

BRONZO



NATALE FESTIVE MENUS 2025

Sharing plates, Italian wines,
Prosecco & spritz

BRONZO

We only use fresh seasonal
ingredients, 100% italian

CÒRSEGA, 307 - EIXAMPLE - 930 219 005

REC, 60 - BORN - 934 596 444

We serve family-style sharing menus
to enjoy for the whole table

BACARO NATALE SET MENU 45€ PER PERSON

Please let us know if you have
any allergies or dietary requirements.

PIATTI TO SHARE

SWEET OLIVES & ARTISAN FOCACCIA (V)

Citrus-marinated Sicilian olives, served with our artisan focaccia

MORTADELLA WITH TOASTED ALMONDS

Paper-thin Mortadella from Bologna, served with toasted almonds

STRACCIATELLA, TRUFFLE & WALNUTS (V)

Fresh burrata stracciatella, served with black truffle sauce & walnuts

BRONZO'S RUSTIC CHIPS (V)

Crispy fries, served with our roasted garlic, tomato, and rosemary sauce

VENETIAN MEATBALLS

Traditional recipe with fennel seeds, lightly spiced tomato and carrot sauce

TOMINO WITH SEASONAL WILD MUSHROOMS (V)

Tomino DOP cheese, baked until melted & served with fresh seasonal mushrooms

PIZZETTA NATALE

Our most special pizzetta: with crispy guanciale, pecorino & truffle cream,
fresh mushrooms & plenty of Parmesan

DOLCE

MASCARPONE WITH COFEE ICE CREAM

Smooth whipped mascarpone cream, caramelized Pandoro croutons,
chocolate & coffee ice cream

LIMONCELLO SHOT

BEVANDE

TREBBIANO D'ABRUZZO, BIO NATUM, LE MARCHE

MONTEPULCIANO D'ABRUZZO, BIO NATUM, LE MARCHE

MINERAL WATER

COFFEE

OUR PRICES ARE WITH VAT INCLUDED. THE PRICE INCLUDES ½ BOTTLE OF WINE PER PERSON.
OTHER WINES OR DRINKS ARE NOT INCLUDED

Sharing plates, Italian wines,
Prosecco & spritz

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ingredients, 100% italian

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**SPUNTINI NATALE
SET MENU**
50€ PER PERSON

Please let us know if you have
any allergies or dietary requirements.

P I A T T I T O S H A R E

SWEET OLIVES & ARTISAN FOCACCIA (V)

Citrus-marinated Sicilian olives, served with our artisan focaccia

ASSORTMENT OF CURED MEATS FROM OUR SALUMERIA

Mortadella from Bologna, Coppa & tuscan Finochiona served with toasted almonds

STRACCIATELLA, TRUFFLE & WALNUTS (V)

Fresh burrata stracciatella, served with black truffle sauce & walnuts

VITELLO TONNATO

Perfectly roasted beef, served with traditional salsa tonnata

CARBONARA OMELETTE

Juicy omelette with potato, onion & crispy guanciale, served with pecorino sauce

P R I M O P I A T T O

GNOCCHI BURRO E FUNGHI

Homemade gnocchi with browned butter & fresh porcini mushrooms

D O L C E

MASCARPONE WITH COFEE ICE CREAM

Smooth whipped mascarpone cream, caramelized Pandoro croutons,
chocolate & coffee ice cream

LIMONCELLO SHOT

B E V A N D E

TREBBIANO D'ABRUZZO, BIO NATUM, LE MARCHE

MONTEPULCIANO D'ABRUZZO, BIO NATUM, LE MARCHE

MINERAL WATER

COFFEE

OUR PRICES ARE WITH VAT INCLUDED. THE PRICE INCLUDES ½ BOTTLE OF WINE PER PERSON.
OTHER WINES OR DRINKS ARE NOT INCLUDED

Sharing plates, Italian wines,
Prosecco & spritz

BRONZO

We only use fresh seasonal
ingredients, 100% italian

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**FONDATORE NATALE
SET MENU**
54€ PER PERSON

Please let us know if you have
any allergies or dietary requirements.

