

All our meats are grilled.

# burc appétit!

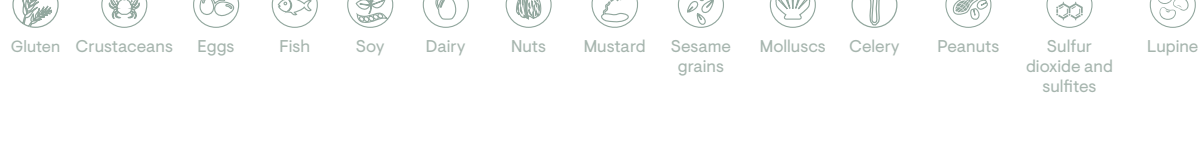
**burc**  
more than burgers

## Appetizers

<b>Nachos Burc</b> 🌮 🍷 🥑 🥔	<b>12,95€</b>
Tortilla chips, mozzarella, guacamole, pico de gallo, crème fraîche and jalapeños	
<b>Nachos simples</b> 🌮 🍷 🥑	<b>10,95€</b>
Tortilla chips and mozzarella	
<b>Pollo crunchy</b> 🍗 🍷 🥑 🥔 🥕	<b>11,50€</b>
Chicken sirloin breaded with panko and served with our homemade sauce	
<b>Shrimp and chicken rolls with spicy sweet and sour sauce</b>	<b>14,50€</b>
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<b>Chicken gyozas with special soy sauce</b>	<b>14,50€</b>
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<b>Garlic shrimps</b> 🍤 🍷 🥑 🥔 🥕	<b>17,50€</b>
<b>Chicken wings with our sauce</b> 🍗 🍷 🥑 🥔 🥕 🍷 🍷 🍷	<b>11,50€</b>
<b>Shatteringly crispy crust bread with tomato and olive oil</b>	<b>6,00€</b>
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## Burgers

<b>Mallorquina</b> 🍷 🥑 🥔 🥕 🍷 🍷 🍷	<b>14,90€</b>
Brioche burger bun, 200 g beef, Mahón cheese, traditional Majorcan «sobrassada», almonds and fig jam	
<b>Burc Burger</b> 🍷 🥑 🥔 🥕 🍷 🍷 🍷	<b>15,90€</b>
Brioche burger bun, 200 g beef, smoked cheddar cheese, beef jerky, foie gras, arugula, caramelized apple, truffle mayonnaise and Pedro Ximénez reduction	
<b>Más que hamburguesa</b> 🍷 🥑 🥔 🥕 🍷 🍷 🍷	<b>15,95€</b>
Brioche burger bun, 200 g beef + 80 g BBQ pulled pork, smoked cheddar cheese, coleslaw, caramelized onion, bacon and chipotle sauce	
<b>Pica que pica</b> 🍷 🥑 🥔 🥕 🍷 🍷 🍷	<b>14,95€</b>
Brioche burger bun, 200 g beef, cheddar cheese, guacamole, tortilla chips, pico de gallo and jalapeños sauce	
<b>Un paseo por el campo</b> 🍷 🥑 🥔 🥕 🍷 🍷 🍷	<b>14,50€</b>
Brioche burger bun, 200 g beef, gorgonzola cheese, arugula, mushrooms, bacon, crunchy walnut and teriyaki sauce	
<b>Campestre</b> 🍷 🥑 🥔 🥕 🍷 🍷 🍷	<b>14,50€</b>
Brioche burger bun, 200 g beef, grilled goat's cheese, arugula, roasted peppers, bacon and black garlic aioli	
<b>Smash Burc</b> 🍷 🥑 🥔 🥕 🍷 🍷 🍷	<b>16,50€</b>
Brioche burger bun, 200 g beef, double cheddar cheese, grilled red onion, tomato, bacon, fried egg and American sauce	
<b>En la granja</b> 🍷 🥑 🥔 🥕 🍷 🍷 🍷	<b>15,50€</b>
Brioche burger bun, crispy chicken, cheddar cheese, bacon, lettuce, tomato, onion and American sauce	
<b>Para los campeones</b> 🍷 🥑 🥔 🥕 🍷 🍷 🍷	<b>16,90€</b>
Double (burger) Brioche burger bun, 400 g beef, double cheddar cheese, bacon, lettuce and tomato	
<b>Veggie Burger</b> 🍷 🥑 🥔 🥕 🍷 🍷 🍷	<b>15,50€</b>
Vegan burger bun, broccoli burger, green beans, peppers and garlic scapes, guacamole, arugula, tomato, purple sweet potato chips and vegan mayonnaise	
<b>Hamburguesa simple</b> 🍷 🥑 🥔 🥕 🍷 🍷 🍷	<b>11,95€</b>
Brioche burger bun, 200 g beef, lettuce and tomato	



