

BAZAAR

fusion cuisine

TAPAS BAR & RESTAURANTE

MENU

1. Melon with serrano, caramelized walnuts and honey-mustard dressing (1,13) 11.50 €
2. Oven baked goat cheese with fried paprika topped with dukkah (5,6,13) 12.50 €
3. Padrón peppers fried in ground almonds and orange zest (13) 9.80 €
4. Vegetables mini spring rolls with sweet chili and chipotle sauce (4,10,14) 9.85 €
5. Spanish spinach or chicken croquettes on ginger aioli and chipotle sauce (5,10) 10.50 €
6. Patatas bravas with mojo sauce and truffle mayo (3,10) 9.80 €
7. Tuna tataki with Ponzu sauce and wakame salad (6,12) 15.80 €
8. Prawns on avocado mousse with mango sauce (5,11,13) 14.80 €
9. Mini cheeseburgers 3u. (1,3,6,10,13) 14.50 €
(add 1 extra piece for 4.70)
10. Tuna tartare with teriyaki sauce on avocado mousse (5,6,11,12) 15.80 €
11. Crispy pork ribs with hoisin bbq sauce (10,11) 14.75 €
12. Mallorcan prawns in garlic oil (11) 14.50 €
13. Burrata cheese with oven roasted beetroots (5,13) 14.80 €
14. Jamón ibérico and toasts with freshly grated tomato (10) 19.50 €
15. Fried chicken tempura with chipotle mayo and toasted sesame dressing (6, 8, 10) 14.50 €
16. Homemade hummus with Pita bread (6,10) 10.80 €
17. Seasonal Gazpacho 9.00 €
18. Slightly seared octopus with sweet potato (2,5) 22.00 €
19. Fried calamari with Romesco sauce (2,4,11,13) 13.50 €
20. Tacos with pulled beef and chipotle sauce 2u. (3, 5) 14.20 €
(add 1 extra piece for 7.00)
21. Secreto Ibérico with crunchy kale, figs and pomegranate (10) 18.50 €
22. White fish ceviche with grapes, coconut, spring onion and chilli (12) 15.50 €
23. Grilled skirt stake with black beer sauce and straw potatoes (5, 10) 18.00 €
24. House marinated olives 2.00 €
25. Selection of bread with homemade aioli (4,8,6,10,13) 4.50 €

