

# 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

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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

# BABULA

## APERITIF COCKTAILS

9

### NEGRONI BABULA

Campari infusionado con café arábico, vermut, gin

### DRY DAIQUIRI

Ron Bacardi, fruta de la pasión, campari y zumo de limón

### UN BESO

Aperol, vodka, zumo de limón y pomelo, clara de huevo

### SANTÍSIMA TRINIDAD

Ron Santa Teresa, Orget, Carpano Punt e Mes, angostura

### FRENCH MARTINI

Vodka, Chambord "licor de frambuesas y moras" y zumo de piña

### SOUTH SIDE

Gin Bombay dry, zumo de limón, cava y menta

### PISCO SOUR

Pisco peruano, zumo de limón, azúcar, clara de huevo y angostura

### BLOODY IAIA

Nuestra versión del bloody mary con salsa casera "brutal", un toque de Pedro Ximénez

### MICHELADA

Salsa casera de la iaia, zumo de limón y cerveza de barril con ring de especias

### OLD CUBAN

Ron blanco, sour, top de cava y menta

### GIN BASIL SMASH

Gin dry, sour y mucha albahaca y perfume de absenta

### CAMPARI TONIC

Campari con tónica Schweppes de pimienta rosa

### PORN STAR MARTINI

Vodka, fruta de la pasión, limón, vainilla, clara de huevo, top de cava

## CAVA & CHAMPAGNE

### ROVELLATS BRUT NATURE

5.5/25

### ROVELLATS BRUT ROSE

32

### PERRIER-JOUËT CHAMPAGNE

80

### RUINART GRAND CRU CHAMPAGNE

160

## RED WINE

### HACIENDA LOPÉZ DE HARO

4.5/22

Rioja "Tempranillo, Garnacha & Graciano crianza"

### BARDOS ROMÁNTICA

6/28

Ribera de Duero, Fino crianza

### LA FOSCA

7/32

Priorat "Garnacha & Cariñena & Syrah"

### MAS PICOSA

5/23

Capçacanes "Garnacha & Syrah & Cabernet sauv. & Tempranillo"

### RAYOS UVA

35

Rioja "tempranillo & Graciano"

### CLUNIA

38

Castilla y León "Syrah 100%"

### MAS LA MOLA

59

Priorat "Garnacha peluda & Tinta"

### TOMÁS POSTIGO

65

Ribera de Duero "Cabernet sauv. & Malbec & Merlot & Tinto fino"

### QUATRO PAGOS QP VINTAGE

80

Rioja "Graciano & Tempranillo & Garnacha tinta"

### FLOR DE PINGUS

300

Ribera del Duero "Tempranillo"

## WHITE WINE

### BARDOS

5/24

Rueda "Verdejo"

### LIBALIS

4.5/22

Rioja "Muscat & Viura & Malvasia"

### LE NATUREL

6/26

Navarra "Garnacha blanca vino natural"

### 7 CUPOS

6/26

Ribeiro "Treixadura, Godello, Albariño, Loureira, Caio blanco"

### TOMAS POSTIGO

45

Castilla y León "Verdejo con barrica"

### SISQUELLA

29

Costers de Segre "Albariño & Garnacha blanca"

### SUPERNOVA

32

Mallorca "Moll con crianza"

### EL GUARÀ

42

Penedès "Xarel·lo vermell"

### MENGOBA LAS TINAJAS

80

Bierzo "Vino Naranja de variedad modelo"

### MAS LA MOLA

55

Priorat "Garnacha blanca & Macabeo & Pedro Ximenez & barrica"

### CHABLIS GRAN CRU

85

Francia "Chablis"

Every day we open new wines by the glass

No hay  
MAÑANA



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