

# W E N U



## STARTERS

|  |               |
|--|---------------|
| <b>Guacamole</b> with grilled edamame and totopos (tortilla chips).....                              | <b>15.50€</b> |
| <b>Traditional northern Spanish omelette</b><br>with cod piperade and caramelised onion.....         | <b>14.00€</b> |
| <b>Our version of fried eggs</b><br>chopped over spicy Balfegó tuna and fries.....                   | <b>25.00€</b> |
| <b>Trilogy of nigiri-style croquettes</b><br>(cod, baby squid, Jabugo ham) (6 pieces).....           | <b>12.00€</b> |
| <b>Low temperature bacon-filled Bao</b><br>with kimchi and chipotle mayonnaise .....                 | <b>9.00€</b>  |
| <b>Potato salad with pickles</b> .....   | <b>12.00€</b> |
| <b>Kitchen-garden sliced tomato salad</b><br>with tuna belly, succulent olives and large capers..... | <b>14.00€</b> |
| <b>Oxtail meat pasty</b><br>with cream of smoked eel, chipotle and Chinese chives.....               | <b>13.50€</b> |

## FROM KITCHEN GARDEN TO GRILL

|   |               |
|---|---------------|
| <b>Grilled artichokes</b> with fresh shichimi and Iberian pork cheeks (2 pieces).....   | <b>10.00€</b> |
| <b>Low-temperature leek confit</b> , charcoal-grilled finish with truffled garlic cream,<br>smoked edamame, pickles and egg yolk..... | <b>14.00€</b> |
| <b>Grilled wild mushrooms</b> with low-temperature egg<br>and a foie miso sauce.....  | <b>18.00€</b> |

## FROM INLAND

|  |                                 |
|--|---------------------------------|
| <b>Grilled beef rump steak</b> matured for 35 days.....  | <b>30.00€/500g   58.00€/1kg</b> |
| <b>Mature beef rib chunks</b> with pipian sauce and pickles .....                                | <b>27.00€</b>                   |
| <b>Lime-marinated free-range chicken</b><br>with a Japanese/Korean glaze and grill-finished..... | <b>15.00€</b>                   |
| <b>Bombastic Burger</b> .....  | <b>16.00€</b>                   |

2 grilled patties of Galician beef matured for 60 days, with caramelised peppers, grilled bacon, Italian Scamorza cheese and mayoberger.

## FROM THE SEA

|  |               |
|--|---------------|
| <b>Grilled octopus</b> with Nikkei glaze and crunchy lotus root.....                         | <b>25.50€</b> |
| <b>Grilled sea-bass fillets</b><br>with Bilbao-style citrus sauce and glazed vegetables..... | <b>23.00€</b> |

## RICE DISHES

|   |                           |
|---|---------------------------|
| <b>Rice with vegetables</b> .....                     | <b>16.00€/per person*</b> |
| <b>Rice with grilled beef ribs and shiitake</b> ..... | <b>19.00€/per person*</b> |
| <b>Rice with seafood</b> .....                        | <b>18.00€/per person*</b> |

\*Minimum 2 people

## HARAKIRI by Sr.Ito

|  |                         |
|--|-------------------------|
| <b>Oyster</b> with ponzu sauce, tajin and chives.....                      | <b>3.90€</b>            |
| <b>Salmon sashimi</b> .....  | <b>8.00€</b> (4pieces)  |
| <b>Tuna sashimi</b> .....  | <b>15.00€</b> (4pieces) |
| <b>Toro (tuna) sashimi</b> .....   | <b>17.50€</b> (4pieces) |
| <b>Spicy tuna tartar</b> , chives, soya, shichimi and sesame seed oil..... | <b>23.00€</b>           |
| <b>Toro (tuna) tartar</b> with kizami wasabi, egg yolk and caviar.....     | <b>32.00€</b>           |

## NIGIRIS

|  |              |
|--|--------------|
| <b>Flambéed scallop</b> with seafood sauce.....  | <b>3.80€</b> |
| <b>Flambéed salmon</b> with lime and kimchi..... | <b>4.00€</b> |
| <b>Toro (tuna)</b> with caviar.....              | <b>9.00€</b> |
| <b>Toro (tuna)</b> , chives and coffee.....      | <b>6.50€</b> |
| <b>Braised eel</b> with tare sauce.....          | <b>4.80€</b> |
| <b>Iberian pork cheeks</b> with caviar.....      | <b>7.50€</b> |

## ROLLS

|  |               |
|--|---------------|
| <b>Obama Rolls:</b> tuna, cream cheese, tiger prawns in tempura with black tobiko,<br>chilli mayonnaise and eel sauce..... | <b>18.00€</b> |
| <b>California Roll:</b> salmon, tiger prawn, avocado, cucumber,<br>chives and orange tobiko .....                          | <b>18.00€</b> |
| <b>Negi toro (tuna):</b> toro maki with Chinese chives and aged soya.....  | <b>16.50€</b> |
| <b>Tempura Roll:</b> tempura eel roll with avocado, cream cheese, chives,<br>eel sauce and kimchi mayonnaise.....          | <b>22.00€</b> |

## DESSERTS

|  |              |
|--|--------------|
| <b>Smooth cheesecake</b> .....   | <b>6.00€</b> |
| <b>Nutella and yuzu tart</b><br>with hazelnuts, Kinder Bueno and toasted sesame seeds..... | <b>8.00€</b> |
| <b>Grilled pineapple</b> with smoked coconut custard<br>and passion fruit ice cream.....   | <b>7.00€</b> |
| <b>Vegan green tea mochi</b> .....   | <b>5.25€</b> |

Allergens list at your disposal  
10% supplement on terrace



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