

Appetizer

	1/2 Portion	Portion
Tomatoe Soup <i>with quail egg,Iberian ham and olive oil.</i> 🍳🍷		6,90 €
Iberian Ham Croquettes <i>with lightened bechamel</i> 🍳🍷🍷	2,50 € / ud.	
Patatas Bravas <i>with their authentic sauce and light foam of sapon alioli</i> 🍳🍷		8,50 €
Andalusian Style Fried Squid <i>with lime zest and saffron aioli.</i> 🍷🍳🍷	8,50 €	12,90 €
Fried Pork Belly <i>with mashed potatoes.</i>		8,90 €
Steamed Mussels <i>with curry Thai sauce.</i> 🍷🍷		11,50 €
Crispy Chicken <i>made with breadcrumbs,honey mustard mayo.</i> 🍷🍳🍷	8,50 €	12,50 €
"Savarín" Brioche with Shrimp Tartare 🍷🍷 <i>with coral juice, japanese mayonnaise and kimchi.</i>		7,50 € / 2 uds.
Oxtail "Savarín" Brioche <i>with it's sauce and mustard mayonnaise.</i> 🍷🍳🍷		7,50 € / 2 uds.
Steak-Croissant <i>mini croissant filled with picanha steak tartare and grated parmesan cheese.</i> 🍷🍳🍷🍷		7,90 € / 2 uds.
Grilled Artichoke in Flower <i>with Iberian ham,quail egg,honey oil and black truffle</i> 🍷	3,90 € / ud.	
Grilled Vegetables <i>with eggplant , zucchini,wild asparagus,green peppers, tomato,onion and mushroom.</i>		9,90 €
Eggplant/ Aubergine Sticks <i>chickpeas hummus and honey cane.</i> 🍳🍷	8,90 €	12,90 €
Russian Potato Salad <i>with fried egg and crispy bacon.</i> 🍷🍳		12,90 €
Spanish Potatoe Omelette <i>(mushy).</i> 🍳		13,90 €
Broken Eggs with Cured Ham <i>with fried potatoes and padron paper.</i> 🍳		12,90 €
Fried Eggs with Shrimp <i>with eels ,a pinch of paprika and thin potatoes.</i> 🍷🍳		15,90 €
Grilled Octopus Leg (320 grs.) <i>with mashed potatoes and pepper oil.</i> 🍷🍷		23,90 €
Octopus in Tempura <i>with teriyaki, mayonnaise and sweet chili.</i> 🍷🍳🍷		17,90 €

Salads – Bowls

Pink Tomatoes <i>with our special dressings.</i>		11,90 €
Prawn Salad <i>in Japanese tempura, wakame seaweeds, avocado, tender sprouts and citrus vinaigrette.</i> 🍷🍷🍷		13,90 €
Caesar Salad <i>with crispy bacon, crispy chicken, egg croutons, parmesan cheese and our special sauce.</i> 🍷🍳🍷		12,90 €
Salmon Poke <i>with avocado, wakame seaweeds, edamame, carrots, Thai rice, mango and kimchie mayonnaise.</i> 🍷🍷		15,15 €



Eggs



Mollusks



Crustaceans



Fish



Gluten

Wok, pasta and rice

- Banda Rice "served in paella"** 19,50 €
with squid,shrimps with saffron aioli (good for 2 persons) 🍷 🍷
- Prawn Curry** 15,90 €
in coconut milk with chaufa Thai rice. 🌱 🍷 🍷 🍷
- Chicken Skewers** 12,90 €
satay with Thai rice and wok fried vegetables.
- Pork Cheek Cannelloni** 15,90 €
with its own juice sauce and creamy bechamel topped with gratin parmesan cheese. 🍷 🍷
- Burrata Raviolacci** 15,50 €
with truffle sauce and parmesan cheese. 🍷 🍷

Meats

- Beef Burger** 14,90 €
250 grs. of meat ,bacon ,melted cheddar cheese,french fries,our special sauce. 🍷 🍷
- Skirt Steak** 16,50 €
with chimichuri sauce ,sea salt and thin potatoes.
- Steak Tartare** 17,50 €
with the special dressings, toasted bread and thin potatoes. 🍷 🍷
- Pincanha Carpaccio** 14,90 €
with olive oil ,soy sauce,mustard and honey dressings. 🌱 🍷
- Coquelet Chicken (Baby Chicken)** 16,90 €
with butter roasted potatoes, walnuts and sesame gravy. 🍷 🍷
- Schnitzel (Escalope Babel)** 18,90 €
with guacamole, cheese sauce,pico de gallo and nachos. 🍷 🍷
- Beef Sirloin** 23,90 €
350 grs. of Argentine steer garnished with potatoes and padron pepper.

Fish

- Salmon Tartare** 16,90 €
marinated with soy sauce ,avocado lime zest and garlic sauce with coconut. 🍷 🍷 🍷 🍷
- Grilled Squid** 16,90 €
with asparagus spears, baby broad beans, red pepper sauce, olive oil and parsley. 🍷
- Basque Style Codfish** 16,90 €
with potatoes, cuts into slices. 🍷
- Baked Salmon** 16,90 €
with dill oil, citrus and butter roasted potatoes. 🍷



Bodega

Class Bottle

Red Wine

D.O. Ribera del Duero

<i>Prios "Roble" (Vino de la Casa)</i>	4,50 €	18,00 €
<i>Melior de Matarromera "4 meses de barrica"</i>		20,00 €
<i>Valtravieso "Roble"</i>		22,00 €
<i>La Planta "Roble"</i>		23,00 €
<i>Portia "Crianza"</i>		25,00 €
<i>Emilio Moro 2018</i>		35,00 €
<i>Matarromera</i>		35,00 €

D.O. Rioja

<i>Medievo "Crianza" (Vino de la Casa)</i>	4,50 €	18,00 €
<i>Hacienda López de Haro "Crianza"</i>		22,00 €
<i>La Montesa "Crianza"</i>		25,00 €
<i>Ramón Bilbao "Crianza"</i>		24,00 €

D.O. Extremadura

<i>Habla del Silencio "Syrah, Cavernet Sauvignon, Tempranillo"</i>		22,00 €
<i>Buche "8 meses en barrica"</i>		20,00 €

D.O. Bierzo

<i>Men de Mencia "Soto del Vicario"</i>		22,00 €
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D.O. Madrid

<i>Tagonius "Roble"</i>		18,00 €
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White Wine

<i>Melior de Matarromera "Verdejo" D.O. Rueda (Vino de la Casa)</i>	4,00 €	15,00 €
<i>Pandora "Verdejo" D.O. Rueda, "Sobre Lías"</i>		18,00 €
<i>Sommos "Chardonnay" D.O. Somontano</i>		18,00 €
<i>Marqués de Riscal Rueda "Sauvignon", 100% orgánico</i>		22,00 €
<i>Martín Códax 100 % "Albariño"</i>		25,00 €
<i>Bicos "Albariño" D.O. Rías Baixas</i>		18,00 €
<i>Entremares "Semidulce"</i>		18,00 €

Rose Wine

<i>Homenaje "Selección Sommelier"</i>	4,00 €	15,00 €
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D. O. Cava

<i>Anna Codorníu "Brut Reserva"</i>		25,00 €
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