



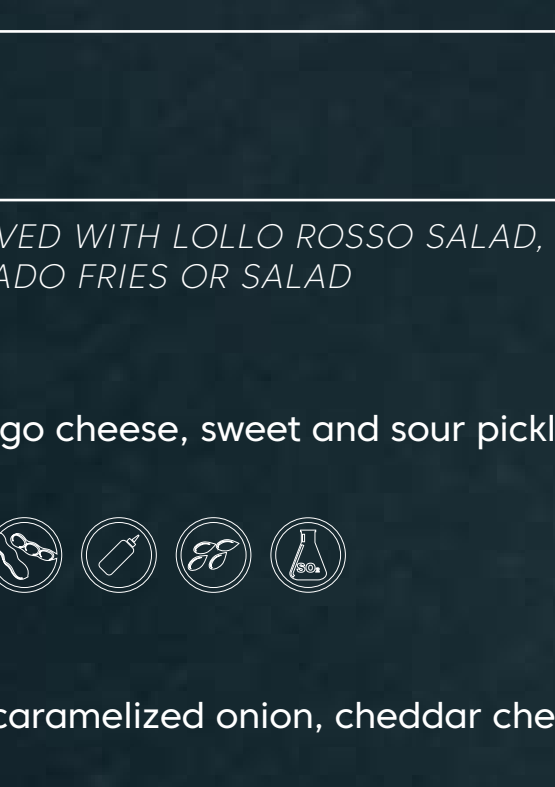
LaLiga

TwentyNine's

Madrid

SALADS

VG	Caesar Salad With homemade croutons, crispy chicken and fresh chives	12.50
V/C	Puglia burrata with tomato concasse, walnuts and basil	12.50
VG	Very green salad Arugula and lamb's lettuce with avocado, broccoli, edamame, wakame seaweed, black sesame and green mustard vinaigrette	12.50
VG	Brie cheese salad Crunchy with prune vinaigrette and candied cherry tomato	12.50
VG	Gorgonzola Salad Mixed mesclun, gorgonzola, pear, caramelized walnuts and classic vinaigrette	12.50



Caesar Salad

SANDWICHES

	Calamari sandwich With chipotle chile mayonnaise and jalapeño	11.95
	29's sandwich On 12-cereal bread with grilled chicken breast, soft cheese, crispy bacon, lollo rosso lettuce, egg, tomato and 29's mayonnaise sauce accompanied with french fries	12.95
V	Caprese quesadilla Wheat tortilla, mixed cheese, tomato, pico de gallo, jalapeño, guacamole, basil and marinara sauce	12.50
	Iberian cured ham sandwich	13.95

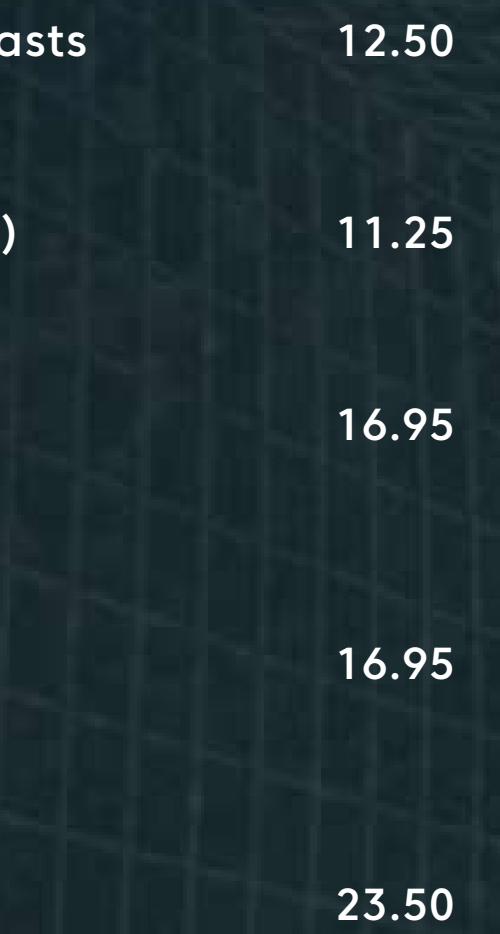
BURGERS

ALL OUR BURGERS ARE SERVED WITH LOLLO ROSSO SALAD, TOMATO AND RED ONION AND ARE ACCOMPANIED WITH TORNADO FRIES OR SALAD

	29's burger Friesian beef with manchego cheese, sweet and sour pickle and our iberian sauce	15.95
	BCB burger Friesian beef with bacon, caramelized onion, cheddar cheese and sweet and sour pickle	15.50
	Mexican burger Friesian beef, mashed beans, guacamole and jalapeños	15.95
	Pulled pork burger With barbecue sauce and jalapeños	16.00
V	Vegan burger With grilled zucchini and red pepper chutney	15.90



