

BLOVED

*¡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!

EBOCA
RESTAURANTS

WE LOVE THE SEA
From the sea to our table



- Salmon tartare, avocado and pinions 20
- Corvina ceviche, tiger milk and passion fruit 19
- Pink tomato and tuna belly..... 17
- Squid, mango and ginger chutney and roasted red pepper emulsion 23

For dipping bread in Organic eggs

- Fried bites with seared foie, potatoes, boletus mushrooms, and truffle..... 19
- 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
- Poultry velouté, glazed vegetables, and smoked swordfish julienne 14

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 with camember and honey
- Suckling pig confit 24
with creamy potato with rosemary and dried apricot sauce
- oxtail meatballs and potato parmentier 22

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



Fish to die for

- Low temperature codfish, pine nut emulsion 27
- Sea bass, mushrooms and paprika mashed potaoes.. 28
- Grilled salmon loin and teriyaki bimi..... 26
- Meagre with roasted garlic and manchego ratatouille 26

OUR MEAT IS IRRESISTIBLE

- wagyu burger with candied peppers and white mold cheese 26
- Aged beef chop (750 gr)..... 52
- Steak tartare served on a chargrilled marrow.... 29
- *sirloin from Guadarrama (400g)..... 27
- *Tenderloin from Guadarrama (250g)..... 32

VAT included

All fish served raw in this restaurant has been previously frozen, as stated in Article 8 of Royal Decree 1021/22. We have menus with information regarding food allergies and intolerances. Please ask our staff for further details.

Guadarrama beef meat has a quality guarantee and it undergoes a very restricted controls. The animals live in the extensive farming system (bred on the spacious farms) are fed only with milk, pasture (6-7 months old) and cereals in its growing period.