

BLOVED

R E S T A U R A N T

We love the sea! From the sea to our table

Mussels in Albariño wine with cream	16 €
Salmon tartare, avocado and pinions	19 €
Corvina ceviche with tiger milk and passion fruit	19 €
Octopus carpaccio, cilantro vinaigrette, kimchi and smoked chipotle	21 €
Squid, mango and ginger chutney and roasted red pepper emulsion	23 €

Green I want you green! From Bustarviejo vegetable garden

BLoved Salad with pepper, carrot, tomato, cucumber, onion, radish, lettuce, spinach, arugula, wild asparagus, and pine nuts vinaigrette	16 €
Different textures warm vegetable salad	18 €
Grilled avocado, feta cheese and hazelnut pesto	18 €
Tomato, anchovies and green olives tartare	17 €
Stuffed tomato with prawns, squid, mango and passion fruit	19 €
Thistles, foie and truffle cream	15 €

Rice isn't passed here! (nor the pasta!)

Black rice, monkfish, squid and mussels	23 €
Prawns, squid and shrimp paella	25 €
Truffled duck cannelloni with foie and pine nuts	18 €
Seafood risotto, prawn, scallop and Parmesan	22 €

Fish Fish that are sins

Monkfish on eggplant ash, baby vegetables and saffron infused pineapple sauce	27 €
Sea bass, mushroom, garlic and paprika mashed potatoes	28 €
Grilled salmon loin and teriyaki bimi	26 €

It's for dipping bread! Organic eggs

Fried with spider crab	19 €
Broken with Iberian ham	17 €
'Del Vago' omelette, with Santoña anchovies, caramelized onion, Cherry tomato, chips, arugula and piparras	16 €

One of those hams that taste like a kiss! Iberian cured ham from Salamanca

Iberian cured ham (100 g.) with bread with tomato	33 €
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Madrid traditions

Iberian pork cheek with roasted sweet potato	21 €
Gourmet croquettes selection (Iberian ham, hake and prawn, pheasant and truffle)	16 €
Fusion stew - We take the AVE from Madrid to Barcelona!	24 €

The meat is weak, and ours is irresistible!

Steak tartare served on a chargrilled marrow	29 €
*Sirloin (400g) - Beef from the Sierra de Guadarrama I.G.P.	27 €
*Tenderloin (250g) - Beef from the Sierra de Guadarrama I.G.P.	32 €

If love sweetens life, our desserts are a crush!

Carrot, pumpkin and cardamomo cheesecake	8 €
'Tierra Misú': our upside down tiramisu, with a pipette of coffee liqueur, hazelnut crumble and peppermint pearls	9 €
French toast, English cream and vanilla ice cream	8 €
Vanilla and pecan nut ice cream (GF) and Belgium chocolate ice cream	7 €
Strudel with chocolate and vegan cream (V)	7 €
Chocolate ecstasy with rasperry ice cream (V)	7 €
Fruity medley with molasses (V) (GF)	7 €