

ANTIPASTI

BURRO CHEESE SELECTION

Parmigiano (24-month) DOP served with truffle honey; Fior di Marema al peperoncino DOP, Rossini Affinato aged with grape-based brandy and Taleggio DOP



PURPLE POTATO AND OCTOPUS SALAD 🌱

Purple potato and octopus salad 🌱🌱🌱🌱

BURRO CANAGLIA CAESAR SALAD 🌱🌱🌱🌱🌱🌱

Assorted fresh lettuce, crunchy free-range chicken with panko (Japanese style breadcrumbs); Parmigiano DOP cheese and honey and mustard vinaigrette

TUNA CEVICHE NITRO 🌱

Tuna in arbequina olive oil served with chipotle, plancton and chili 🌱🌱

ITALIAN APPETIZERS PLATE

DOP burrata and PGI Bologna mortadella, pistachio nuts, sun-dried tomato pesto and kalamotas sand 🌱🌱🌱🌱

IBERIAN PORK CARPACCIO WITH PARMIGIANO

Delicate Iberian pork slices in Korean marinara sauce, served with Parmigiano DOP cheese and Carasau bread (traditional flatbread from Sardinia)



BURRO'S HUMMUS

Our famous truffle and back garlic humus served with Lebanese traditional bread 🌱🌱

SIMMENTHAL STEAK TARTAR

Simmenthal breed minced sirloin with cured egg yolks and truffled Parmentier cheese



GRILLED ARTICHOKE FLOWERS

Grilled confit artichoke flowers with olive oil, cecina (cured meat) and cured egg yolks 🌱🌱

GRILLED OCTOPUS

Grilled octopus served with seaweed salad and chipotle vinaigrette 🌱🌱

TONNO VITELATTO

Grilled red tuna belly, served with cecina cured meat, sauteed mushrooms and anchovy mayonnaise 🌱🌱🌱

CRUNCHY BOLETUS RAVIOLI 🌱

Pastry bags filled with boletus and served with truffle mayo 🌱🌱🌱🌱

CRUNCHY IBERIAN PORK AND SAN DANIELE CHEESE RAVIOLI 🌱

Pastry bags filled with Iberian pork and served with sauteed onion and San Daniele DOP ham on mojo mayonnaise 🌱🌱🌱🌱

FRIED EGGS WITH GRILLED LOBSTER

Fried eggs with grilled lobster served with homemade wedges 🌱🌱🌱🌱

FRIED EGGS WITH TRUFFLE AND IGP BOLOGNA MORTADELLA

Fried egg with IGP bologna mortadella, black truffle and homemade potato wedges 🌱🌱🌱

HOMEMADE PASTA

FOIE AND FIG PANZEROTTI OVER MICUIT SAUCE AND PX REDUCTION

Panzerotti stuffed with foie and figs, on micuit sauce, served with PX reduction



SHRIMP TORTELLONI AND MARINARA SAUCE

Tortelloni stuffed with shrimps, accompanied by sauteed prawns in marinara sauce



FETUCCINE SERVED WITH MUSHROOM AND DUCK IN GREEN THAI CURRY

Fettuccine with mushrooms and vegetables, prawns and lacquered duck in Thai curry



PANCIOTTI STUFFED WITH IBERIAN BLACK PUDDING AND APPLE 🌱

Pancioti stuffed with black pudding and apple, served in sauteed sage, goat cheese sauce, PX reduction and pistachios 🌱🌱🌱🌱

FRIARELLI STUFFED WITH ITALIAN SALCICCIA AND TIKKA MASSALA BROCCOLI CURRY

Friarelli stuffed with traditional Italian sausage and broccoli with Indian curry sauce and chili 🌱🌱🌱🌱

TAGLIOLINI "FRUTTI DI MARE"

Tagliolini served with mussels, baby squid and shrimp in lobster marinara sauce



GOAT CHEESE AND FIG PANCIOTTI WITH DUCK AND GORGONOLA SAUCE 🌱

Pasta filled with goat cheese and fig, served with "Gli Unici" DOP blue cheese and red fruit sauce 🌱🌱🌱🌱

LINGÜINI WITH IBERIAN PORK, MUSHROOMS AND RAMEN 🌱🌱🌱🌱

Lingüini with miso ramen, Iberian pork, mushrooms and katshuboshi

PERUVIAN TAGLIOLINI WITH SAUTEED SIRLOIN

Tagliolini with sauteed sirloin dice, served with oyster sauce and vegetables



TAGLIATELLE ALLA CARBONARA 🌱

Tagliatelle served with guanciale (cured meat), fresh cream, Parmigiano DOP cheese and black truffle 🌱🌱🌱🌱

WOK VEGANO AL ROSMARINO

Lingüini with sauteed vegetables, Heura vegetable protein and Hoisin sauce



OXTAIL CANNELONI

Cannelloni au gratin stuffed with oxtail meat in Parmigiano DOP béchamel sauce

CHICKEN AND TRUFFLE CANNELONI

Cannelloni stuffed with grilled chicken and black truffle, Parmigiano DOP and truffle béchamel sauce 🌱🌱🌱

