

BLOVED
LOUNGE & RESTAURANT

*¡Welcome
to Bloved!*

Here we love the good, the healthy
and the tasty.

We love local products, those of our
land.

We love meat from the Sierra de
Guadarrama, organic vegetables and
fish from Galicia.

Because when you work so carefully
selecting the product, cooking it
respecting the flavour and textures
and serving it with so much care, only
one thing can happen...

That this is the beginning of our
long and unforgettable love story!

WE LOVE THE SEA
From the sea to our table



- Salmon tartare, avocado and pinions 20
- Corvina ceviche, tiger milk and passion fruit 19
- Stuffed tomato with prawns, squid, Mango and Passio Fruit 19
- Squid, mango and ginger chutney and roasted red pepper emulsion 23

For dipping bread in Organic eggs

- Fried food with black pudding from Burgos and chistorra 15
- Broken with Iberian ham 17
- 'Del Vago' omelette, Santoña anchovies, caramelized onion, Cherry tomato, chips, arugula and piparras 16

The lush green of THE VEGETABLE GARDENS OF BUSTARVIEJO

- Candied artichokes, foie gras, onion caramelized, Iberian ham and feta cheese... 19
- BlOved salad 16
Pepper, carrot, tomato, cucumber, onion, radish, Lettuce, spinach, arugula, wild asparagus
- Different textures warm vegetable salad ... 18
- Grilled avocado, feta cheese and hazelnut pesto 18
- Tomato, anchovies and green olives tartare. 17
- Salmorejo from Cordoba 15

One of those cured hams that tastes as good as a kiss

Iberian cured ham from Salamanca

Iberian cured ham (100 gr.)
Bread with tomato

Super rice dishes (and pasta)



- Rice with octopus and black truffle 27
- Prawns, squid and shrimp paella 25
- Truffled duck cannelloni with foie and pine nuts. 18
- Seafood risotto, prawn, scallop and Parmesan 22

Let's look at...

MADRID TRADITIONS

- Iberian pork cheek with roasted sweet potato 21
- Gourmet croquettes selection 17
Iberian ham, hake and prawn, chorizo, camember and honey
- Suckling pig confit 24
with creamy potato with rosemary and dried apricot sauce
- Charcoal picantón with piri piri 20

1, 2, 3, 4, 5, Once I caught a...



Fish to die for

- Brooch monkfish fillet with olive powder, crispy parsnip and parmesan sauce 27
- Sea bass, mushrooms and paprika mashed potaoes.. 28
- Grilled salmon loin and teriyaki bimi..... 26

OUR MEAT IS IRRESISTIBLE

- wagyu burger with candied peppers and white mold cheese 26
- Kobe tenderloin with sautéed mushrooms, sprouts, soy and ginger (160 gr)..... 69
- Steak tartare served on a chargrilled marrow.... 29
- *Sirloin from Guadarrama (400g)..... 27
- *Tenderloin from Guadarrama (250g)..... 32

VAT included