

LA BUGANVILLA

FOOD AND DRINKS

STARTERS

Arugula and Parmesan Salad

Arugula, parmesan cheese, tomatoes, black olives, olive oil sauce with garlic and parmesan.

  8,50 €


Pear, Roquefort and Walnut Salad

Lollo rosso, roquefort cheese, pears, tomato, walnuts, red onion, semi-sweet vinaigrette.

   9,50 €


Salad with Blueberries

Lollo rosso, sprouts, blueberries, pomegranate, walnuts, fruity dressing of orange and cranberry sauce.*

 9,50 €

Provolone Cheese

Provolone cheese with natural tomato and mushroom base.

 9,50 €

Most of our vegetables and fruits come from local markets. With our selection we support local products and farmers. Our starters are accompanied by artisan bread from 'La Gracia de Dios' bakery.


BUGANVILLA SPECIALTIES

La Buganvilla Appetizer Platter

Various fresh (hot) baked vegetables: shitake, peppers, artichoke or spinach accompanied by two types of salads: arugula and parmesan and pear, roquefort and walnuts.

 **12,50 €**

Coconut Curry Mussels*

 **10,00 €**

Baked Salmon

Baked salmon with potatoes au gratin garnished with arugula salad, green pesto and teriyaki sauce.

 **15,50 €**

Taste and quality are our priority. All the dishes we serve come from our own production and are prepared with love by our team. We guarantee that we do not use flavor enhancers nor preservatives that are not natural.

Ask us about gluten free and vegan options.

PASTA

Spaghetti or Gnocchi with Pomodoro

Homemade tomato sauce and parmesan cheese.



9,50 €

Spaghetti or Gnocchi Carbonara (Vegetarian)

Red onion, cream, egg and parmesan cheese.



10,50 €

Spicy Spaghetti or Gnocchi

Garlic, dried and fresh chili peppers, olive oil and parmesan cheese.



10,50 €

Spaghetti or Gnocchi with Green Pesto

Basil, pine nuts, garlic, olive oil and parmesan cheese.



11,00 €

Spaghetti or Gnocchi with Red Pesto

Dried tomato, garlic, olive oil and parmesan cheese.



11,00 €

Pear Stuffed Pasta with Gorgonzola Sauce and Caramelized Nuts



12,50 €



PASTA DI MARE

Spaghetti or Gnocchi Puttanesca

Homemade tomato sauce, black olives, anchovies, dried chili peppers, capers and parmesan cheese.

   11,00 €


Spaghetti or Gnocchi with Shrimp Curry

  12,50 €

PASTA AL FORNO

Gnocchi Gorgonzola Baked in the Oven

Cream and gorgonzola cheese.

  11,00 €

Spinach Lasagna

Pine nuts, fresh spinach, anchovies, creme fraiche, béchamel sauce, mozzarella cheese.


    13,50 €

Our pasta sauces are all homemade and made with fresh ingredients. Our tomato sauce is made with natural tomatoes. We avoid canned products to obtain a quality taste and reduce our amount of waste.

PIZZA


Margherita

Homemade tomato sauce and mozzarella cheese with fresh basil.

 11,00 €

Verdura

Homemade tomato sauce, mozzarella cheese, spinach, red onion and pumpkin. (Vegan option available without cheese)

 14,50 €


Tres Sabores

Homemade tomato sauce, mozzarella cheese, natural tomato, goat cheese, walnuts, arugula and red pesto.

 14,50 €

Arrotto Lata

Homemade tomato sauce, mozzarella cheese, gorgonzola cheese, homemade artichokes or spinach, red onion and serrano ham.*

 14,50 €



PIZZA

Serrano

Homemade tomato sauce, mozzarella cheese, homemade roasted peppers, egg and serrano ham.



14,50 €

Cuatro Quesos - Quattro Formaggi

Cream, mozzarella cheese, gorgonzola cheese, emmental cheese, roquefort cheese and walnuts.



