

BABULA



Double fermentation sourdough bread served with artisan homemade snack	3.5
Galician razor clams with pickled sauce and air of Jabugo ham	4.5
Oyster from Normandie N°3 natural or,	4
with Michelada sauce / Leche de tigre / Japanese vinaigrette	5
Grilled scallop with potato mousse and demiglace beef sauce	18
Bite of red prawn tartare with its coral	10
Las braves	6
Iberico ham acorn-fed 100% Gran Reserva D.O Extremadura. (100g)	23
Corn totopos with truffled cheese sauce, beef meat, guacamole, and "chimichurri"	9
Endive with ginger and noisette butter	7
Coca bread with foie mi cuit, smoked eel and salmon caviar	16
Puglia burrata and 100% Iberian truffled sobrasada	7
Salmon 24h marinated with sweet mustard sauce and Islay smoked whisky	12
Salmon and passion fruit tartare with creamy sriracha and crunchy sesame	13
Wild sea bass ceviche with green "aguachile" from Pacific sea	13
Tuna tartare with potato mousse and poached egg and crispy pork jowl	14
Tuna tataki in nori seaweed with guanciale and michelada sauce	16
Babula-style steak tartare	16
Beef tataki, smoked potato mille feuille and grilled foie gras	24
Roasted duck cannelloni with foie gras sauce	12
Beef stew with truffle and seasonal mini-vegetables	17
100% D.O. acorn-fed Iberian pork chop Dehesa de Extremadura	25

The origin of Babula dates from the 15th of October 1937, the day which the main character of this story was born: Estela, Leo's grandmother, founder of this project. He wanted to pay tribute to the woman of his life, Babula, as he lovingly calls her.

Babula is a tribute to all the grandmothers in the world. That special and unique love we want to share between these walls. Babula is your home and everybody's home.

Every single bottle that is opened here, every moment that is lived is made to be memorable and we want you to keep that in mind.

#NoHayMañana

BABULA TEAM

Chef Pol Bigorra Alonso

Bar Manager Diego Bravo Chang



Find out more about Babula Bar 1937 at Instagram & Facebook @babulabar1937