

La bodega de Ola

Martin Perasategui.

The Menu

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Haute cuisine dishes

made to **share**

Wagyu cured beef meat served with toasted bread, tomato and olive oil / **27 €**

Fresh oysters (unit) / **6,5 €**

Oysters with ponzu sauce, spring onion and peppercorns / **9 €**

Salmon and red prawn salad / **17 €**

Carpaccio of red prawns with toasted onion puree and citrus touches / **19 €**

Caesar salad / **14 €**

Burrata from Bilbao, artichokes and emulsified truffle juice / **19 €**

Blood sausage with creamy cabbage and spinach / **14 €**

Meat and Iberian ham, consommé and amontillado croquettes / **14 €**

Crab soup / **19 €**

Od in tempura with a creamy sauce of chard and Iberian jowl / **19 €**

Lamb sweetbreads with special mashed potatoes in olive oil, green asparagus and fried eggs / **19 €**

Steak tartar / **22 €**

Tripe and snouts prepared in the traditional way / **17 €**

Piece of Iberian pork with creamy cauliflower puree

and its reduced juice (600gr) / **65 €**

Grilled beef, potatoes, salad and spring onion / **70 €/kg**

Warm chocolate cake with milk ice cream, pumpkin and vanilla / **11 €**

Caramelised rice pudding / **11 €**

The cheeses that Martin likes the most / **22 €**

Bread supplement / **3 €**



Ask our team for our Tasting Menu

@labodegadeola