

BABEL

FOOD EXPLORERS

¿Hablamos el mismo idioma?

TO START WITH

ROASTED B&C POTATOES 10,90

Oven-roasted potatoes with crispy bacon strips, goat cheese, caramelized onion and ranch sauce.



BABEL'S SPICY BRAVAS 8,50

Roasted potatoes with our mildly spicy house sauce.



IBERIAN HAM CROQUETTES 11,90

Classic Spanish croquettes made with cured ham.



CRUNCHY SQUID STRIPS (RABAS) 13,90

Battered squid strips served with a mild aioli sauce.



THE FRESH SIDE OF BABEL

BURRATA SALAD 13,90

Mixed greens, creamy burrata, roasted peppers, crispy ham, almonds and basil.



GOAT CHEESE SALAD 12,90

Mixed greens, goat cheese, caramelized onion, crispy bacon, croutons and balsamic reduction.



CHICKEN & AVOCADO SALAD 13,50

Grilled chicken breast and avocado, pico de gallo and a touch of cilantro.



GRILLED VEGETABLE PLATTER 15,90

A colorful variety of seasonal vegetables grilled with olive oil and herbs.

BREAKFAST



MENUS BABEL



RECOMMENDATIONS



THE WINERY



CLASSICS

CECINA with PARMESAN 14,90

Cured beef slices with shaved Parmesan over crushed tomato.



GRILLED SQUID with AIOLI 16,50

Whole grilled squid with a mild aioli dip



GRILLED MORCILLA 8,00

Grilled blood sausage from Palencia with roasted potatoes.



SCRAMBLED EGGS with COD 12,90

Fluffy scrambled eggs with tender cod flakes and straw fries.



FRIED EGGS & "TORREZNOS" 10,90

Free-range eggs, crispy pork belly from Soria, fries and truffle-infused cream.



RECOMMENDATION



JOSPER GRILLED

TERRACE SURCHARGE
+€0.50 per dish
+€1.00 per menu

A JOURNEY IN BABEL

TOP OXTAIL GYOZAS

Filled with stewed oxtail, served with carrot coulis, soy mayo & sriracha.



TEMPURA COD BITES

Crispy cod served with homemade potato chips – a Spanish take on fish & chips.



TOP CHICKEN & CHIPS

Crispy free-range chicken tenderloins with house potato chips and BBQ dip.



ROCK & ROLL

Boneless slow-cooked pork ribs, caramelized onion, greens and BBQ sauce in brioche.



TOP NACHEETOS

Crispy corn chips with minced beef, melted cheeses and jalapeños, served with our special sauce.

With guacamole or pico de gallo +€2



TOP CACHOPO SANDWICH

Breaded veal stuffed with smoked cheese and cured beef, in brioche with grilled tomato, sprouts, fried egg, roasted peppers and cheddar sauce.



Jasper ¡AVE CESAR! SANDWICH

Grilled chicken, bacon, tomato, sprouts, smoked cheese and fried egg with Caesar sauce.



BABEL PULLED PORK TACOS

Cochinita pibil tacos with pickled onions and our guacamole.



KEBAB PALENTINO

Local Castilla IGP lamb, slow-roasted and shredded with greens, cherry tomatoes, pickled onion, and yogurt-herb sauce.



TOP CHICKEN CAESAR BURRITO

Cajun chicken, greens, tomato, parmesan shavings and guacamole.



FROM THE GRILL

Jasper BBQ PORK RIBS 600gr

Slow-cooked pork ribs in their own juices, glazed with our homemade BBQ sauce.



TOP BABEL-STYLE PORK CHEEKS

Tender, slow-braised pork cheeks in a savory house-style stew.



Jasper GRILLED COD LOIN

Chargrilled cod with a traditional Rioja-style sauce.



TOP OXTAIL STEW "BABEL STYLE"

Braised veal tail in dark beer with grandma's secret recipe.



Jasper GRILLED ENTRECÔTE 400gr

With roasted potatoes and peppers.



BURGER Jasper STATION

ALL OUR BURGERS ARE SERVED IN BRIOCHE BUNS WITH HOMEMADE POTATO CHIPS

NEW YORK

Grilled aged beef, goat cheese, grilled bacon, caramelized onion, sweet pickles and BBQ sauce.



TRUENO

Chargrilled aged beef, Guijuelo ham, cheddar, fried egg and truffle mayo.

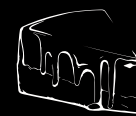


SMOKY

Grilled aged beef, cured beef (cecina), smoked cheese, greens, caramelized pepper jam, and foie sauce.



FRESH AND TASTY



ALGO DULCE

COULANT BLACK

Molten chocolate cake with vanilla ice cream and white chocolate soup.



"LA VIÑA" CHEESECAKE

Baked Basque-style cheesecake.



CHOCOLATE BROWNIE

Classic chocolate brownie with ice cream.



COULANT WHITE

Molten white chocolate cake with berries and dark chocolate chips.



Jasper GRILLED FRENCH TOAST

Served warm with caramel cream and whipped cream.



ICE CREAM CAKE

"Comtessa" – layered chocolate and cream.



BEST IN TOWN



ALLERGENS



Fish

Lupins

Celery

Peanuts

Shellfish

Sulphites

Nuts

Gluten

Sesame Seeds

Eggs

Dairy

Molluscs

Mustard

Soy



RECOMMENDATION



JOSPER GRILLED

suplemento de terraza +0,50
suplemento de terraza MENÚS +1€



RECOMMENDATION



JOSPER GRILLED

TERRACE SURCHARGE
+€0.50 per dish
+€1.00 per menu