Calamari Sandwich



Mexican Burger

TAPAS AND PLATES

	Iberian ham plate, "crystal" chapata bread, tomato and extra virgin olive oil	24.50
	Pure sheep manchego cheese and its contrasts	12.50
	Russian Salad (potato salad with tuna belly)	11.25
V	Freshly made guacamole With white and blue corn topopos	16.95
V	Homemade nachos With cheddar sauce, beans, pico de gallo and sour cream	16.95
	Grilled octopus With rustic sweet potato puree and smoked paprika oil	23.50
C	Galician-style octopus With potatoes	23.50
VG/C	Patatas bravas	8.75
V/C	Potatoes with ali oli sauce	8.75
V/C	Mixed potatoes	8.75
	Beef croquettes	14.95
	Iberian cured ham croquettes	14.95
	Beef and jalapeño croquettes	14.50
C	Torreznos with potatoes	12.95
	Crispy chicken fingers With mustard and honey sauce or BBQ sauce	13.25
	Chicken wings Marinated in BBQ sauce or hot spicy sauce	14.10

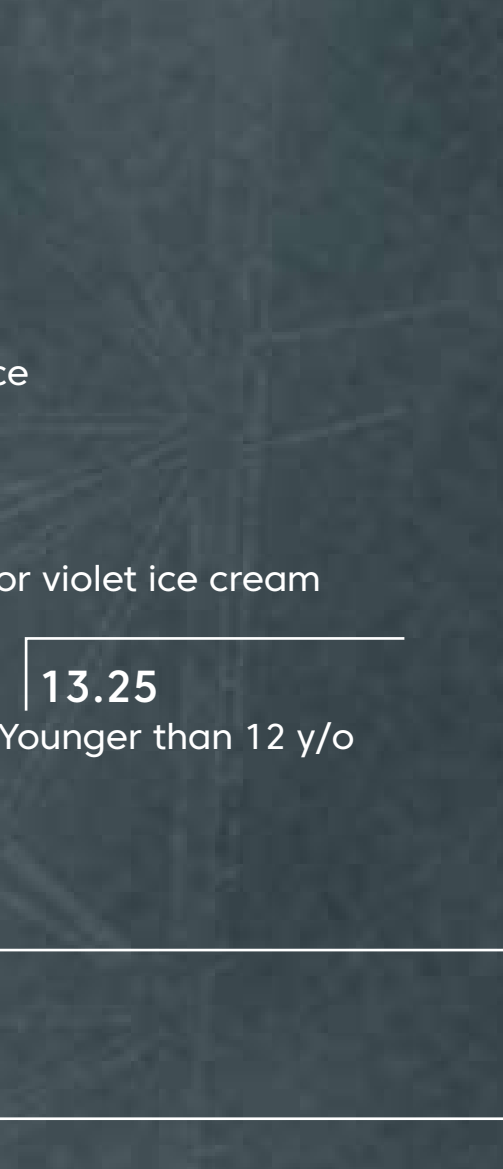
V	Vegetarian pizza With tortufata and arugula	13.25
	Diavola pizza Pizza with spicy salami, spicy pepper, basil and onion	13.25
	Barbecue pizza With chicken, barbecue sauce and mixed cheese	13.25
	Iberian cured ham pizza Margherita pizza with iberian cured ham and basil	14.95
V	4 cheeses pizza Pizza with blue cheese, mozzarella, provolone and emmental	13.25

PASTA

13.95

V	Tagliatelle
V	Spaguetti
V	Gnuchi
V	Ricotta and spinach tortellini
	Bolognese (+1.00)
V	Mushroom sauce
V	Genovese Pesto
V	Pomodoro

