rice (casserole dish for 2 people) | | ● | | ● | | | | | | | ● | | |
| Bogavante a la brasa con ajos tiernos y guindilla fresca (800 g)<br>Grilled lobster with spring garlic and fresh chili pepper (800 g) | | ● | | | | | | | | | | | |
| Lubina salvaje a la brasa con salsa de vino blanco Prensal blanc<br>Grilled wild sea bass with Prensal blanc white wine sauce | | ● | | ● | | | ● | ● | | | ● | | |
| Rodaballo salvaje a la brasa con refrito de ajos y guindilla<br>Grilled wild turbot with fried garlic and chili | Consulte a nuestro equipo / Please ask our team | | | | | | | | | | | | |
| **CARNES** MEATS | | | | | | | | | | | | | |
| Cochinillo mallorquín de «porc negre» al horno<br>Roast suckling pig (Majorcan black pig) | Consulte a nuestro equipo / Please ask our team | | | | | | | | | | | | |
| Paletilla de cordero asada con miel y romero<br>Roast lamb shoulder with honey and rosemary | Consulte a nuestro equipo / Please ask our team | | | | | | | | | | | | |

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| Solomillo de vaca gallega seleccionada con pimienta verde y mostaza<br>Selected Galician beef tenderloin with green peppercorn and mustard sauce | ● | | | | | | ● | | ● | ● | | ● | | |
| Costillas de cordero a la brasa con ajos fritos y romero<br>Grilled lamb ribs with fried garlic and rosemary | | | | | | | | | | | | | | |
| Chuletón de vaca seleccionada (1 kg)<br>Selected beef chop (1 kg) | | | | | | | | | | | | | | |

## GUARNICIONES SIDES

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|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Ensalada verde de lechuga fresca, cebolla y piparra<br>Green salad of fresh lettuce, onion and pickled peppers | | | | | | | | | | | | ● | | |
| Pimientos del piquillo asados al horno<br>Roasted piquillo peppers | | | | | | | | | | | | | | |
| Patatas fritas<br>French fries | | | | | | | | | | | | | | |
| Patatas panaderas<br>Baked potatoes | | | | | | | | | | | | | | |
| Bimi fresco a la parrilla<br>Fresh grilled bimi | | | | | | | | | | | | | | |

## PAN Y EXTRAS BREAD AND EXTRAS

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|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Pan rústico de Triticum (u.)<br>Rustic Triticum bread (u.) | ● | | | | | | | | | | | | | |
| Pan con tomate de colgar y aceite de oliva virgen extra<br>Bread with ramallet tomato and extra virgin olive oil | ● | | | | | | | | | | | | | |
| Olivas mediterráneas<br>Mediterranean olives | Consulte a nuestro equipo / Please ask our team | | | | | | | | | | | | | |
| Alioli casero<br>Homemade alioli | Consulte a nuestro equipo / Please ask our team | | | | | | | | | | | | | |

## POSTRES DESSERTS

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|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Tarta de tres quesos<br>Three-cheese cake | Consulte a nuestro equipo / Please ask our team | | | | | | | | | | | | | |
| Tarta de chocolate<br>Chocolate cake | ● | | ● | | | | ● | | | | | | | |
| Torrija de brioche con helado de tiramisú<br>Brioche French toast with tiramisu ice cream | ● | | ● | | | | ● | | | | | ● | | |
| Surtido de quesos nacionales<br>Selection of Spanish cheeses | Consulte a nuestro equipo / Please ask our team | | | | | | | | | | | | | |
| Helado<br>Ice cream | Consulte a nuestro equipo / Please ask our team | | | | | | | | | | | | | |
| Sorbete<br>Sorbet | Consulte a nuestro equipo / Please ask our team | | | | | | | | | | | | | |
| Fruta<br>Fruit | Consulte a nuestro equipo / Please ask our team | | | | | | | | | | | | | |

Gluten* / Gluten*
Crustáceos / Crustaceans
Huevos / Eggs
Pescado / Fish
Cacahuetes / Peanuts
Soja / Soy
Lácteos / Milk
Frutos de cáscara** / Tree nuts**
Apio / Celery
Mostaza / Mustard
Sésamo / Sesame
Sulfitos / Sulphites
Altramuces / Lupin
Moluscos / Molluscs

**Información para el cliente**

Información facilitada conforme al Reglamento (UE) n.º 1169/2011 y al Real Decreto 126/2015. Se indican los 14 alérgenos de declaración obligatoria que cada plato contiene como ingrediente, según nuestras recetas y las fichas técnicas de nuestros proveedores.

En nuestra cocina se elaboran y manipulan todos estos alérgenos, por lo que no podemos garantizar la ausencia de trazas. Si tiene alguna alergia o intolerancia, comuníquelo a nuestro equipo antes de pedir.

* Cereales con gluten: trigo (espelta, kamut), centeno, cebada, avena. ** Frutos de cáscara: almendras, avellanas, nueces, anacardos, pacanas, nueces de Brasil, pistachos y macadamias.

**Customer information**

Information provided in accordance with Regulation (EU) No 1169/2011 and Spanish Royal Decree 126/2015. It shows which of the 14 allergens that must be declared each dish contains as an ingredient, based on our recipes and our suppliers' technical data sheets.

All of these allergens are prepared and handled in our kitchen, so we cannot guarantee the absence of traces. If you have any allergy or intolerance, please tell our team before ordering.

* Cereals containing gluten: wheat (spelt, khorasan), rye, barley, oats. ** Tree nuts: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios and macadamias.

AMIDA
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