

BASTARDO EVENING MENU

"Bastardo" in biology, crosses between two individuals with different genetic traits, most often from different species"

*We keep it cozy, with the warm Southern European hospitality and food culture as our mantra.
All dishes are made to be shared and are served as soon as they're ready.
Of course, you're also welcome to enjoy the dishes all to yourself...*

SNACKS & STATERS

"Bastardo bread" Ciabatta & focaccia with rosemary, sea salt & good olive oil 45,- V*
Ricotta creme with pistachio, gremolata & rosemary grissini 70,- VG*
Artichoke cream with grilled artichokes, chickpeas, garlic, basil & bread 70,- V*
The best olive from southern europe, black, green & grilled 45, V*
Gratinized broccolini with herbs & parmesan cream 75,- V*
Warm potato chips with green herb salt, garlic, parmesan & black garlic mayo 55,- VG*
"Arancini with black truffle" Fried risotto with mushrooms, mozzarella & porcini mayo 65,- VG*
"Croquetas de jamón" Croquettes with ham & mushrooms 65,-
"Pastéis de bacalhau" Portuguese crispy croquettes with cod & lemon mayo 65,-
"Frutto del mare fritti" Deep-fried baby squid & smelt with parsley & lemon mayo 80,-
"Gambas al Ajillo" Large shrimp in garlic with croutons, parsley frit & mayo 95,-
Anchovies in olive oil, grilled bread, mascarpone cream & grilled lemon 95,-

SALADS & A FEW EXTRA ACCESSORIES FOR ALL DISHES

French fries with grated cheese, "Bastardo spice" & mayo 65,- VG*
Salad with Serrano ham, fresh figs, walnuts, blue cheese, balsamic & honey 115,-
"Panzanella salad" Tomatoes, cucumbers, onions, basil, burrata, croutons, olive oil & balsamic 115,- VG*
"Caesar salad" Romaine lettuce, bread croutons, anchovy dressing & parmesan 95,- VG* (+chicken 35,-)

COLD STARTERS

"Crudo salsa verde" Citrus-marinated raw salmon in lemon oil, spring onions, fennel, garlic & basil 120,-
"Tartare Bastardo" Hand-cut veal tartare, fresh cheese, pickled tomato, fried capers & onions 135,-
Selection of Southern European sausages & cheeses with grilled vegetables 155,-

WARM STARTERS

Baked salmon with mint, chervil, pistachios, capers & lemon mayo 120,- (VG*)
Blue mussels in tomato sauce with garlic gremolata and fennel crudité 110,-
Risotto with asparagus, parmesan & thin slices of Lomo 115,-

PASTA

1. "Cannelloni" with grilled vegetables, basil, tomato & béchamel sauce 165,- VG*
2. Ravioli with spinach, truffle sauce, summer mushrooms & egg yolk 175,- VG*
3. Linguine in tomato sauce with garlic, blue mussels, fried squid & chervil 195,-
4. Rigatoni in "Ragù di Salsiccia" Ragout with spicy sausage, sautéed mushrooms and basil 165,-

PIZZA

1. Potato, ricotta, mozzarella, parmesan & rosemary 150,- (Try it with burrata on top +35,-) VG*
2. Plum tomatoes, broccolini, garlic, ricotta, mozzarella, pistachio & oregano 155,- VG*
3. Truffle salami, tomato sauce, mozzarella, gorgonzola, caramelized onions, black olives & oregano 155,-
4. Cured ham, tomato sauce, mozzarella, grilled artichoke, parmesan & arugula (Honey on the side) 160,-

MAIN COURSES

Braised lamb shank with roasted tomatoes, olives, Marengo sauce and garlic potatoes 245,-
Fried pork tenderloin with saffron risotto, roasted tomatoes and red wine sauce with balsamic 205,-
"Merluza en salsa verde" - White fish in green sauce with chorizo, capers, blue mussels & garlic potatoes 245,-

DESSERTS AND CHEESES

Chocolate espresso cream with hazelnuts, cocoa & "crema" 95,- VG*
Strawberry panna cotta with berry sorbet, Italian meringue & berry sauce 95,- VG*
Baked summer berries and rhubarb with amaretto, almond crumble & dried berries and vanilla ice cream 95,- V*
Southern European cheeses with pickled fruits, greens & grilled bread 115,-

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THE GREAT BASTARDO

10 SERVINGS

The menu consists of

- 3 Snacks
- 1 Bread & Oil
- 3 Starters
- 2 Main courses
- 1 Dessert

Must be chosen by the entire table

The dishes are selected by the head chef & served family style for sharing

425,- per person

Beer menu 4 glasses 225,-

Wine menu 4 glasses 350,- / Upgraded wine menu 450,-

Alcohol free drink menu 4 glasses 200,-

THE LITTLE BASTARDO

8 SERVINGS

The menu consists of

- 2 Snacks
- 1 Bread & Oil
- 2 Starters
- 2 Main courses
- 1 Dessert

Must be chosen by the entire table

The dishes are selected by the head chef & served family style for sharing

375,- per person

Beer menu 4 glasses 225,-

Wine menu 4 glasses 350,- / Upgraded wine menu 450,-

Alcohol free drink menu 4 glasses 200,-

BISTECCA ALLA FIORENTINA

Whole ribeye steak cooked with garlic, rosemary & pepper, served with burrata salad, fries & pan sauce

Enough for 2 people as a main course

Can also be shared by more, depending on how many other dishes are ordered

595,-

V* = Vegan VG* = Vegetarian