

MENU



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 glazed vegetables.....	22.00€

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

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€

Bread 2.50€

Allergens list at your disposal

10% supplement on terrace



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