

Bossé bistró

START YOU BOSSÉ EXPERIENCE

	TAPA	PLATTER
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
Bossé-Style "Aliñás" potatoes	2,90	6,90
Seasonal Tomatoes with homenade cured tuna, red onion and oregano vinaigrette		9,50
Smoked Sardine Toast with confit tomato, basil and citrus	3,00 (piece)	
Bravas Potatoes our way <i>¡Don't worry, it's not that spicy!</i>	3,90	6,90
Charcoal-grilled Provolone with spiced homemade tomato sauce		10,50
Brioche with Brie Cheese, duck ham, caramelized onion and foie gras	4,90	9,90
Iberian pork cheek brioche with brie cheese and 'Old School' sauce <i>¡without a tie but stylish!</i>		11,50

BOSSÉ STREET FOOD:

Tartare of wild Almadra Bluefin Tuna in a crunchy taco		6,90
Korean Gochujanag chicken sticks (2 pcs)		3,90
Bao K-Runch - Korean-style crispy chicken bao bun (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		14,00
Iberian Pork Wok with vegetables		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		12,00
Fried Eggs with iberian ham and truffle <i>¡temptation of the gods...and of humans!</i>		14,00
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>	7,90	13,50
Iberian ham Croquettes	<i>¡in the purest Bistro style!</i>	7,90	13,50
Cecina Croquettes	<i>¡our best-kept tasty secret!</i>	7,90	13,50



SERVICE: 1,30 €/diner

*prices include VAT

We have an **allergen menu**



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FROM THE CARMEN MARKET

	TAPA	PLATTER
Charcoal-grilled scallops with a hint of iberian flavors		17,90
Octopus a la Gallega with a Bossé roll <i>¡we accept octopus as a pet!</i>		22,00
Tuna triptych <i>Presented in three preparations --- tataki - tartare - sashimi</i>		28,50
Garlic Prawns with Palo Cortado Sherry		13,90
Grilled Octopus with Iberian-flavored sauce, gorgonzola cream and roasted potatoes		19,50
Salmon Loin with sweet potato cream and wakame mayo		18,90
Bluefin Tuna Tarantelo with sautéed vegetables		18,90
Traditional Fried Cuttlefish with grandma's potatoes		17,90
Bluefin Tuna Tarantelo with homenade tomato · Bistró Style	4,50	15,90



OUR CARNIVOROUS SIDE

	TAPA	PLATTER
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		
"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:

Tender pork ribs glazed with our BBQ sauce <i>¡with a little bit of rock&roll!</i>	22,90
Premium Beef Ribeye - (~450g)	34,00
Angus Beef Tenderloin (~250g)	32,00
Iberian Pork Flank	19,50
Charcoal-grilled Iberian Pork Secreto	16,90

MINIBOSSÉS



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

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

SEASONAL MENU 2025

Bossé Bistró



SERVICE: 1,30 €/diner

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