

# bombardino

## - coffees, teas and breakfasts -

**Bombardino breakfast (until 13h) ..... 2,50 €**

coffee, mollete (an andalusian white bread made with olive oil) or toast

**Espresso coffee ..... 1,50 €**

black coffee

**Ristretto coffee ..... 1,50 €**

first short extraction of black coffee

**Cortado coffee ..... 1,50 €**

espresso with a small amount of milk

**Coffee with milk ..... 1,80 €**

whole, fat-free or lactose-free milk

**Coffee with non-dairy milk ..... 2,00 €**

soy, oat or almond milk

**Cappuccino ..... 2,00 €**

**Latte macchiato ..... 1,80 €**

steamed milk with a shot of espresso

**American coffee ..... 1,50 €**

**Bombon coffee ..... 2,50 €**

with condensed milk

**Carajillo ..... 2,50 €**

Black coffee with liqueur

**Cola-Cao ..... 2,00 €**

Cocoa powder milk chocolate

**Teas or herbal infusions ..... 2,50 €**

**Varied juices ..... 2,50 €**

**Payés or molletes (catalán/andalusian bread)..... 1,50 €**

with butter, jam or olive oil

## -brunch (friday, saturday and sunday (12:30 h. - 14:00 h.)-

mollete (traditional spanish / special of the house) or tricolore piadina / tricolore piadina veggio) +

coffee or tea/infusions +

juice, soft drink, beer or wine +

dessert .....15,00 €

## - Antequera molletes -

(andalusian white bread made with olive oil)

### the classics

With oil and salt ..... 1,50 €

With oil, tomato and salt ..... 2,00 €

With Nutella ..... 3,50 €

### traditional spanish

With iberian cured ham ..... 6,50 €

With iberian pork cured loin ..... 6,50 €

With iberian chorizo ..... 4,00 €

With iberian salchichon ..... 4,00 €

### Bombardino's molletes

With manchego cheese and olive oil ..... 5,00 €

With salami finocchiona ..... 5,00 €

Italian mortadella ..... 4,50 €

With ventresca (tuna belly) & red peppers..... 5,50 €

With tomato, rucola and mozzarella cheese .. 5,50 €

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## - starters and salads -

**Salmorejo with crispy cured ham . 8,00 €/4,50 €**

a creamy bisque made with tomatoes, bread, oil and garlic, topped with crispy cured ham

**Almonaster consommé (seasonal) ..... 4,00 €**

**Tomatoes with garlic & oregano ..... 7,00 €**

**Kumato with ventresca (tuna belly) ... 12,00 €**

**Caprese salad ..... 9,50 €**

kumato tomatoes, buffalo mozzarella and basil

**Burrata salad ..... 9,90 €**

burrata cheese, rucola and dried tomatoes

**"Los itañoles" salad ..... 9,50 €**

canons, tomatoes, goat cheese, Iberian cured ham

## - iberian and italian plates -

**Iberian cured ham ..... 20,00 €**

**Iberian mixed plate ..... 16,00 €**

iberian pork cured loin and manchego cheese

**The sample Iberian plate ..... 20,00 €**

**Italian mixed plate ..... 18,00 €**

salame finocchiona, mortadela, gorgonzola and grana padano

**Italian mortadela ..... 15,50 €**

gluten-free, lactose-free, caseinate-free and without additives

## - specialties -

**Bull-beef burger ..... 10,50 €**

**Venison burger ..... 8,90 €**

**Veggie burger ..... 9,50 €**

**Varied croquettes (12 units) ..... 9,50 €**

**Fried ravioli of boletus mushrooms,  
morcilla sausage or cod (12 uds.) ..... 9,50 €**

with Bombardino or alioli (garlic and oil) sauce

**Tricolore piadina ..... 9,00 €**

rucola, mozzarella cheese and bresaola meat

**Veggie tricolore piadina ..... 8,00 €**

rucola, mozzarella and tomato

**Alpine piadina ..... 9,00 €**

fontina cheese, mushrooms and spinach

**Iberian piadina ..... 9,50 €**

cured ham, manchego cheese and salmorejo (tomato, oil and garlic cream)

**Baked potatoes with 3 sauces ..... 7,50 €**

**Vitello tonnato ..... 9,90 €**

cold, sliced veal covered with a creamy tuna sauce

**Chef suggestion (ask to bombardino's team)**

## - desserts -

**Tiramisú ..... 4,50 €**

**Brownie ..... 4,50 €**

**Panna cotta ..... 4,50 €**

**Dessert of the day ..... 4,50 €**

**Piaditella (kitchen opening time) ..... 6,50 €**

piadina with Nutella