




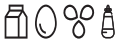



# [BUSCANDO EL NORTE]

· SAN MIGUEL ·

## PINTXOS

ENJOY BIG WITH SMALL SIZE CUISINE  
"THE BEST WAY TO TASTE OUR CRAZY FOOD"

<b>Mini salmon tartare</b>  on a plantain chip with guacamole and wakame seaweed	5.10
<b>Crispy prawn</b>  on guacamole and pineapple chutney	4.25
<b>Grilled foie gras</b>  with white chocolate sauce and red wine bread	6.80
<b>Lobster toast</b>  with sea weed bread	7.00
<b>Egg with potato and onion purée</b>  mushrooms and truffle oil	4.65
<b>Mini black angus burger</b>  with cheese and quail's egg	5.25
<b>Roast pork taco</b>  pickled onion, guacamole and jalapeño sauce	5.30

## SALADS

"SALADS NEVER HAD SO MUCH TWIST"


<b>Crunchy free-range chicken</b>  with pumpkin seeds and César sauce	9.50
<b>Goat cheese salad</b>  red quinoa, apple, cherry tomatoes, strawberry, red fruits and house specialty vinaigrette	8.80
<b>Shrimp salad</b>  papaya, mango, avocado, tomato and mango vinaigrette	10.00
<b>Burratina on Iberian tomatoes</b>  crunchy ham, avocado and arugula pesto	12.75

### SPECIAL DISH FOR KIDS

2 pieces of crunchy chicken with fries and ketchup  
**9.30€**




## CRAZY SHARING

"BECAUSE GOOD THINGS, SAHRED, TAESTE BETTER"

<b>Grilled octopus</b>  with potato and chimichurri sauce	13.00
<b>Mushroom croquettes</b>  with BEN sauce	10.30
<b>Large braised meat croquettes</b>  with BEN sauce	10.60
<b>Chicken and curry croquettes</b>  with BEN sauce	11.00
<b>Foie Ravioli</b>  on pineapple chilly compote	12.95
<b>Mushroom risotto</b>  with truffle oil	14.00
<b>Crunchy chicken coated</b>  with curry sauce and fruits	10.50
<b>Homemade vegetable lasagne</b>  with béchamel sauce	12.50
<b>Pasta rigatoni</b>  with boletus sauce, steak strips and truffle oil	12.90
<b>Tuna tataki</b>  with peanuts, toasted corn, guacamole and yellow aji sauce	16.00
<b>Tuna tartare</b>  with avocado, corn tortitas, asian dressing and mango sauce	15.00
<b>White fish ceviche (Buscando el Norte)</b> 	13.75






## SINGLE DISHES

"CRAZY FOOD JUST FOR YOU"

<b>Tuna steak</b>  with wok vegetables, Pak-choi, sweet potato noodles and coriander	16.85
<b>Salmon with basmati rice</b>  sautéed vegetables, Thai red curry, coconut and peanuts	15.70
<b>Sea bass on mini gnocchi</b>  with cauliflower and spinach cream	15.50
<b>Mallorca octopus on chickpeas hummus</b>  fried quinoa, tomato with paprika and chili oil	15.30
<b>Duck magret</b>  with roasted sweet potato purée, pears in wine and crunchy orange	16.20
<b>White beef medallions</b>  on dried tomato risotto, mushrooms and peas	16.95
<b>American angus ribeye steak</b>  with sautéed shiitake mushrooms, portobello and gratinated sweet potato	22.00
<b>Iberian pork 'secreto'</b>  with aubergine purée, roasted vegetable and meat juice	15.80

## ASK FOR THE DAILY MENU

## SIDES

<b>Chips</b>  with house specialty vinaigrette	5.00	<b>Basmati rice</b>  with house specialty vinaigrette	4.50
<b>Risotto</b>  of dried tomatoes, mushrooms and peas	5.00	<b>Fried sweet potato</b>  with house specialty vinaigrette	5.65
<b>Vegetable wok</b>  sweet potato noodles, coriander and crunchy coconut	7.90		







## BREADS

<b>Bread, olives and alioli p.p</b>	1.85
<b>Gluten-free bread unit.</b>	3.50

\*Dished modified for coeliacs have an extra cost of 1.00€

## DESSERTS

"NOW YOU WILL UNDERSTAND WHY WE'RE ALWAYS #BUSCANDOEL NORTE"

<b>LOTUS</b>  with house specialty vinaigrette	5.90
<b>PASSION FRUIT CHEESECAKE</b>  with house specialty vinaigrette	5.85
<b>WHITE CHOCOLATE AND STRAWBERRY PANACOTTA</b>  with house specialty vinaigrette	5.70
<b>BONOBON</b>  with house specialty vinaigrette	5.80
<b>FERRERO BEN</b>  with house specialty vinaigrette	6.20
<b>WHITE COFFEE AND 'DULCE DE LECHE' HEART</b>  with house specialty vinaigrette	5.75









## ALLERGENS

**CELIACS:**  Can be eaten  Can be changed









**VEGETARIAN:** 

 CRUSTACEANS  FISH  EGG  MOLUSCS  SESAME  MILK  NUTS  SOY  CELERY  MUSTARD





## GLASS OF WINE

<b>HONORO VERA</b> (D.O. Calatayud) Garnacha	 3.60	 19.50
<b>XIII LUNAS</b> (D.O. Rioja) Garnacha y Tempranillo	 3.60	 19.50
<b>AUSTUM TINTO</b> (D.O. Ribera Duero) Tempranillo	 3.90	 23.00
<b>COLUMPIO TINTO</b> (D.O. Binissalem) Manto Negro, Cabernet Sauvignon, Syrah, Merlot, Callet	 4.20	 28.00

