



BOSSÉ bistró

START YOU BOSSÉ EXPERIENCE

	TAPA	LATTER
Amontillado Salmorejo with basil-lime ice cream, grapes, and a touch of iberian flavors		9,90
White Shrimp Salad from Huelva	3,90	9,50
Smoked Sardine Toast with confit tomato, basil and citrus	3,00 (<i>piece</i>)	
Seasonal Tomatoes with homenade cured tuna , red onion and oregano vinaigrette		9,50
Bravas Potatoes our way	3,90	6,90
Brioche with Brie Cheese , duck ham, caramelized onion and foie gras	4,90	9,90

BOSSÉ STREET FOOD:

Wild Almadraba Bluefin Tuna Taco 	6,90	
Bao K-Runch - Korean-style crispy chicken bao bun (<i>2 pcs</i>)		8,50
I love you taco - Cochinita pibil, cheese, pickles red onion and kimchi mayo (<i>2 pcs</i>)		9,90
Big Taco - Sautéed prawns, pico de gallo and guacamole (<i>2 pcs</i>)		9,90
Iberian pork cheek brioche with brie cheese and 'Old School' sauce		11,50
Iberian Pork Wok with vegetables		14,00
Prawn Wok with oyster sauce		14,00

SHARED LIFE

	HALF PORTION	PLATTER
Cheese Board with accompaniments		15,00
Warm salad with teriyaki and honey-glazed tuna, mango, and berry vinaigrette		15,00
Charcoal-grilled Chicken Salad with spiced legumes, fruits, seeds and mustard-honey vinaigrette		13,50
Charcoal-grilled Provolone with spiced homemade tomato sauce		11,50
Free-range broken eggs with Iberian ham and a hint of truffle		14,00
Cecina croquettes with a veil of Iberian pork jowl and piquillo	7,90	13,50
Oxtail croquettes with a veil of Iberian pork jowl and truffle	7,90	13,50

BOSSÉ RICE DISHES (minimum 2 people)

Rice with scarlet prawns and seafood broth	25,00 €/pro person
Creamy rice with ibérico pork cheek	18,50 €/pro person

MINIBOSSÉS (minimum 12 years)

Chicken Finger, egg and potatoes	9,90
Mini Beef Burger with cheddar, french omelet and fries	9,90



SERVICE: 1,30 €/diner

*prices include VAT

We have an allergen menu



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FROM THE CARMEN MARKET

	PLATTER
Huelva white prawn carpaccio with delicate citrus and vegetal notes	17,00
Garlic king prawn tails with Palo Cortado sherry, smashed eggs, and a touch of foie gras	16,00
Octopus a la Gallega with a Bossé roll	22,00
Charcoal-grilled scallops with a hint of iberian flavors	17,90
Tuna triptych presented in three preparations --- tataki - tartare - sashimi 	28,50
Grilled Octopus with Iberian-flavored sauce, gorgonzola cream and roasted potatoes	19,50
Bluefin Tuna Tarantelo with sautéed vegetables	18,90
Traditional Fried Cuttlefish with grandma's potatoes	17,90

OUR CARNIVOROUS SIDE

	TAPA	PLATTER
Aged picanha carpaccio		15,00
Iberian Oyster - Iberian Pork Presa Tartare with cured yolk		16,00
Iberian Pork Cheek over truffled potato parmentier	4,50	14,90
"LA LATINA" Burger		13,50
• Double 90g smash beef patties, potato roll bun, aged cheddar, bacon jam and Kanghwa sauce		
"LA LOLA" Burger		13,50
• Double Smash Beef - 90g each, brioche bun, smoked bacon, pulled pork, Parmesan cheese, 'canibal' jam, crispy tortilla chips, and mango habanero sauce		

INA CHARCOAL OVEN:

Tender pork ribs glazed with our BBQ sauce	22,90
Iberian Pork Flank	19,50
Charcoal-grilled Iberian Pork Secreto	16,90
Simmental Beef Sirloin - approximately 400g.	34,00
Galician Beef Sirloin - approximately 400g.	32,00
Galician Beef Ribeye - approximately 700g. 	56,00

DON'T BE AFRAID OF SWEETNESS

Pistachio Tiramisu	6,50
Baked Cheesecake "MALAVITA"	7,00
Dark chocolate cake with salted caramel "PECCATO"	7,00
Caramelized French Toast with vanilla ice cream, cookie and dulce de leche	7,50
Millefeuille with Cream and Whipped Cream and Cherry Ice Cream	7,00



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