## Drinks

<b>Soft drink</b>	<b>5,25 €</b>
<b>Water</b>	<b>5,25 €</b>
<b>Sparkling water</b>	<b>4,00 €</b>
<b>San Pellegrino</b>	<b>4,25 €</b>
<b>Redbull</b>	<b>5,00 €</b>
<b>Homemade lemonade</b>	<b>6,00 €</b>

## Coffee

<b>Espresso</b>	<b>2,10€</b>
<b>Espresso macchiato</b>	<b>2,50€</b>
<b>Coffee with milk</b>	<b>2,90€</b>
<b>Americano</b>	<b>2,70€</b>
<b>Bombón coffee with condensed milk</b>	<b>2,90€</b>
<b>Grand Café</b>	<b>5,90€</b>
Espresso, natural cocoa, milk cream	
<b>Italian Cappuccino</b>	<b>5,60€</b>
<b>Viennese coffee</b>	<b>5,95€</b>
<b>Latte Machiatto</b>	<b>4,50€</b>
<b>Caramel Machiatto</b>	<b>4,60€</b>
Espresso, milk cream and caramel	
<b>Irish Coffee</b>	<b>6,50€</b>

## Cold coffee recipes

<b>Vanilla Shakeratto</b>	<b>4,50€</b>
Double espresso on the rocks, vanilla	
<b>L' affogato</b>	<b>5,50€</b>
Freshly made espresso and handmade vanilla ice cream	
<b>Ice café</b>	<b>6,00€</b>
<b>Frappuccino chocolate</b>	<b>5,50€</b>
Espresso, iced milk cream and a hint of caramel	



## Cocktails 0% alcohol

<b>VirginMojito</b>	<b>8,00€</b>
<b>Virgin strawberry Daiquiri</b>	<b>8,00€</b>
<b>Piña colada</b>	<b>8,00€</b>
<b>Virgin Mary</b>	<b>8,00€</b>
<b>Burc especia</b>	<b>7,50€</b>
<b>Healthy vitamin</b>	<b>7,50€</b>

## Cocktails

<b>Mojito</b>	<b>11,00€</b>
<b>Mojito Strawberry /Mango</b>	<b>12,00€</b>
<b>Caipirinha Mediterráneo</b>	<b>11,00€</b>
<b>Pornstar Martini</b>	<b>11,00€</b>
<b>Espresso Martini</b>	<b>11,00€</b>
<b>Piña colada</b>	<b>11,00€</b>
<b>Strawberry Daiquiri</b>	<b>11,00€</b>
<b>Margarita</b>	<b>11,00€</b>
<b>Moscow Mule</b>	<b>11,00€</b>
<b>Mimosa</b>	<b>11,00€</b>
<b>Mai-Tai</b>	<b>12,00€</b>

## Vodka

<b>Absolut</b>	<b>12,00 €</b>
<b>Moskovskaya</b>	<b>12,00 €</b>
<b>Belvedere</b>	<b>16,00 €</b>
<b>Greygoose</b>	<b>17,00 €</b>

## Gin

<b>Tanqueray</b>	<b>12,00 €</b>
<b>Gordons</b>	<b>10,00 €</b>
<b>London n°10</b>	<b>10,00 €</b>
<b>Brookmans</b>	<b>12,00 €</b>
<b>Hendricks</b>	<b>12,00 €</b>
<b>Ginmare</b>	<b>12,00 €</b>

## Cavas and Champagne

D.O. Cava <b>FREIXENET CARTA NEVADA Mini 20cl</b> Macabeo, Xarel·lo and Parellada	<b>6,75€</b>
D.O. Cava <b>FREIXENET CORDON NEGRO Mini 20 cl</b> Macabeo, Xarel·lo and Parellada	<b>6,75€</b>
D.O. Cava <b>FREIXENET ICE ROSÉ Mini 20 cl</b> Garnacha Pinot Noir and Chardonnay	<b>8,95€</b>
D.O. Cava <b>ANNA DE CODORNIU BLANC D BLANCS</b> Chardonnay, Parellada, Macabeo and Xarel·lo	<b>29,00€</b>
D.O. Cava <b>FREIXENET ICE</b> Macabeo, Xarel·lo, Parellada and Chardonnay	<b>50,00€</b>
D.O. Cava <b>FREIXENET ICE ROSÉ</b> Garnacha Pinot Noir and Chardonnay	<b>50,00€</b>
Prosecco D.O.C. Treviso Brut <b>MIONETTO</b> Glera	<b>26,00€</b>

