

Menú

..... RESTAURANT • BAR • GALLERY



Buhardilla Restaurant is the place where you can find good cuisene visual arts, fine music, mixology, wine, craft beer in a marine atmosphere.

Since 2016 opening Buhardilla is the preferred place of local clients, national and international tourism.

Our chef offers you a menu oriented toward fusion cuisine, always taking care of the quality of the products, such as fish, seafood and organic vegetables from this region.



APPETIZERS

Fried Seafood (195 g).....\$230.⁰⁰

Shrimp, squid, homemade garlic mayonnaise, lemon, seafood sauce.

Octopus Tacos “Al Pastor” (3 pieces 135 g).....\$220.⁰⁰

Smashed avocado, pickled vegetables, roasted green tomatoes, coriander, onion, spicy peanut sauce.

Tuna Fish Tostada (150 g)\$235.⁰⁰

Tuna slices with citrics, crispy wonton, soy, avocado, cucumber, coriander, fried onion, chipotle-mayonnaise dressing.

Vegan Option\$205.⁰⁰

Quinoa ceviche tostada, smashed avocado, cucumber, baby lettuce, soy, lemon and serrano pepper.

Mini lamb burger trio (165 g)\$245.⁰⁰

Brioche, emmental cheese, mushrooms, dijon mustard, green apple jam, fried potatoes.

Shrimp aguachile (165 g)\$255.⁰⁰

Avocado, cucumber, onion, coriander, coconut.

- Green (Traditional)
- Rojo (Dried chile and special sauce)

SALADS

Caesar Salad\$170.⁰⁰

Lettuce sucrine, homemade dressing, fresh parmesan cheese, croutons, cherry tomatoes.

With chicken (125 g):\$30.⁰⁰ With Shrimp (80 g):\$50.⁰⁰

Buhardilla Salad\$175.⁰⁰

Lettuce mix, candied walnuts, cranberries, apple, strawberries, oranges, goat cheese and honey vinaigrette.

With chicken (125 g):\$30.⁰⁰ With Shrimp (80 g):\$50.⁰⁰

Baby beets and roasted sweet potato.....\$190.⁰⁰

Figs, raspberries, walnuts, goat cheese, baby lettuce, sherry and raspberry vinaigrette.

Burrata mix of fresh and roasted tomatoes.....\$245.⁰⁰

Serrano ham, basil, avocado, basil pesto, balsamic honey served with toasted bread.

Citrus salad.....\$170.⁰⁰

Baby lettuce, orange, grapefruit, jamaica flower, raspberry, toasted almonds, fried brie cheese, orange vinaigrette and mezcal.

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PASTA

Pomodoro Penne Pasta and Basil \$250.⁰⁰
Sauteed shrimps, garlic, fresh tomato sauce, fresh parmesan cheese.

Carbonara Fettucine Pasta (With or Without Egg Yolk) \$245.⁰⁰
Crispy bacon, mushrooms, white sauce, fresh parmesan cheese.

Raviolis (Homemade Pasta - 3 pieces) \$265.⁰⁰
Filled with shrimp, bacon, goat cheese, spinach, chives, toasted walnut, white wine sauce, pecorino cheese.

Arrabiata Linguine \$235.⁰⁰
Shrimp, octopus, mussel, garlic, crushed red pepper, black olives and tomato sauce.

Tagliatelle with parmesan cheese cream \$280.⁰⁰
Pecorino, morel mushroom and beef fillet.

Tortellini stuffed with ricotta and parmesan cheese \$265.⁰⁰
Tomate and basil cream, serrano ham, pecorino, garlic flakes.





CHARCOAL OVEN GRILL

*Meals includes baked potato and asparagus
All the steaks are prime quality

Marinated Angus Skirt Steak (265g)\$345.⁰⁰

Sterling Silver Rib Eye (350g)\$520.⁰⁰

Sterling Silver New York Strip (350g).....\$485.⁰⁰

Sterling Silver Flap Meat (400g) \$540.⁰⁰

Charcoal Grilled Octopus (220g).....\$395.⁰⁰

Homemade hard pork sausage, roasted with garlic cambray potatoes,
olives with homemade mayonnaise.

BBQ Ribs (375g).....\$345.⁰⁰

Includes grilled corn and baked potato.

Chateaubriand for two persons.....\$620.⁰⁰

Creamed spinach, fried potatoes, parmesan cheese and white truffle oil.

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HOUSE SPECIALS

Saffron and orange Salmon (215g)..... \$325.⁰⁰

Orange supremes, leaves from the orchard, shrimp ravioli, asparagus.

Beef Steak & Morel Mushroom (200g)..... \$320.⁰⁰

Roasted cabbage with garlic, robuchon smashed potato, thyme, morel mushroom juice.

Chicken Breast, Bacon, Goat Cheese & Date Fruit (260g)..... \$285.⁰⁰

Filled with date fruit and goat cheese, wrapped with bacon,smashed mushrooms, carrots, unrefined brown sugar and poblano pepper juice.

Wood fired catch of the day with butter and seafood bouillabaise..... \$265.⁰⁰

Octopus, shrimp, salty clams, rice, chorizo and asparagus.

Grilled shrimps \$295.⁰⁰

With spices, dutch sauce, chives, roasted potatoes, tender leaves, burnt lemon.



HOUSE SPECIALS

Coconut-Walnut Shrimps \$280.⁰⁰
Grilled smashed plantain, creamy rice, popcorn,
passion fruit and mango sauce.

Lisboa Shrimp \$295.⁰⁰
Wrapped with bacon, filled with cream cheese, mushrooms, creamy rice,
Oporto sauce, leaves from the orchard.

Mussels in wood-fired red pepper cream
and white wine (12 pieces) \$245.⁰⁰
Salty with garlic and parsley with fried potatoes.

Buhardilla Burger (150g) \$215. ⁰⁰
Brioche bread, Sirloin meat, lettuce, onion, tomato, bacon,
cheddar cheese, fries.

Cheese Burger (200g of meat) \$235. ⁰⁰
Brioche bread, double meat, bacon, american cheese, candied onion,
potato wedges, gravy.

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WOOD-FIRE PIZZA

Gaviota Pizza \$235.⁰⁰
Ham, pineapple and mushrooms.

Tijereta Pizza..... \$250.⁰⁰
Pepperoni, onion, bell pepper, black olives, tomato.

Flamingo Pizza..... \$280.⁰⁰
Salami, pepperoni, serrano ham, bacon, onion, black olives.

Golondrina Pizza \$235.⁰⁰
Cherry tomato, eggplant, mushrooms, bell pepper, onion, spinach,
basil, olive oil.

Quetzal Pizza..... \$275.⁰⁰
Meat, hard pork sausage, Oaxaca cheese, corn, onion, jalapeno.

Pelícano Pizza \$285.⁰⁰
Shrimp, bacon, pineapple, bell pepper and basil.

Buhardilla Pizza \$280.⁰⁰
Salmon, mango, cream cheese, red onion, capers.

Fragata Pizza..... \$280.⁰⁰
Shrimp, garlic marinated octopus, mussels, bell pepper and basil.

Mixed Halves Pizza \$295.⁰⁰

Extra Ingredients:

Vegetables: \$35.⁰⁰

Shrimps: \$65.⁰⁰

Meats: \$65.⁰⁰





D E S S E R T S

Orange Crème Brulée and ice cream.....\$95. 00

Chocolate Fondant & Vanilla Ice Cream\$105. 00

Cheese and red fruit cake.....\$95. 00

Dessert of the day \$100. 00

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