14,50 €

Napolitana

Homemade tomato sauce, mozzarella cheese, black olives, anchovis and capers.



14,50 €

Mariscos - Frutti di Mare*

Homemade tomato sauce, mozzarella cheese, red onions and fresh seafood from the area.




14,50 €

Our tomato sauce for the pizza base is homemade with local products. Our pizza dough is fresh and homemade. We use high quality wheat flour as well as high quality regional olive oil from Cuevas de Almazora. With our selection of products we support (small) businesses of the region.

DESSERTS


Ice Cream

 4,50 €

Panna Cotta

 5,00 €

Mango or Fig Mousse*

 6,00 €

Chocolate Volcano Cake

   6,00 €

Almondcake with Chocolate

   6,00 €

Tiramisú

   6,00 €

Dessert Selection La Buganvilla

10,00 €

Panna Cotta, Tiramisu and Almondcake

All our desserts are homemade and our ice creams are artisanal. Try them!

TASTE OF SUMMER

Homemade Lemonade*

Add Gin or Vodka +4€

3,00 €

Ice cream

Lemon and mojito sorbet

4,50 €

Aperol Spritz

Aperol, Cava or White Wine and Soda

4,00 €

Moscow Mule

Absolut Vodka, lime juice, Fever Tree Ginger Beer, lime and cucumber

8,50 €

Miller's Gin & Tonic

Martin Miller's Gin, Sweepes Tonic, lemon peel

9,50 €



TASTE OF SUMMER



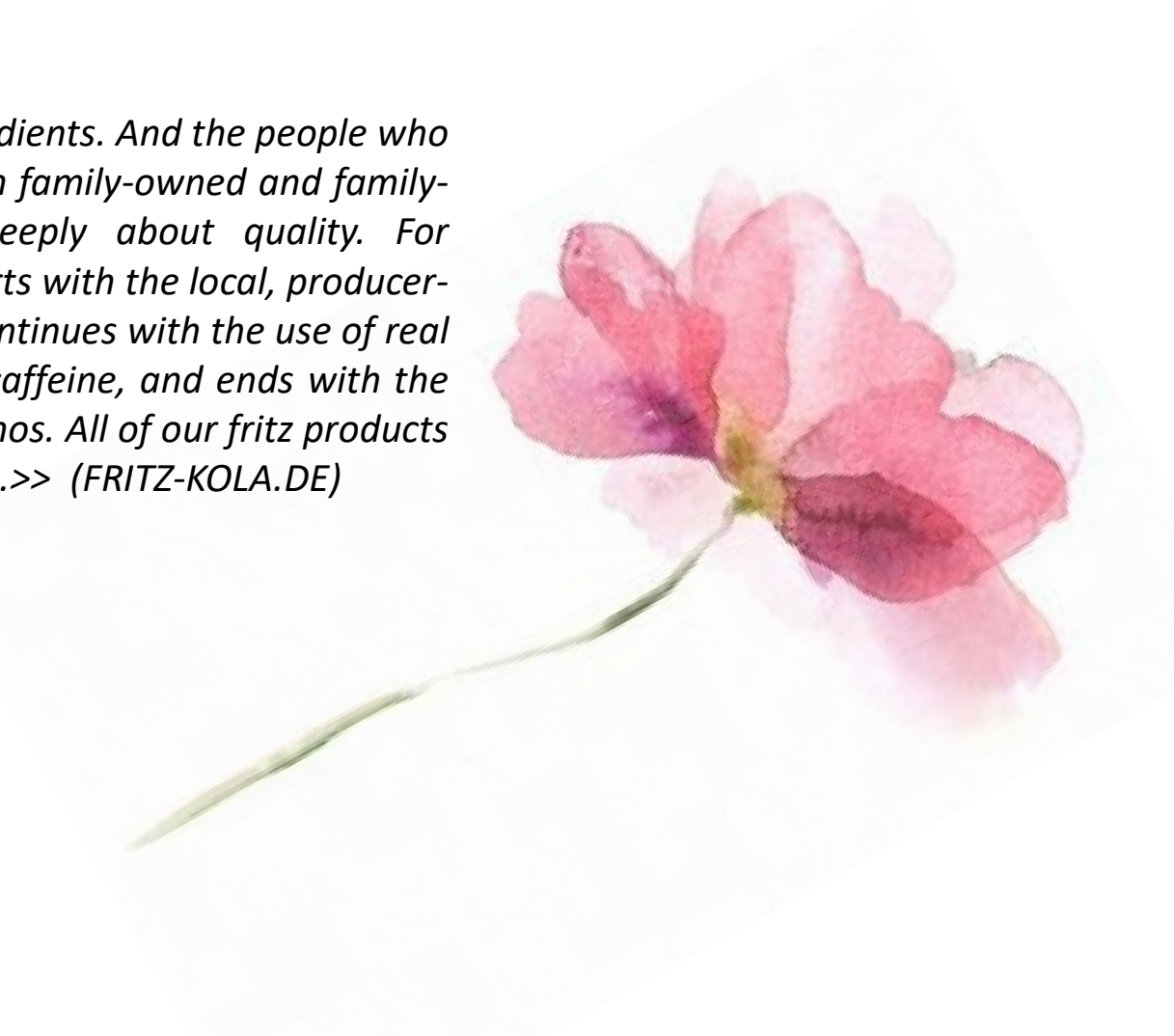
DRINKS

Soft Drinks FRITZ 0,33 l

Kola, Lemon, Orange

2,50 €