## White wine

D.O. Rueda <b>MARÍA DE MOLNIA</b> Verdejo	<b>5,50€</b>	<b>20,50€</b>
Valencia <b>AUDENTIA</b> Sauvignon blanc	<b>22,00€</b>	
D. O. Ribeiro <b>A TELLEIRA</b> Godello	<b>28,00€</b>	
D.O. Rias Baixas <b>VANIDADE</b> Albariño	<b>25,00€</b>	
VT. Mallorca <b>CICLOP</b> Prensal, Malvasia, Giró Ros and Moscatell	<b>25,00€</b>	

## Salads

<b>César</b> 🍗 🍷 🥑 🥔 🥕 🍷 🍷 🍷	<b>15,90€</b>
Lettuce, crispy chicken tenders, shaved parmesan cheese, cherry tomatoes, croutons and our homemade sauce	
<b>Langostino y aguacate</b> 🍤 🍷 🥑 🥔 🥕 🍷 🍷 🍷	<b>16,20€</b>
Prawns, avocado, lamb's lettuce and creamy cocktail sauce	
<b>Burrata</b> 🍷 🥑 🥔 🥕 🍷 🍷 🍷	<b>15,50€</b>
Burrata, mixed tomatoes and pesto	

## Garnishes

<b>Fried potatoes topped with spicy sauce</b> 🍷 🥑 🥔 🥕 🍷 🍷 🍷	<b>4,90€</b>
Fried potatoes with chipotle sauce and jalapeños sauce	
<b>French fries</b> 🍷	<b>5,95€</b>
<b>Bacon and cheese fries</b> 🍷 🥑 🥔 🥕 🍷	<b>5,20€</b>
<b>Fried sweet potatoes</b> 🍷	<b>5,50€</b>
<b>Extra Toppings</b>	<b>0,90€</b>
<b>Bread with olives and aioli</b> 🍷 🍷	<b>4,50€</b>
<b>Sauces</b>	<b>0,90€</b>
Mayonnaise, Truffle mayonnaise, Teriyaki, Kimchi, American, Chipotle, Black garlic aioli, Barbecue, Jalapeños sauce	

## More than burgers

<b>BBQ pork ribs</b> 🍷 🥑 🥔 🥕 🍷 🍷 🍷	<b>20,50€</b>
Low temperature pork rib with sesame seeds, our special BBQ sauce and spiced potatoes	
<b>Veal entrecote 500 g</b> 🍷	<b>25,50€</b>
Grilled veal tenderloin with potatoes and «pimientos de padrón»	
<b>Fish &amp; chips</b> 🍷 🥑 🥔 🥕 🍷	<b>22,50€</b>
Battered cod with potatoes and tartar sauce	
<b>Club Sándwich</b> 🍷 🥑 🥔 🥕 🍷 🍷 🍷	<b>15,90€</b>
Roasted chicken, cheese, bacon, tomato, lettuce and mayonnaise	
<b>Burc hot dog</b> 🍷 🍷 🥑 🥔 🥕 🍷 🍷 🍷	<b>14,50€</b>
Brioche hot dog bun, sausage + 100 g of our BBQ pulled pork, jalapeños, fried onion and American sauce	

## Desserts

<b>Brownie with vanilla ice cream</b> 🍷 🥑 🥔 🥕 🍷 🍷 🍷	<b>5,90€</b>
<b>Waffle with ice cream and Nutella</b> 🍷 🥑 🥔 🥕 🍷 🍷 🍷	<b>5,90€</b>
<b>Crêpe with Nutella</b> 🍷 🥑 🥔 🥕 🍷 🍷 🍷	<b>5,90€</b>
<b>Crêpe with strawberries and cream</b> 🍷 🥑 🥔 🥕 🍷 🍷 🍷	<b>5,90€</b>
<b>Crêpe with ice cream</b> 🍷 🥑 🥔 🥕 🍷 🍷 🍷	<b>5,90€</b>
<b>Ice cream</b> 🍷 🥑 🥔 🥕 🍷 🍷 🍷	<b>5,90€</b>
(three flavors of your choice)	

## Fresh juice

<b>Orange juice</b>	<b>5,00€</b>
<b>Carrot juice</b>	<b>5,00€</b>
<b>Detox</b>	<b>6,00€</b>
Pineapple, apple, spinach and lime	
<b>Sunshine</b>	<b>6,00€</b>
Carrot, orange, apple and ginger	
<b>Super green</b>	<b>6,00€</b>
Spinach, pear, green apple, ginger	
<b>Red Velvet Smoothie</b>	<b>7,50€</b>
Soy, red fruits and strawberry	
<b>Burc especial</b>	<b>7,50€</b>
Orange, strawberry and banana juice	
<b>Healthy vitamin</b>	<b>7,50€</b>
Orange, pineapple, peach and coconut juice	

