

# [BUSCANDO EL NORTE]

• SANTA CATALINA •

## PINTXOS

MINI SALMON TARTARE    	5.25
on a plantain chip with guacamole and wakame seaweed	
PITA OF RIBS   	4.85
ribs pita with hoisin and yogurt with herbs	
CRISPY PRAWN 	4.60
on guacamole and pineapple chutney	
FRIED ENSAIMADA 'BEN'  	5.90
with lamb at low temperature, chocolate and pear ceviche	
MINI BLACK ANGUS BURGERS    	5.40
with cheese and quail's egg	
ROAST PORK TACO  	5.50
pickled onion, guacamole and jalapeño sauce	
FOIE WITH CHOCOLATE AND PAPAYA  	6.90
INGOT OF CONFIT SUCKLING PIG  	5.60
smoked potato and Parmesan purée	
OUR 'RUSSIAN SALAD' PINTXO    	4.90
EGGS WITH LOBSTER 2.0    	7.80
potatoes in textures with foam of fried eggs and lobster	

























## SALADS

IBERIAN TOMATOES SALAD  	9.00
tuna "bonito" and red onion	
BURRATINA ON ROAST PUMPKIN    	12.95
with pumpkin seedand pistachio vinaigrette	
CRUNCHY FREE-RANGE CHICKEN   	9.50
with pumpkin seeds and César sauce	

## CHILDREN´S MENU

9.00



## CRAZY SHARING

GRILLED OCTOPUS  	14.15
with potato and chimichurri sauce	
LARGE BRAISED MEAT CROQUETTES  	10.80
with BEN sauce	
MUSHROOM RISOTTO   	14.50
TUNA TATAKI    	16.90
peanuts, corn nuts, guacamole and yellow aji sauce	
RIGATONI PASTA  	13.50
with Boletus mushroom sauce, sirloin strips and truffle oil	
TRUFFLED POTATO TORTILLA AND FOIE  	13.20
PRAWN AND FISH CEVICHE (BEN style)   	13.95
TUNA SPRING ROLLS 	11.85
with wasabi mayonnaise	
WOK WITH VEGETABLES AND 'BOTIFARRÓN'    	8.80
onion, shiitake, pak choi, red pepper, Thai sauce and 'botifarrón'	
TUNA TARTAR    	16.40
with chips, fried egg and truffle	
ACORN FED IBERIAN HAM 	19.00
with glass bread	
RED CURRY-STYLE MUSSELS   	12.10
THAI WINGS WITH KIMCHI MAYONNAISE      	8.45
marinated with BEN Thai sauce and a salad of bean sprouts and sesame	
MUSHROOM CROQUETTES   	9.60
with mushroom duxelle, red onion and truffled mayonnaise	

## SINGLE DISHES

SALMON WITH BASMATI RICE    	15.95
with stir-fried vegetables, rice noodles and coriander	
MALLORCAN OCTOPUS   	15.30
on 'sobrasada' hummus and chimichurri mayo	
COD WITH PISTACHIO CRUST   	15.90
on fried vegetables and fennel	
AMERICAN ANGUS RIBEYE STEAK  	23.90
with sautéed shiitake, portobello and gratinated sweet potato	
DUCK BREAST  	17.00
with roasted sweet potato purée and pears in red wine	
JAPANESE BBQ RIBS 	16.10
with fried sweet potatoes and homemade guacamole	

## SIDES

POTATO CHIPS  	5.00
FRIED SWEET POTATO  	6.00

## BREAD

BREAD, OLIVES AND ALIOLI	2.00
GLUTEN-FREE BREAD	3.50
GLASS BREAD WITH TOMATO	5.00

## DESSERTS

KINDER BEN   	6.00
'DULCE DE LECHE' TRIFLE   	5.95
PASSION FRUIT CHEESECAKE   	6.10
RAFAELLO   	5.85
FERRERO BEN   	6.10
WHITE CHOCOLATE AND STRAWBERRY PANNACOTTA    	5.85