<<A drink is only as good as its ingredients. And the people who produce them. We work largely with family-owned and family-operated businesses that care deeply about quality. For ingredients, that means: Quality starts with the local, producer-owned well water at our bottlers, continues with the use of real cola extract and naturally sourced caffeine, and ends with the all-natural ingredients in our fritz-limos. All of our fritz products are vegan, gluten-free and fair trade.>> (FRITZ-KOLA.DE)



DRINKS

Small Water Bottle 0,5 l

2,50 €

Large Water Bottle 1,0 l

3,50 €

Sparkling Water 0,75 l

3,00 €

Juices 0,2 l

2,50 €

Peach, Pineapple, Grape, Pear

Tea

1,50 €

Coffee

1,50 €

Liqueur Coffee

2,00 €


Cappuccino

2,00 €



Our coffee is fair trade. Ask about plant-based milk options.

DRINKS



<i>Small Beer 0,3 l</i>	2,50 €
<i>Large Beer 0,5 l</i>	3,50 €
<i>Bottled Beer (Mahou) / Alcohol free 0,33l</i>	3,00 €
<i>Glass of Wine 0,2 l</i>	3,00 €
<i>Wine Carafe 0,5 l</i>	7,00 €
<i>Tinto de Verano</i>	3,00 €
<i>Shot</i>	2,00 €
<i>Liquor</i>	3,50 €
<i>Longdrink</i>	7,00 €

WINE MENU

RED

Ribera Majarredonda

Vino del Parque Natural Cabo de Gata-Níjar, Almería

20,00 €

Condado de Oriza Roble

Ribera del Duero

18,00 €

Ilusionista

Ribera del Duero

16,00 €

Canta Mañanas

Ribera del Duero

14,00 €



WINE MENU

WHITE

Cristina Calvache
Jaén Blanca

22,00 €

Pulpo
Albariño

16,00 €

Analivia
Rueda

14,00 €



WINE MENU

ROSÉ

Analivia
Rueda

14,00 €

Lambrusco
Dell'Emilia

13,50 €

Lambrusco Cavicchioli (Tinto)
Dell'Emilia

15,50 €



Ask about gluten-free and vegan options

**depending on seasonal availability*



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