

# LA BUGANVILLA

FOOD AND DRINKS

# STARTERS

## **Arugula and Parmesan Salad**

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



**12 €**

## **Pear, Roquefort and Walnut Salad**

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



**12 €**

## **Salad with Blueberries**

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



**12 €**

## **Provolone Cheese**

*Provolone cheese with natural tomato and mushroom base.*



**12 €**

*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

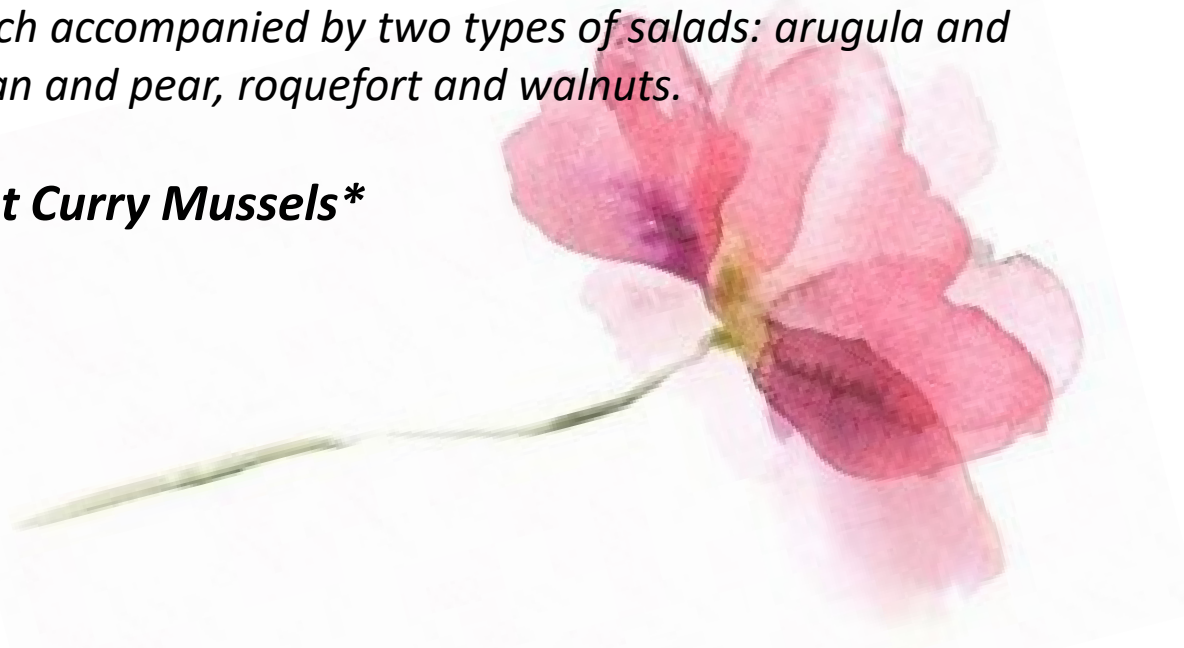
## **La Buganvilla Appetizer Platter**

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

 **14,50 €**

## **Coconut Curry Mussels\***

 **14,00 €**





*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.*

  **12,00 €**


## **Spaghetti or Gnocchi Carbonara (Vegetarian)**

*Red onion, cream, egg and parmesan cheese.*

    **13,00 €**



## **Spicy Spaghetti or Gnocchi**

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

  **13,00 €**


## **Spaghetti or Gnocchi with Green Pesto**

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

  **13,50 €**

## **Spaghetti or Gnocchi with Red Pesto**

*Dried tomato, garlic, olive oil and parmesan cheese.*

  **13,50 €**

## **Pear Stuffed Pasta with Gorgonzola Sauce and Caramelized Nuts**

   **14,50 €**

# PASTA DI MARE

## **Spaghetti or Gnocchi Puttanesca**

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

   **13,50 €**

## **Spaghetti or Gnocchi with Shrimp Curry**

  **14,50 €**

# PASTA AL FORNO

## **Gnocchi Gorgonzola Baked in the Oven**

*Cream and gorgonzola cheese.*

  **14,00 €**

## **Spinach Lasagna**

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



   **14,50 €**  


*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.*

  **12,00 €**

## **Verdura**

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

  **15,50 €**



## **Tres Sabores**

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

   **15,50 €**

## **Arrotto Lata**

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

  **15,50 €**

# PIZZA

## **Serrano**

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

   **15,50 €**

## **Cuatro Quesos - Quattro Formaggi**

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

   **15,50 €**

## **Napolitana**

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

   **15,50 €**

## **Mariscos - Frutti di Mare\***


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

    
  **16,00 €**

*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*

 5,50 €

*Panna Cotta*

 6,00 €

*Almondcake with Chocolate*

   7,00 €

*Tiramisú*

   7,50 €

*Chocolate Volcano Cake (add ice cream +2,50€)*

   7,50 €

*Dessert Selection La Buganvilla*

11,50 €

*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€*

**3,50 €**

## ***Ice cream\****

*Lemon and mojito sorbet*

**4,80 €**

## ***Aperol Spritz***

*Aperol, Cava or White Wine and Soda*

**5,50 €**

## ***Moscow Mule***

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

**9,00 €**

## ***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*

**3,00 €**

*<<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***

**2,30 €**

***Large Water Bottle 1,0 l***

**3,30 €**

***Sparkling Water 0,75 l***

**3,30 €**

***Juices 0,2 l***

**2,80 €**

*Peach, Pineapple, Grape, Pear*

***Tea***

**1,50 €**

***Coffee***

**1,80 €**

***Liqueur Coffee***

**2,20 €**


***Cappuccino***

**2,20 €**



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

# DRINKS



<i>Small Beer 0,3 l</i>	<b>2,80 €</b>
<i>Large Beer 0,5 l</i>	<b>3,80 €</b>
<i>Bottled Beer (Mahou) / Alcohol free 0,33l</i>	<b>3,30 €</b>
<i>Glass of Wine 0,2 l</i>	<b>3,30 €</b>
<i>Wine Carafe 0,5 l</i>	<b>7,50 €</b>
<i>Tinto de Verano</i>	<b>3,30 €</b>
<i>Shot</i>	<b>2,50 €</b>
<i>Liquor</i>	<b>4,00 €</b>
<i>Longdrink</i>	<b>7,50 €</b>

# WINE MENU

## RED

### ***Ribera Majarredonda***

*Vino del Parque Natural Cabo de Gata-Níjar, Almería*

**20,50 €**

### ***Condado de Oriza Roble***

*Ribera del Duero*

**18,50 €**

### ***Ilusionista***

*Ribera del Duero*

**16,50 €**

### ***Canta Mañanas***

*Ribera del Duero*

**14,50 €**



# WINE MENU

## WHITE

***Cristina Calvache***  
*Jaén Blanca*

**22,50 €**

***Pulpo***  
*Albariño*

**16,50 €**

***Analivia***  
*Rueda*

**14,50 €**



# WINE MENU

## ROSÉ

***Analivia***  
*Rueda*

**14,50 €**

***Lambrusco***  
*Dell'Emilia*

**14,00 €**

***Lambrusco Cavicchioli (Tinto)***  
*Dell'Emilia*

**16,00 €**





*Ask about gluten-free and vegan options*

*\*depending on seasonal availability*



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