P I A T T I T O S H A R E

SWEET OLIVES & ARTISAN FOCACCIA (V)

Citrus-marinated Sicilian olives, served with our artisan focaccia

ASSORTMENT OF CURED MEATS FROM OUR SALUMERIA

Mortadella from Bologna, Coppa & tuscan Finochiona served with toasted almonds

HARRY'S STEAK TARTARE

Hand-cut veal, dressed in the style of Harry's Bar & served with pizza dough

FRITTO MISTO

Fried calamari, shrimp & zucchini, served with basil mayonnaise

PIZZETTA NATALE

Our most special pizzetta: with crispy guanciale, pecorino & truffle cream,
fresh mushrooms & plenty of Parmesan

P R I M O P I A T T O

RISOTTO GAMBERI

Risotto with red prawn tartare

O

RISOTTO FUNGHI E ANATRA

Porcini mushroom risotto with seared duck breast

D O L C E

MASCARPONE WITH COFEE ICE CREAM

Smooth whipped mascarpone cream, caramelized Pandoro croutons,
chocolate & coffee ice cream

LIMONCELLO SHOT

B E V A N D E

TREBBIANO D'ABRUZZO, BIO NATUM, LE MARCHE

MONTEPULCIANO D'ABRUZZO, BIO NATUM, LE MARCHE

MINERAL WATER

COFFEE

OUR PRICES ARE WITH VAT INCLUDED. THE PRICE INCLUDES ½ BOTTLE OF WINE PER PERSON.
OTHER WINES OR DRINKS ARE NOT INCLUDED

We serve family-style sharing menus
to enjoy for the whole table

NATALE FEST SET MENU 60€ PER PERSON

Please let us know if you have
any allergies or dietary requirements.

PIATTI TO SHARE

SWEET OLIVES & ARTISAN FOCACCIA (V)

Citrus-marinated Sicilian olives, served with our artisan focaccia

SELECTION OF VENETIAN FISH SPECIALITIES

Baccalà mantecato, sardine in saor, white anchovy with amaro & lime, anchovy 00 with butter & lemon

HARRY'S STEAK TARTARE

Hand-cut veal, dressed in the style of Harry's Bar & served with pizza dough

VITELLO TONNATO

Perfectly roasted beef, served with traditional salsa tonnata

CARBONARA OMELETTE

Juicy omelette with potato, onion & crispy guanciale, served with pecorino sauce

PRIMO PIATTO

CAVATELLI WITH RED PRAWN

Cavatelli with red prawn tartare, a sauce made from its own juices, and fresh stracciatella

SECONDO PIATTO

TAGLIATTA DI MANZO

Served to share, with our rustic chips

DOLCE

MASCARPONE WITH COFEE ICE CREAM

Smooth whipped mascarpone cream, caramelized Pandoro croutons,
chocolate & coffee ice cream

LIMONCELLO SHOT

BEVANDE

TREBBIANO D'ABRUZZO, BIO NATUM, LE MARCHE

MONTEPULCIANO D'ABRUZZO, BIO NATUM, LE MARCHE

MINERAL WATER

COFFEE

Platillos para compartir,
vinos italianos, Prosecco & Spritz

BRONZO

Solo productos frescos,
de temporada, 100% italianos

CÒRSEGA, 307 - EIXAMPLE - 930 219 005

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FEATURES

BRONZO EIXAMPLE

We have a private space with a capacity of up to 12 people
For larger groups, please contact ciao@bronzo.es

BRONZO BORN

We have space for up to 30 people in our dining room
For larger groups, please contact ciao@bronzo.es

TERMS & CONDITIONS

We kindly request punctuality
Reservation times are arranged to ensure smooth service in both the dining room and the kitchen,
allowing us to provide the best possible experience

Please inform us of any allergies, food intolerances, or special dietary requirements
when confirming your reservation
Vegetarian and gluten-free options are available

A 30% deposit of the total service cost will be required at the time of confirmation
The final number of guests must be confirmed no later than 24 hours before the event
After this time, any cancellations or reductions will be charged at 100% of the total amount