

Restaurante



BOMBOROMBILLOS
Sabor a Jaén

APPETISERS/TAPAS

COLD

-Premium Evoo tasting with sourdough bread, cod's skin crispy and pickled radish 4,50€

-Thin almond cookie, partridge from Jaén, smoked mackerel and Evoo caviar 4,00€

**Cashew, nuts cream, marinated sardine grapes and pollen 5,50€

WARM

**Egg mollet, codium and Iberian ham crumbs 7,50€

Savoury carob sponge cake "montadito" and duck confit with goat's cheese 11,50€

HOT

**White asparagus with hazelnuts traditional stew 5,60€

**Spicy mussels with coco and green curry sauce 4,90€

Cuttlefish in its ink and cous cous 7,80

Milk, garum and baked rice black pudding 5,50€

STARTED

**Goat Cheeses selection from Jaén 15,00€

**Truffled roasted aubergines pate 8,70€

Rabbit pâté in croûte 15,00€

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FISH

COLD DISHES

**Tuna in pickled sauce with orange and honey sauce 16,00€

**Red tuna carpaccio (100 g.) 35,00€

WARM

**Cod and Beurre Blanc sauce s.m.

HOT

** Norwegian salmon (200 g.) , mushroom cream 16,00€

**Hake (260 g.) and vegetable tajin (preparation in 20 minutes) 23,50€

MEAT

COLD DISHES

**Pickled quail and spinach cream 15,50€

**Deer meat in typical marinade from Jaén 17,70€

**Wild boar cecina (100 g.) and EVOO 24,00€

**Carpaccio of premium beef (60 g.) with cheese zest 26,50€

WARM:

**Spanish beans salad with foie and pickled partridge 14,00€

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MEET

HOT DISHES

**Roast suking pig (400 g.) (preparation in 30 minutes) 25,50€

**Stewed pig's ear with lentils 14,50€

Fusion Beef- Ramen 22,00€

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Individual bread service 1,50€

COFFEE: Natural and Special filter coffee from Colombia.
Only coffe, not milk, not suggar, not sacarine
3,50€

DESSERTS

Cheese cake with lemon mermelade glass whit cookie base 6,50€

Carrot cake 5,60€

Chocolate and banana cake 5,60€

Olive chocolate and liquorice (2 uds) 3,90€

All the prices taxes included

**Gluten free