

LA BOLERA



Calle Agastia N°86 28043, Madrid
Móvil. 664 57 17 33 / Telf. 91 416 01 53

www.la-bolera.es

LA BOLERA

CARTA ENERO 2026

STARTERS

IBERIANS AND TRADITION

Iberian Charcuterie Board (Ham, Loin and Cheese)	27 €
Acorn-fed Ham or Acorn-fed Loin	28 €
Pría Cheese (Asturias)	21 €
4 Cheese Board (Asturias)	27 €
Soria Pork Belly Pork Belly	15 €
Arbizu Chistorra Sausage	15 €
Burgos Black Pudding	15 €

SEAFOOD PORTIONS

Grilled Huelva prawns	28 €
Garlic prawns	18 €
Grilled tiger prawns	21 €
Steamed mussels	14 €
Fried fish	25 €
Grilled cuttlefish	18 €
Marinated dogfish	19 €
Fried or vinegared anchovies	15 €
Cantabrian anchovies (preserved)	30 €
Galician-style octopus	25 €
Grilled sardines (seasonal)	17 €
Squid	20 €

CLASSICS TO SHARE

Iberian Tile	22 €	Chicken Wings	15 €
½ Iberian Tile	15 €	Honey Chicken Strips	16 €
Slaughter Tile	21 €	Patatas Bravas or Mixed Potatoes	14 €
½ Slaughter Tile	14 €	Padrón Peppers	13 €
Broken Eggs with Boletus Mushrooms	21 €	Eggplant Tempura with Honey	17 €
Ham, Cured Beef and Boletus Croquettes	2,20 €	Scrambled Eggs with Boletus Mushrooms	13 €
Russian Salad	16 €	Artichoke Flowers with Ham	15 €
Spanish Omelette	17 €	Shavings Madrid-Style Tripe	12 €
Grilled Pig's Ear	15 €	Bread	1,50 €

COMBO PLATE

Beef entrecote with 1 egg and fries	22 €
Beef steak with 1 egg and fries	15 €
Beef burger (cheese, bacon, tomato and lettuce)	14 €
Two fried eggs with black pudding or chistorra sausage	15 €

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MAIN DISHES

MEATS

Beef T-bone Steak (1kg)	79 €
Half Beef T-bone Steak (500g)	39 €
Beef Sirloin	26 €
Stewed Oxtail	24 €
Lamb Chops	25 €
Lamb Shoulder	33 €
Iberian Pork Secreto with Caramelized Onion	20 €
Asturian Cachopo (800g 2/PERS)	38 €
Asturian Cachopo 1 PERS	20 €
Barbecued Ribs	20 €

FISH

Grilled or breaded hake / Sea bass /	27€
Baked sea bream / Other fish	18€
	*S/M

VEGETARIAN DISHES

Grilled Vegetables	15 €
Vegetable Burger	10 €
Vegetable Lasagna	10 €
King Oyster Mushrooms (Boletus Edulis)	S/M
	S/M

SALADS

Goat Cheese Salad with Walnuts and Honey Vinaigrette;	20 €
Mixed Salad; Pink Tomato Salad dressed with onion and tuna belly; Avocado Salad with Smoked Salmon; Andalusian Gazpacho; Cordoban Salmorejo	15 €
	17 €
	18 €
	13 €
	13 €

CUSTOM MADE

Mixed Paella	19 €	Roast suckling lamb	S/M
Seafood Paella	23 €	Roast lamb	S/M
Rice with Lobster	30 €	Quarter of a lamb (front or hind leg),	S/M
Rice with Fish	25 €	Roast suckling pig,	S/M
Madrid Stew	28 €	Mixed grill	*To be consulted
Mountain Stew	30 €		

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CHILDREN'S MENU

No. 1 20 EUROS

Veal or chicken escalope with 2 calamari rings and 1 croquette with fries

No. 1 22 EUROS

First course - Spaghetti with tomato sauce. Second course - Veal or chicken escalope with 2 rings and 1 croquette with French fries.

Both menus include a drink and dessert

DRINKS

BEER

Living room and terrace

Double Beer	3.50 €
Double Radler Beer	3.50 €
Double Third of Mahou	3.80 €
Third of Aguila	3.80 €
Beer Jug 1/2 L	7€
Beer Jug 1.300 L	15€
Tinto de Verano Jug 1.00 L	15€
Soft Drink Jug	14€

SOFT DRINKS

Living room and terrace

Juice, Must or Bitter	3.40€
Soft Drinks 3.50ml	3.60€

LIQUEURS

Living room and terrace

Vermouth	3.50€
Vermouth with Gin	5€
Liqueurs (Pacharán, Herbs, Cream)	3.60€
Baileys / Amaretto	5.50€
Magno, Carlos III or Torres	€5
Imported Whiskies and Mixed Drinks (Whiskies, Gin, Rum)	Consult

You can ask the staff for allergen information.

