

Bossé bistró

START YOU BOSSÉ EXPERIENCE

	TAPA	PLATTER
Amontillado Salmorejo with basil-lime ice cream, grapes, and a touch of iberian flavors		8,90
White Shrimp Salad from Huelva	3,90	9,50
Canutera-Style Melva Salad <i>¡a classic, but with sneakers!</i>	3,90	9,50
Seasonal Tomatoes with homenade cured tuna, red onion and oregano vinaigrette		7,50
Bravas Potatoes our way <i>¡Don't worry, it's no that spicy!</i>	3,90	6,90
Charcoal-grilled Provolone with spiced homemade tomato sauce		8,90
Brioche with Brie Cheese, duck ham, caramelized onion and foie gras		7,90
Iberian pork cheek brioche with brie cheese and 'Old School' sauce <i>¡without a tie but stylish!</i>		11,50

BOSSÉ STREET FOOD:

Totopos with pulled pork , cream cheese, cherry tomatoes, pico de gallo, black beans, and guacamole	9,50
Bao K-Runch - Korean-style crispy chicken bao bun (2 pcs)	8,50
Pulled Passion - Pulled pork bao bun with pickles, crispy onion, and sriracha (2 pcs)	8,50
I love you taco - Cochinita pibil, cheese, pickles red onion and kimchi mayo (2 pcs)	9,90
Big Taco - Sautéed prawns, pico de gallo and guacamole (2 pcs)	9,90
Prawn Wok with oyster sauce	13,50
Iberian Pork Wok with vegetables	13,50

SHARED LIFE

	HALF PORTION	PLATTER
Acorn-Fed Ibérico Ham		15,00
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-mint vinaigrette		10,90
Burrata Salad with red fruit ice cream, nuts, roasted tomato and pesto sauce		12,90
Fried Eggs with iberian ham and truffle <i>¡temptation of the gods...and of humans!</i>		12,90
Creamy rice with ibérico pork cheek <i>¡so creamy you'll want to ask it out on a date!</i>		14,90 €/person

MAISON CROQUETTE:

Oxtail Croquettes <i>¡dangerously addictive!</i>	6,50	12,90
Iberian ham Croquettes <i>¡in the purest Bistro style!</i>	6,50	12,90
Cecina Croquettes <i>¡your best-kept tasty secret!</i>	6,50	12,90



SERVICE: 1,30 €/diner

*prices include VAT

We have an **allergen menu**



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FROM THE CARMEN MARKET

	PLATTER
Charcoal-grilled scallops with a hint of iberian flavors	16,90
Octopus a la Gallega with a Bossé roll <i>¡we accept octopus as a pet!</i>	17,90
Tuna triptych <i>Presented in three preparations --- tataki - tartare - sashimi</i>	23,00
Tropical Octopus Ceviche <i>¡feed your dreams so your fears starve!</i>	16,50
Garlic Prawns with Palo Cortado Sherry	12,50
Grilled Octopus with Iberian-flavored sauce, gorgonzola cream and roasted potatoes	17,90
Salmon Loin with sweet potato cream and wakame mayo	17,90
Bluefin Tuna Tarantelo with sautéed vegetables	18,90
Traditional Fried Cuttlefish with grandma's potatoes	16,50

OUR CARNIVOROUS SIDE

	TAPA	PLATTER
Iberian Oyster - Iberian Pork Presa Tartare with cured yolk		14,90
Iberian Pork Cheek over truffled potato parmentier	4,50	14,90
Tender pork ribs glazed with our BBQ sauce <i>¡with a little bit of rock&roll!</i>		22,90
"La Latina" Burger		13,50
• Double 90g smash beef patties, potato roll bun, aged cheddar, bacon jam and Kanghwa sauce		
"Bistró" Burger		13,50
• 180 grams of grilled beef, brioche bun, crispy ham, egg, shaved cheese, caramelized onion and mushroom cream		

IN A CHARCOAL OVEN:

Angus Ribeye Steak (~500g)	37,90
Premium dry-aged beef ribeye steak - 30 to 45 days of ageing (~450g)	34,00
Angus Beef Tenderloin (~250g)	32,00
Iberian Pork Tenderloin	17,50
Iberian Pork Flank	19,50
Charcoal-grilled Iberian Pork Secreto	16,90

MINIBOSSÉS

Chicken Finger , egg and potatoes	8,90
Iberian Ham Croquettes with egg and potatoes	8,90
Mini Beef Burger with cheddar, french omelet and fries	8,90

DON'T BE AFRAID OF SWEETNESS

Pistachio Tiramisu <i>¡tradition dresses in green!</i>	6,00
Baked Cheesecake "MALAVITA"	6,00
Chocolate Cookie Cake with Sicilian Pistachio Ice	6,00
Caramelized French Toast with vanilla ice cream, cookie and dulce de leche	7,00
Millefeuille with Cream and Whipped Cream and Cherry Ice Cream	6,00

Check our Ice Cream Menu