## ASK FOR OUR GROUP MENUS

**WARNING:** IF YOU FOLLOW US ON SOCIAL MEDIA  
YOU COULD ALSO END UP **#BUSCANDOELNORTE**

restaurantebuscandoelnorte.com



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**BUSCANDO  
EL NORTE**  
• COMIDAS •

ALL PRICES ARE IN EUROS • VAT INCLUDED

## ALLERGENS

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

**VEGETARIANS:** 

 CRUSTACEANS  FISH  EGG  MOLUSCS  SESAME  MILK  NUTS  SOYA  CELERY  MUSTARD

# WINES

## SPARKLING

<b>PRIVAT BRUT NATURE ECOLÓGICO (D.O. Cava)</b> Pansa Blanca, Macabeo and Parellada. Aromas of green apple and white flowers. Tasty and fresh.	24.80
<b>PRIVAT BRUT ROSÉ ECOLÓGICO (D.O. Cava)</b> Mataró. Aromas of strawberry and raspberry. Refined bubbles, refreshing and elegant.	25.10
<b>Laurent-Perrier “La Cuvée” (A.O.C. Champagne)</b> Chardonnay, Pinot noir and Pinot meunier Marked aromas of white fruit in seasoning and notes of pastry. Dry, soft and creamy.	65.00

## WHITE

<b>COLUMPIO (V.T. Mallorca)</b> Prensal, Sauvignon Blanc and Chardonnay. Fresh, light and young. Banana and white fruit aromas, citrusy. Tasty.	28.00		4.20
<b>MARIETA (D.O. Rias Baixas)</b> Albariño. Light, good acidity and balanced. Aromas of white flower and lime.	23.00		3.90
<b>BICICLETAS Y PECES (D.O. Rueda)</b> Sauvignon Blanc. Dry, fresh and refreshing. Exuberant, aromas of melon, passion fruit and mango.	23.00		3.90
<b>HONORO VERA (D.O. Rueda)</b> Verdejo. Dry and agreeably fresh. Aromas of lemon, fresh cut grass and green apple.	19.50		3.80
<b>RENDEZ-VOUS SAUVIGNON BLANC (Côtes de Gascogne-Francia)</b> Sauvignon Blanc. Dry, aromatic and light. Aromas of ripe tropical fruit and melon. Very fresh and crisp.	21.95		
<b>NOMÉS GARNATXA (D.O. Ampurdán)</b> Garnatxa Blanca. Very dry and balanced. Silky and unctuous with a very savoury taste.	21.00		
<b>MARA MOURA (Monterrei)</b> Godello and Treixadura. Dry, fresh and with nerve. White fruit and minerals unctuous and silky on the lees.	22.00		
<b>BASA, TELMO RODRÍGUEZ (D.O. Rueda)</b> Verdejo. Dry, medium-bodied and tasty. Aromas of fresh cut grass, pineapple and mango. Long-lasting aftertaste.	22.80		
<b>ALBERTE (D.O. Ribeiro)</b> Treixadura, Albariño and Lado. Very dry with an agreeable acidity. Aromas of apricot, lemon peel and pear. Fresh.	22.40		
<b>AVA (V.T. Mallorca)</b> Prensal and Chardonnay. Dry, light and sharp. Good acidity. Aromas of citrus, green banana and white flower.	26.60		
<b>VELÓ BLANC ECO (V.T. Mallorca)</b> Prensal blanc and Mantonegro. Dry, delicate, with mineral notes of ripe white fruit.	26.00		
<b>SANGARIDA (D.O. Bierzo)</b> Godello. Dry and somewhat unctuous wine, where aromas of apricot, persimmon and citrus.	26.60		