## Infusions and teas

<b>English breakfast</b>	<b>5,50€</b>
<b>Pu-erh red tea</b>	<b>5,50€</b>
<b>Relaxing rooibos</b>	<b>5,50€</b>
<b>Wild chamomile</b>	<b>5,50€</b>
<b>Mint tea</b>	<b>5,50€</b>

## Ice cream and milkshakes

<b>Chocolate</b>	<b>5,90 €</b>	<b>7,50 €</b>
<b>Strawberry</b>	<b>5,90 €</b>	<b>7,50 €</b>
<b>Vanilla</b>	<b>5,90 €</b>	<b>7,50 €</b>
<b>Lemon</b>	<b>5,90 €</b>	<b>7,50 €</b>
<b>Oreo</b>	<b>5,90 €</b>	<b>7,50 €</b>

# burc is now!

## Beer

<b>Estrella Galicia</b>	<b>4'90€</b>	<b>5'20€</b>	<b>4,50€</b>
<b>Erdinger</b>	<b>6'50€</b>	<b>5'20€</b>	<b>6,50€</b>
<b>Budwar</b>	<b>6'50€</b>	<b>5'20€</b>	<b>6,50€</b>
<b>Peroni</b>			<b>5,50€</b>
<b>Estrella 1906</b>			<b>5,00€</b>
<b>Heineken</b>			<b>4,50€</b>
<b>Corona</b>			<b>4,50€</b>
<b>Grolsch</b>			<b>6,50€</b>
<b>Erdinger 0,0%</b>			<b>6,50€</b>
<b>Estrella Galicia 0,0%</b>			<b>4,50€</b>

## Appetizers and sangrias

<b>Aperol</b>	<b>8,50 €</b>
<b>Campari</b>	<b>8,50 €</b>
<b>Dry Martini</b>	<b>8,50 €</b>
<b>Hugo</b>	<b>8,50 €</b>
<b>Fernet Branca</b>	<b>5,20 €</b>
<b>Averna</b>	<b>4,50 €</b>
<b>Tinto de verano</b>	<b>7,00 €</b>

<b>Red wine sangria</b>	<b>7,50 €</b>	<b>24,00 €</b>
<b>White wine sangria</b>	<b>7,50€</b>	<b>28,00 €</b>
<b>Cava sangria</b>	<b>9,00 €</b>	<b>32,00 €</b>

## Whisky

<b>Cutty Sark</b>	<b>10,00 €</b>
<b>Jhonnie Walker red</b>	<b>10,00 €</b>
<b>Jhonnie Walker black</b>	<b>15,00 €</b>
<b>Cardhu</b>	<b>15,00 €</b>

## Ron

<b>Bacardi</b>	<b>10,00 €</b>
<b>Matusalem</b>	<b>10,00 €</b>
<b>Havanna 7</b>	<b>10,00 €</b>
<b>Barceló</b>	<b>10,00 €</b>
<b>Brugal</b>	<b>12,00 €</b>
<b>Zacapa</b>	<b>19,00 €</b>

## Red wine

D.O. Ca. La Rioja <b>LOMAS DEL MARQUÉS Crianza</b> Tempranillo	<b>5,50€</b>	<b>20,50€</b>
VT. Mallorca <b>CICLOP</b> Manto Negro, Callet, Syrah and Moscatell		<b>25,00€</b>
D.O. Bierzo <b>PETIT PITTACUM</b> Mencia	<b>25,00€</b>	
D.O. Ribera del Duero <b>VAQUOS Roble</b> Tempranillo	<b>24,00€</b>	
D.O. Ca. La Rioja <b>Viña Pomal Reserva</b> Tempranillo	<b>35,00€</b>	

## Rosé wine

Valencia <b>AUDENTIA</b> Garnacha Tinta and Tempranillo	<b>5,50€</b>	<b>20,50€</b>
VT. Mallorca <b>CICLOP</b> Garnacha Tinta and Maturana Tinta	<b>24,00€</b>	
Valencia <b>SERICIS</b> Pinot Noir	<b>25,00€</b>	
Coteaux d'Aix-en-Provence A.O.C. <b>VILLA MONCIGALE</b> Cabernet, Cinsault, Garnacha and Syrah	<b>35,00€</b>	

nice to burc you!

**burc**

www.burcburgers.com