EDULI BOLETUS LASAGNA

Mushrooms (edulis boletus) lasagna au gratin, with Parmigiano DOP bechamel sauce



🌱 BEST SELLER



Cereals with gluten



Soy



Celery



Crustaceans



Mussels



Fish



Lactose



Sesame



Nut shells



Peanuts



Sulfur Dioxide and sulfites



Lupins



Mustard



Eggs

*SERVICIO POR COMENSAL 1.20€/PERSONA. PRECIOS CON IVA INCLUIDO

RISOTTOS

RISOTTO "ROSSINI" 🍷🍷🍷🍷🍷

Rossini blue cheese risotto served with nuts and berries

INDONESIAN RISOTTO WITH LACQUERED DUCK AND HOISIN SAUCE 🍷

Wok risotto served with sauteed vegetables and mushrooms, lacquered duck, mango and Hoisin sauce 🍷🍷🍷🍷

BOLETUS AND FOIE RISOTTO

Mushroom (boletus) risotto, with fresh foie and Parmigiano DOP cheese

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LOBSTER CREAMY RICE

Creamy rice with lobster and cuttlefish 🍷🍷🍷🍷🍷

RISOTTO AL TARTUFO 🍷 🍷🍷🍷

Guanciale (cured meat) risotto with black truffle and free-range egg

SEA RISOTTO WITH PLANKTON, CUTTLEFISH AND PRAWNS

Sea risotto served with plankton, cuttlefish and prawns 🍷🍷🍷🍷

"AL NERO" OCTOPUS RISOTTO 🍷🍷🍷🍷🍷

Black risotto with grilled octopus and sauteed prawns

"RAS EL HANOUT" IBERIAN PORK RISOTTO

Risotto with sauteed mushrooms, grilled iberian pork and arabian spice mix

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GRILL

BURGER ALLA ITALIANA

Wagyu beef (200g / 0,44 lb) on brioche burger bun, with fresh burratina, wild rocket, pistachios, caramelized red pepper and Italian pesto sauce, all served with homemade potato wedges 🍷🍷🍷🍷🍷

TRUFFE BURGER

Wagyu beef (200g / 0,44 lb), trocadero lettuce, free-range eggs, black truffle cream and guanciale, all served with homemade potato wedges 🍷🍷🍷🍷

GRILLED SIMMENTHAL SIRLOIN 🍷

Simmental breed sirloin (30-day aged, 220 g/ 0,48 lb), served with potato wedges and mojo mayonnaise 🍷🍷🍷

IBERIAN PORK TAGLIATTA OVER TRUFFLED PARMENTIER 🍷

Grilled Iberian pork over truffle parmentier, Pamigiano DOP cheese and caramelized red pepper 🍷🍷

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YOU HAVE TO SEE THIS!

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HOMEMADE PIZZAS

MARGUERITA DI BURRATA

San Marzano tomato, fresh mozzarella, burrata and basil 🍷🍷

FORMAGGIO ROSSINI

San Marzano tomato, fresh mozzarella, Rossini Affinito blue cheese and berries 🍷🍷🍷

FRUTTI DI MARE

San Marzano tomato, fresh mozzarella, mussels, shrimps and prawns

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"UNAGI KABAYAKI"

San Marzano tomato, mozzarella, tuna, shrimps, shitake mushrooms and eel sauce

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LA BARBACOA "NIKKEI"

Tonkatsu barbecue sauce, fresh mozzarella, roasted beef, guanciale (cured meat) and shitake mushrooms 🍷🍷🍷🍷

VIEJA ORLEANS 🍷

Borubon barbecue sauce, fresh mozzarella, guanciale (cured meat), roasted beef,

Cajun-style chicken, caramelized peppers and cashews 🍷🍷🍷🍷

GRANDBOLOGNA

Truffle cream, fresh mozzarella, sauteed mushrooms, Bologna IGP mortadella,

pistachio, free-range egg and black truffle cream 🍷🍷🍷🍷

LA IBÉRICA

Smoked cream, fresh mozzarella, Iberian pork, crunchy dried meat, sauteed boletus mushrooms and mojo mayonnaise 🍷🍷🍷🍷🍷

TARTUFATA 🍷

Truffle cream, fresh mozzarella, roast beef, black truffle, free-range eggs and Pamigiano DOP cheese 🍷🍷🍷🍷

INFERNO CARNIVORA 🍷

San Marzano tomato, fresh mozzarella, guanciale cured meat, crunchy cecina (smoked cured meat) and spicy spianata salame 🍷🍷

CARCIOFI CAPRINA

San Marzano tomato, fresh mozzarella, confit artichokes, caramelized peppers and gorgonzola cheese 🍷🍷

DESSERTS

PANACOTTA "MATCHA"

Flan with matcha green tea and berries 🍷🍷

COULANT DE CHOCOLATE AL HORNO 🍷

Homemade baked chocolate coulant served with amarena ice cream 🍷🍷🍷

TIRAMISÚ NITRO 🍷 🍷🍷🍷

Mascarpone cream over amaretto-flavoured biscuit

HOMEMADE PECCHORINO AND BLACK TRUFFLE CHEESECAKE

Our Pecchorino cheesecake with truffle and cookie crumble 🍷🍷🍷

EASTER INCENSE-FLAVOURED TORRIJA BRIOCHE WITH PANNACOTTA ICE CREAM

Traditional incensed flavoured "torrija" (French toast) on brioche bread with panacotta ice-cream 🍷🍷🍷🍷

BIG BABÁ

Traditional Italian "borracho" biscuit with amarena ice-cream and popping candy topping 🍷🍷🍷🍷