

# LUZI BOMBÓN

## STARTERS

*Grilled leeks, hazelut,  
chickweed and herbs oil* 15€

*Cantabrian anchovies  
with smoked pipe and bread with tomato* 17€

*Iberian ham croquettes (4ud)''* 12€

*Iberian acorn ham with bread with tomato* 31€

*Iberian acorn-fed loin cured* 25€

*Skordalia (nut dips) with grilled bread* 12€

*Tempura shrimp bao with iberian bacon  
and kimchi mayonnaise* 8€

*Sweet-and-sour aubergine* 12€

*Roasted pumpkin cream, scallops,  
green apple and mushrooms* 17<sup>50€</sup>

*Spanish potato salad with confit tuna belly* 17€

## FROM THE KITCHEN-BAR

*Corn tortitas with tuna sashimi  
and chipotle mayonnaise (3 pcs.)* 15€

*Red shrimp ceviche with totopos* 18€

*Sea bream sashimi with pickled cucumber,  
jalapeno gazpacho and bergamo* 19€

*Amberjack ceviche and yellow chili* 19<sup>50€</sup>

*Bluefin tuna tartare with tobiko, avocado  
and yuzu mayonnaise* 24€

*Steak tartare* 24<sup>50€</sup>

*Smoked steak tartare* 24<sup>50€</sup>

*Steak tartare with grilled foie* 27<sup>50€</sup>

*Fine Claire oyster n° 2 natural*  
5€ ud/ 50€ (dozen)

*Tempura oyster with ponzu and lemon* 5<sup>50€</sup>

*King Crab tapa* 17€  
- 1 leg 60€

## SALADS

*Tomatoes salad with marinated manchego  
cheese and olives* 15€

*Zucchini spaghetti with mango, tomato,  
avocado and macadamia nuts* 15€

*Burrata with macerated tomatoes salad,  
sardine and pesto* 18<sup>50€</sup>

## RICE AND PASTA

*Squid, prawns and clam rice (min. 2 per.)* 23€ f.p.

*Butifarra sausage  
and mushrooms rice (min. 2 per.)* 21€ f.p.

*Tagliollini with black truffle  
and parmesan cheese* 23€

*Red prawns and clams linguine* 22€

*Duck "fideua", shimeji mushroom  
and mangetout (min. 2 per.)* 22<sup>50€</sup> f.p.

## FISH

*Miso glazed salmon, celery puree,  
apple and lime* 21€

*Grilled monkfish, roasted tomato  
and lemon asparagus.* 32€

*Roasted turbot, "bouchot" mussel, braised fennel  
and emulsion of its own bones* 26<sup>50€</sup>

*Octopus, potato puree and black olive* 26€

## MEAT

*Roasted Iberian pork fillet, demi glazed  
mushrooms and chestnut pure* 22€

*Crispy pekin duck with hoisin sauce* 25€

*Roasted "russian steak", foie, red wine sauce,  
sweet potato pure and mushrooms ravioli* 24€

*Grilled beef fillet, bernaise and fries* 26<sup>50€</sup>

*Shoulder baby lamb with  
Idiazabal potato cake* 30<sup>50€</sup>

*Dry aged Galician beef ribeye steak with  
roasted potatoes and piquillo pepper (1Kg)* 79€

## DESSERTS

*Tatin pie with cinnamon  
and cardamom ice cream* 9€

*Hazelnut and toffee coulant  
with banana and ginger ice cream* 9€

*Carrot cake* 8€

*Ecuadorian chocolate tart 66%* 8€

*Cheesecake with red fruits jam* 8€

*Variety of ice cream* 6€