

# BAMBOLÉO

SPANISH STEAK BAR

## À LA CARTE MENU

THURSDAY FROM 4PM | FRIDAY & SATURDAY ALL DAY

### SNACKS

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- SOURDOUGH – EVOO – BALSAMIC 5  
MANCHEGO MAC & CHEESE CROQUETTES – CHORIZO AIOLI 8  
PADRÓN PEPPERS – SHERRY – SMOKED SALT 7  
OYSTERS (EACH) – TOMATO CONCASSÉ – TABASCO 4  
CANTABRIAN ANCHOVIES – ROMESCO – TOASTED SOURDOUGH 7  
GORDAL OLIVES 5

### TO SHARE

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- SPICED SAUSAGE – MOJO ROJO – CRISPY CAPERS 9  
GAMBAS PIL-PIL 8.5  
BAKED GOAT'S CHEESE – SOBRASADA – HONEY – ROSEMARY 9  
CHARRED CELERIAC – HAZELNUT ROMESCO – WATERCRESS 11  
PAN-FRIED POLLOCK – PICKLED MUSSELS – CHORIZO – CRISP CORN 11.5  
FRIED FISH – SQUID EMULSION – PAPRIKA 8.5  
BRAISED PIG CHEEKS – SHERRY – CAVOLO NERO – PADRÓN PEPPER 13  
100Z SIRLOIN STEAK – GUINDILLA – CHIMICHURRI 31  
CHATEAUBRIAND FOR SHARING (500G) – PEPPERCORN SAUCE OR CHIMICHURRI 50  
160Z COTE DE BOEUF – SMOKED PAPRIKA BUTTER 42

### SIDES

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- CONFIT GARLIC ROASTED CARROTS – MANCHEGO ROYALE 6.5  
TENDERSTEM BROCCOLI – HONEY – ALMOND – CRISPY SHALLOTS 7  
HOUSE SALAD 5  
GRILLED CORN – SPRING ONION – SMOKED PAPRIKA BUTTER 6  
CHORIZO FRIES – MANCHEGO – CHORIZO EMULSION 8

### DESSERTS

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- ESPRESSO CARAMEL TART 9  
CREMA CATALANA 8  
BASQUE CHEESECAKE – PEAR CHUTNEY 8  
WALNUT & HONEY LOAF – TORCHED GOAT'S CHEESE 10.5



Please note we add a 12.5% discretionary service charge onto all bills. This is given directly to our teams.

# COCKTAILS

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SOL Y SOMBRA SPRITZ 10.50

*Limoncello – Aperol – Prosecco – soda*

Light, bittersweet and golden. Prosecco lifts the citrus brightness of Limoncello while Aperol adds gentle warmth.

MEDITERRANEAN OLD FASHIONED 11.00

*Bourbon – Amaretto – orange bitters*

A southern European twist on a timeless classic. Bourbon deepened with the almond warmth of Amaretto, stirred slowly over ice.

CARAJILLO MARTINI 10.50

*Whiskey – Baileys – double espresso*

Spain's beloved carajillo, reimagined. Shaken hard until silky and ice-cold. Rich, smooth and deeply satisfying.

CÍTRICO MOJITO 10.00

*White rum – Limoncello – lime – fresh mint*

Fresh mint and lime muddled with white rum and Limoncello, lengthened with soda. Herbaceous and endlessly refreshing.

GIN & TARONJA FIZZ 10.00

*Gin – fresh orange juice – Aperol – soda*

Taronja — orange in Valencian. Crisp gin, fresh orange and a blush of Aperol, topped with soda.

HOUSE SANGRIA

Glass 9 Jug 28

*Red wine – Spanish brandy – citrus – fresh fruit*

Batched fresh each day. Bold red wine and brandy steeped overnight with citrus and apple. Finished with soda to order.

*Traditional cocktails also available — please ask your server.*