

W E N U



STARTERS

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

FROM KITCHEN GARDEN TO GRILL

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

FROM INLAND

Grilled beef rump steak matured for 35 days.....	30.00€/500g 58.00€/1kg
Mature beef rib chunks with pipian sauce and pickles	27.00€
Lime-marinated free-range chicken with a Japanese/Korean glaze and grill-finished.....	15.00€
Bombastic Burger	16.00€
2 grilled patties of Galician beef matured for 60 days, with caramelised peppers, grilled bacon, Italian Scamorza cheese and mayoberger.	

FROM THE SEA

Grilled octopus with Nikkei glaze and crunchy lotus root.....	25.50€
Grilled sea-bass fillets with Bilbao-style citrus sauce and glazed vegetables.....	23.00€

RICE DISHES

Rice with vegetables	16.00€/per person*
Rice with grilled beef ribs and shiitake	19.00€/per person*
Rice with seafood	18.00€/per person*

*Minimum 2 people

HARAKIRI by sr. Ito

Monday to Sunday noon

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

NIGIRIS

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

ROLLS

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

DESSERTS

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

Bread 2.50€

Allergens list at your disposal
10% supplement on terrace



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