* GRANA PADANO RALLADO in all the meals



Ricotta tortellini

MAIN COURSES

	Half pork ribs Cooked at low temperature with Korean barbecue sauce accompanied with tornado fries	19.95
	Pork cheek Cooked at 75°C for 12 hours with red wine sauce and rustic purée	24.15
C	Iberian "presa" cooked at low temperature With bulgogi, honey and rosemary sauce served with rustic purée	17.55
	45 days matured beef loin (300 gr.) Served with potato gratin and mushrooms with butter maître d'hotel	29.95
	Grilled free-range chicken breast with potato and mushrooms accompanied with grilled tomato	16.50
C	Cod confit at low temperature With rustic mashed potatoes and roasted red pepper coulis	18.80

EXTRAS ADD TO YOUR DISHES

Cheese	3.00	Bacotn	3.00
Extra sauce	2.00	Tornado potato fries	3.50
Tortilla chips	3.00	Salad	3.50
Fresh guacamole	2.00	Sour cream	2.00
Sautéed onion	2.00	Bread	1.00
Jalapeños	2.00	Pico de gallo	2.00

CHILDREN'S MENU

Choice of drink:

Glass of milk, water or soft drink

Choice of main dish:

Beef burger with cheddar cheese served with french fries

Pizza Margherita (tomato, mozzarella and basil)

Grilled chicken breast served with french fries

Spaghetti with bolognese sauce

Chicken fingers served with fries and mustard and honey sauce

Choice of dessert

Scoop of vanilla, 70% chocolate, white chocolate, black cola or violet ice cream

13.25

Younger than 12 y/o

DESSERTS

V/C	Golden ball Mango pannacotta with red fruits	6.25
V	Traditional Tiramisu in a cup	6.25
V	29's bowl White chocolate mousse and oreo biscuit powder	6.25
V	Lemon pie cup in textures	6.25
V/C	Creamy cheesecake With raspberry, passion fruit and marshmallow	6.25
V	Chocolate coulant, vanilla cream and cocoa peta zeta	6.25
V	Apple tatin with bourbon vanilla ice cream	6.25
V	Brownie XL (dessert to share)	9.90

ICE CREAM, SORBETS & MILKSHAKES

V	Ice cream: Vanilla bourbon, 70% chocolate, violet, white chocolate or black cola	5.50
V	Lemon sorbet	5.25
V	Milkshakes: Vanilla bourbon, 70% chocolate, violet, white chocolate or black cola	5.75
V	Oreo milkshake	5.95



Golden Ball



Violet Milkshake

COFFEE & CAKE

8.50

ALL ITEMS ARE SERVED WITH YOUR CHOICE OF HOT DRINK (COFFEE OR TEA)

V	Chocolate brownie with vanilla ice cream	
V	Pancakes with whipped cream	
V	Fugde cake	
V	Carrot cake	
V	Red velvet	

Berry plus Blackberry, blueberry and banana	Passion Passion fruit, pineapple and mango
Mango pineapple Mango, pineapple and strawberry	Cloud Strawberry and banana
Forest Strawberry, blackberry and beetroot	Veggie kale Pineapple, mango, kale, spinach and ginger
Caribbean Pineapple, coconut and banana	Veggie fresh Pineapple, cucumber, ginger, spinach and celery

COFFEE

Espresso	2.60	Americano	2.60
Macchiato	2.60	Capuccino	3.50
Cafe au lait	2.60	ColaCao	2.60
Double espresso	3.50	Infusions	2.60

DRINKS

Water 500 ml	2.10
Sparkling water 500 ml	2.10
Soft drinks 350 ml	3.15
Fresh orange juice	3.50
Pineapple juice 250 ml	2.50
Sangria jug	18.50
Tinto de verano with lemon	3.75
Tinto de verano with casera	3.75

Beers	Medium	Large	Bottle
Mahou 5 estrellas	3.50	4.25	
Mahou Maestra	3.50	4.25	
Alcohol-free Mahou (toasted)	3.50	4.25	
Alhambra			4.00
Corona			4.00
Gluten free Mahou			4.00
Mahou 00			4.00

Wines	Medium	Bottle
Red wine		
Espínola Ribera del Duero	3.25	16.00
Alsol Rioja Crianza	3.25	18.00
White wine		
Rantamplan Rueda	3.25	14.00

Cava	Medium	Bottle
Vega Mar		25.00

Allergen Legend



If you are allergic or intolerant to any food, let us know so that we can provide you with all the information about the allergens of each of the dishes and/or to answer any questions about it.

Prices with VAT included.