SWEET BLESSINGS





CREAM CATALANA
5.50€



RICE PUDDING
BRUTAL
5.85€



OUR TORRIJA
WITH HAZELNUT ICE CREAM
7.75€



TIRAMISÚ
CELESTIAL
6.50€



BROWNIE
CHOCOLATE WITH VANILLA ICE CREAM
6.75€



CHEESECAKE
TRADITIONAL
6.00€

OUR ARTISAN ICE CREAMS

MEXICAN VANILLA	5,80€
CHOCOLATE WITH PISTACHIO	5,80€
TOASTED ALMOND WITH JIJONA NOUGAT	5,80€
LEMON & BASIL SORBET	4,80€

¡BENDITA TAPA!

PICOTEO CELESTIAL



BIRTHDAY PARTIES
CELEBRATIONS
GROUP MENUS

HOMEMADE TAPAS - FRESH PRODUCTS

ASK US ABOUT OUR SHARING MENUS

BENDITO MENU	CELESTIAL MENU
44€	49€

INSTAGRAM
@BENDITATAPA

WHATSAPP
623515799

¡BENDITA TAPA!

PICOTEO CELESTIAL



@BENDITATAPA

FRESH & VEGGIES



“CLASSIC” GARDEN SALAD WITH MIXED GREENS, TOMATO, ONION, CARROT, AND MUSHROOMS **10,75€**

BURRATA SALAD WITH LAMB’S LETTUCE, TOMATO, PISTACHIOS, AND HOMEMADE JAM **15,70€**

MARINATED SALMON SALAD WITH GUACAMOLE, FETA CHEESE, AND MANGO **16,70€**

VEGETABLE WOK WITH PISTACHIO ROMESCO SAUCE **11,75€**

HOMEMADE VEGGIE NACHOS WITH GUACAMOLE, PICO DE GALLO, AND VEGGIE SAUCE **15,20€**

TAPAS FROM THE WORLD



	1/2 PORTION	PORTION
CHIPOTLE CHICKEN BAOS WITH PICKLED CUCUMBER AND JAPANESE ONION	**5,50€**	**9,50€**
HOMEMADE BAKED NACHOS WITH CHEDDAR, JALAPEÑOS, PICO DE GALLO AND PULLED PORK ⭐🎗️🌶️🌶️🌶️🌶️🌶️ GUACAMOLE + 3.90€		**16,75€**
SLOW-COOKED PORK RIBS WITH TEXAS-STYLE BBQ SAUCE		**14,50€**
“CHINGONES” COCHINITA PIBIL TACOS 🌶️🌶️🌶️🌶️🌶️	**9,50€**	**15,50€**
CRISPY CHICKEN STRIPS WITH CITRUS MAYO		**10,50€**
CARN D’OLLA GYOZAS (2 units)		**9,20€**

TRADITIONAL TAPAS



	1/2 PORTION	PORTION
BRAVAS POTATOES WITH OUR SECRET SAUCE		**7,25€**
“BENDITA” RUSSIAN SALAD		**10,50€**
GALICIAN PORK SHOULDER BOILED AND SEASONED WITH PAPRIKA AND EXTRA VIRGIN OLIVE OIL		**9,50€**
AGED MANCHEGO SHEEP CHEESE		**11,50€**
CHEESE SELECTION (MANCHEGO SHEEP CHEESE, PAYOYA GOAT CHEESE, AND GALICIAN COW CHEESE)		**17,20€**
100% ACORN-FED IBERIAN HAM SHOULDER D.O.P DEHESA DE EXTREMADURA	**15,50€**	**23,50€**
ANDALUSIAN-STYLE CALAMARI WITH YUZU MAYO		**17,50€**
CRISPY PORK EAR		**11.70€**
COD FRITTERS WITH TOMATO JAM		**11,20€**
MARINATED DOGFISH CÁDIZ STYLE		**13,50€**
SLOW-COOKED CHICKEN WINGS WITH SPICY “DIABLO” SAUCE		**10.50€**
GRANDMA’S MEATBALLS		**11,20€**
STEW OF TRIPE, CAP I POTA, CHICKPEAS, AND CHORIZO		**14,75€**
PADRÓN PEPPERS		**9,20€**

HOMEMADE CROQUETTES



- Cured Iberian Ham (2ud / 4ud) **5,20€** **8,50€** 🎗️
- Boletus Mushrooms with Truffle
- Braised Oxtail

BITER, PLATES & FEASTS



	PORTION
BEEF BURGER WITH CARAMELIZED ONION, CHEDDAR CHEESE, TRUFFLE MAYO, AND BRIOCHE BUN ADD POTATOES + 3.50€	**14,50€**
GALICIAN-STYLE OCTOPUS WITH BOILED POTATOES	**22,50€**
LOMO DE BACALAO CON SAN FAINA	**20,50€**
ROASTED MEAT CANNELLONI WITH BOLETUS AND TRUFFLE BÉCHAMEL	**16,75€**
TENDER IBERIAN PORK “SECRETO” WITH TRUFFLED POTATO PURÉE AND RAMÓN BILBAO WINE REDUCTION	**14.50€**
FREE-RANGE EGGS WITH FRIES AND IBERIAN HAM	**15,50€**
FREE-RANGE EGGS WITH FRIES, FOIE, AND CARAMELIZED ONION	**18,50€**
BRAISED OXTAIL STEW	**23,50€**
BEEF RIBS WITH BOILED POTATOES	**23,50€**

DON’T FORGET TO UPLOAD A PHOTO!

@BENDITATAPA