## ROSÉ

<b>CUATRO PASOS (D.O. Bierzo)</b> Mencia. Intense colour due to the Mencia variety, fruity and with good acidity.	21.00		3.60
<b>ÓBALO ROSADO (D.O.Ca. Rioja)</b> Tempranillo and Garnacha. Dry and young, light notes of cherry and raspberry. Light.	21.20		
<b>AVA ROSADO (V.T. mallorca)</b> Manto Negro, Callet and Merlot. Dry, crisp and delicate. Aromas of ripe cherry and redcurrant. Refreshing.	26.60		
<b>VELO ROSE ECO (V.T. mallorca)</b> Manto Negro. Dry and tasty with a silky texture. Aromas of red berry, watermelon and plum.	26.00		
<b>L'ESCARELLE “PALM” ECO (IGP Méditerranée- Provence-Francia)</b> Caladoc, Grenache and Merlot. Aromas of fresh red berries and vegetable memories. Dry, direct and very fresh.	28.80		
<b>LE PACHA” BY L'ESCARELLE ECO (A.O.C. Côtes de Varois en Provence)</b> Syrah, Grenache and Mourvèdre. Good fruit load, with hints of raspberries, blackberry and pomegranate juice.	26.00		

## RED

<b>COLUMPIO TINTO (V.T. Mallorca)</b> Manto Negro, Syrah, Callet, Cabernet and Merlot. Medium-bodied, young and fruity. Aromas of blackberry, liquorice and mountain herbs.	26.00		4.20
<b>CUATRO PASOS (Bierzo)</b> Mencia. Fresh, embracing with frity notes.	21.00		3.60
<b>MARQUÉS DE ARIENZO CRIANZA (D.O.Ca. Rioja)</b> Tempranillo. Medium bodied. Clear notes of vanilla and clove, along with hints of black fruit in season. With a juicy texture and gentle tannin.	19.50		3.60
<b>CEPA GAVILÁN ROBLE (D.O. Ribera del Duero)</b> Tinta del País. Medium-bodied, fruity, tasty and fresh. Aromas of plum and confit cherry.	23.50		3.90
<b>LA CONRERIA “NONA” (D.O.Q. Priorat)</b> Garnacha, Cariñena and Syrah. Medium to full-bodied, dry and mineral character. Aromas of black fruit and cedar.	24.60		
<b>ALBERTE (D.O. Ribeiro)</b> Mencia and Caíño. Medium-bodied, fruity, tasty and fresh. Plum aromas and candied cherry.	23.80		
<b>AVA NEGRE (V.T. Mallorca)</b> Callet, Manto Negro, Cabernet S. and Syrah. Medium to full-bodied, silky. Aromas of ripe red berry and cedar. Elegant.	29.50		
<b>SON PRIM (V.T. Mallorca)</b> 100% Merlot. Intense and expressive. Notes of red berry, red pepper and olives.	33.00		
<b>TRIAVA HERITAGE 2015 (V.T. Mallorca)</b> Cabernet Sauvignon y Merlot. Medium to full-bodied, tasty, balanced with an elegant tannin. Notes of black fruit, smoke and black tea.	44.00		
<b>JUAN GIL CRIANZA (D.O. Jumilla)</b> Monastrell. Corpulent, warm and velvety. Aromas of oak, spices and black fruit.	24.10		
<b>JUAN GIL ETIQUETA AZUL (D.O. Jumilla)</b> Monastrell, cabernet and sirah.	40.30		
<b>TOMÁS POSTIGO 2017 (D.O. Ribera del Duero)</b> Tinta del País. Medium-bodied, velvety and rounded. Aromas of vanilla, blackberry yogurt and pipe tobacco	40.30		
<b>HACIENDA MONASTERIO RESERVA, PETER SISSECK (D.O. Ribera del Duero)</b> Tinto Fino, Merlot and Cabernet Sauvignon. Elegant, subtle and well-textured. Complex aromas of ripe fruit, spices and fine wood.	57.50		
<b>TERMES DE NUMANTHIA (D.O. Toro)</b> Tinta de Toro. Full-bodied, mineral character and concentrated. Ripe black fruit, earthy, black pepper and graphite. Tasty with a pleasant, tannin aftertaste.	39.00		
<b>“XR” RESERVA BY M. DE RISCAL (D.O.Ca. Rioja)</b> Tempranillo and Graciano. Medium-high bodied wine, present and silky tannin. Of great complexity, notes of noble woods, sandalwood and cigar box, along with memories of ripe blueberry and blackcurrant. Velvety, long and aristocratic..	33.50		

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RECOMMENDED WINES

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GLASS BY WINE



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