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<b>HONORO VERA</b> (D.O. Rueda) Verdejo	 3.60	 19.50
<b>MARIETA</b> (D.O. Rias Baixas) 100% Albariño	 3.80	 23.00
<b>BICICLETAS Y PECES</b> (D.O. Rueda) Sauvignon blanc	 3.90	 23.00
<b>EL COLUMPIO</b> (D.O. Binissalem) Prensal blanc, chardonay, Muscat de Frontignan	 4.20	 28.00

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<b>HONORO VERA</b> (D.O. Jumilla) Monastrell, Syrah	 3.60	 19.50
<b>COLUMPIO ROSADO</b> (D.O. Binissalem) Cabernet Sauvignon, Merlot y Syrah		 28.00
<b>CHIVITE LAS FINCAS</b> (V.T.3 Riberas) Garnacha y Tempranillo		 30.00

## RED WINES

<b>BORSAO</b> (D.O. Campo de Borja) 85% Garnacha, 10% Tempranillo y 5% Sirah	 25.00
<b>ULTREIA SAINT JACQUES</b> (D.O. Bierzo) Mencia, Alicante Bouchet, Bastardo	 26.00
 <b>XIII LUNAS RESERVA</b> (D.O. Rioja) Tempranillo	 26.00
<b>JUAN GIL</b> (D.O. Jumilla) Monastrell	 27.00
<b>LA CELESTINA</b> (D.O. Ribera del Duero) Tempranillo	 28.00
<b>OUS &amp; CARAGOLS</b> (D.O. Binissalem) Mantonegro, Cabernet Sauvignon, Syrah, Callet	 29.00
<b>NONA PRIORAT</b> (D.O. Priorat) Syrah, Garnacha, Merlot	 30.00
<b>COSME PALACIO RESERVA</b> (D.O. Rioja) Tempranillo	 36.00
<b>DOMINIO DE ATAUTA</b> (D.O. Ribera del Duero) Tinta fina	 40.00

## WHITE WINES

<b>CUARENTA VENDIMIAS</b> (D.O. Rueda) Verdejo	 21.00
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<b>BICICLETAS Y PECES</b> (D.O. Rueda) 100% Chardonay	 26.00
<b>PAZO DE MONTERREY BLANCO</b> (D.O. Monterrei) Godello, Treixadura	 23.00
<b>TIANNA BOCCHORIS BLANC</b> (VT Mallorca) Prensal blanco, Sauvignon blanc	 28.00
<b>MALCORTA BLANCO</b> (D.O. Rueda) 100% Verdejo Malcorta	 29.00
 <b>ATTIS</b> (D.O. Rias Baixas) Albariño	 29.00
 <b>BRANCOTT ESTATE</b> (D.O. Nueva Zelanda) 100% Sauvignon Blanc	 30.00
 <b>KENWOOD</b> (D.O. California Sonoma Country) 100% Chardonay	 33.00

## SPARKLING WINES

<b>CAVA RAIMAT CHARDONAY</b> (D.O. Cava)	 28.00
<b>MOËT &amp; CHANDON BRUT</b> Champagne (Brut Imperial)	 59.00
<b>MOËT &amp; CHANDON ROSÉ</b> Champagne (Rose Imperial)	 72.00
<b>DOM PÉRIGNON</b> Champagne	 190.00

ALL PRICES ARE IN EUROS · VAT INCLUDED



RECOMMENDED WINES

## GROUP MENUS

### BUSCANDO EL NORTE MENU 35€

Minimum 10 person

#### TO SHARE 1 DISH EVERY 4 PERSON

Acorn-fed ham with bread and tomato  
Chicken and curry croquettes  
Pasta rigatoni with boletus sauce, steak strips and truffle oil  
Burratina on Iberian tomatoes, crunchy ham, avocado and arugula pesto

#### TO CHOOSE BETWEEN MEAT OR FISH

White beef medallions on dried tomato risotto, mushrooms and peas  
or Salmon with basmati rice, sautéed vegetables, Thai red curry, coconut and peanuts

#### DESSERT ASSORTMENT TO CHOOSE

Cheesecake and 'dulce de leche'  
Snickers  
Baileys tiramisú  
Apple crumble and salty caramel  
Coconut rice pudding, mango and peach

\*Includes bread, wine, water and coffee

### DELUXE MENU 40€

Minimum 10 person

#### TO SHARE 1 DISH EVERY 4 PERSON

Acorn-fed ham with bread and tomato  
Crunchy chicken coated with curry sauce and fruits  
Grilled octopus with potato and chimichurri sauce  
Tuna tartare, avocado, asian dressing and mango

#### TO CHOOSE BETWEEN MEAT OR FISH

American angus ribeye steak with sautéed shiitake mushrooms, portobello and gratinated sweet potato  
or una steak with wok vegetables, Pak-choi, sweet potato noodles and coriander

#### DESSERT ASSORTMENT TO CHOOSE

Cheesecake and 'dulce de leche'  
Snickers  
Baileys tiramisú  
Apple crumble and salty caramel  
Coconut rice pudding, mango and peach

\*Includes bread, wine, water and coffee

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restaurantebuscandoelnorte.com

