














bebbole

TRES CANTOS



**There is no modernity  
without a good tradition**

## Salads.

Pecorata, selection of tomatoes and caramelized seeds.	  		 	14,50€
Leek confit, Iberian veil and chopped nuts.	 	9,50€		16,00€
Thai salad with torpedo prawns.	 	8,00€		14,50€
Salad of tomatoes, ventresca (tuna belly), spring onions and vinaigrette.	 			14,00€













## To warm up.

Ham Croquettes (unit).	  		 	2,00€
Txistorra croquette (unit).	  			2,00€
Squid croquette in its own ink.	     			2,00€
Bébola Salad.	  	8,00€		13,50€
Lightly marinated dogfish with ink mayonnaise.	  	8,00€		14,00€
Cecina "La Finca" board.	 	9,00€		17,00€
Steak tartar with grilled marrow.	    			21,00€
World Cheese Board.				15,00€
Galician style scallops.	   			15,00€
Grilled artichoke with white garlic.	  	9,00€		16,00€
Torrezno with chimichurri emulsion.	  	8,00€		14,50€
Shrimp gozas, caramelized teriyaki and siracha mayo.	      	7,00€		11,00€
Bravichulas BEBOLA 2.0. (Spicy Potatoes).				8,50€

**10% terrace supplement**  
**Bread service €1,85 per person**












## Our seas.



Tuna, tomato pulp and AOVE.	 	20,00€
Salmon tartar, guacamole and ponzu.	   	9,00€ 16,50€
Cod confit with tripe stew.	 	20,50€
Salmon loin, soy emulsion and sautéed vegetables.	   	20,00€

## Our pastures.



Beans with suckling pig.		20,00€
Iberian Presa Duroc in mojo marinade and sweet potato cream.	 	19,00€
Oxtail cannelloni.	   	16,00€
"Bazkaleku" tataki with wasabi mayonnaise.	     	22,00€
Wagyu tripe.		24,00€


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## It tastes better grilled.

La Finca" low loin Basque T-bone steak 500gr aprox.





30,00€

Rib Eye "La Finca": 500 g of the best of the high loin. 




32,00€

T-Bone. 

60,00€

Hamburger "La Musa".   




16,00€

Grilled octopus, scrambled potatoes and roasted garlic mayonnaise.   

22,00€

## For the little ones.



Ham Croquettes (unit).   





2,00€

Chicken Milanese with tomato, cheese and potatoes.   

11,00€

Little Bebola burger with cheese and bacon.   

11,50€

Assorted ice creams.     

2,00€ 3,50€

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Nuts



Crustaceans



Fish



Gluten



Mollusks



Mustard



Milk



Soybeans



Sesame seeds



Eggs





Sulfites



Peanuts

# A sweet ending.



Brownie, maldom salt and salted caramel ice cream.	     	6,50€
Cheesecake.	  	6,50€
Brioche and toffee toast with meringue milk ice cream.	    	7,00€
Apple turnovers with dried apricot cream.		7,00€
Assorted ice creams.	    	2,00€ 3,50€
World cheese platter.		15,00€

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Fish



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Mustard



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Eggs



Sulfites



Peanuts