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WINES

ALBARIÑO - WHITE WINE

Mar del Norte	21€
Codello Mara	20€

ROSADO - ROSE WINE

Gran Feudo	18€
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VERDEJO - WHITE WINE

Peñalosa	18€
Marqués de Riscal	24€
la Caprichosa	24€

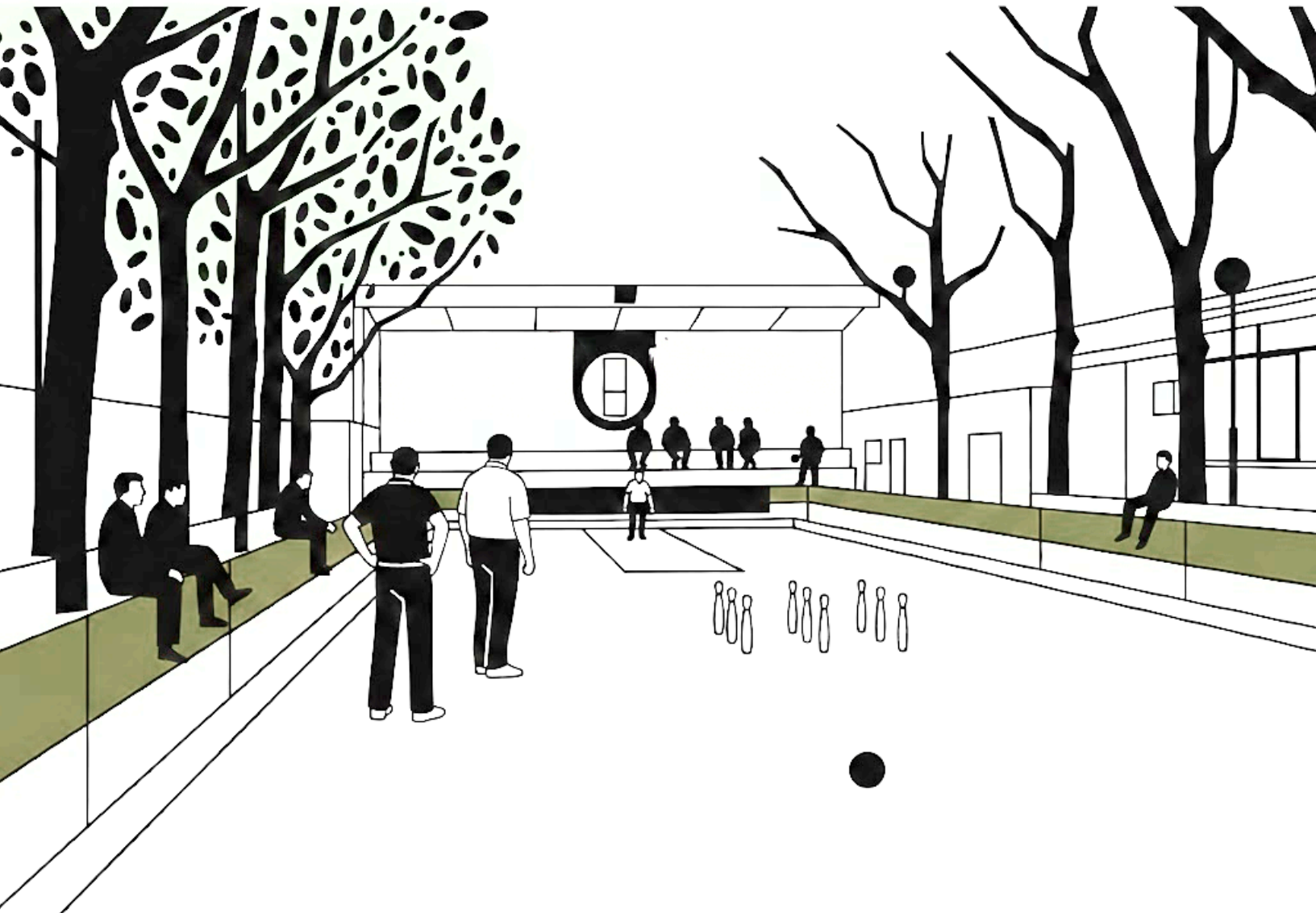
RIOJA - RED WINE

Red House Wine -Rioja de la casa Monte	18€
Araya	25€
Luis Cañas	21€
Cuné	35€
Ramón Bilbao Crianza	30€
Condado de Haza	

RIBERA - RED WINE

Pomar	18€
Pitacum	23€
Protos	24€
Lleiroso Crianza	26€

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