BRONZO



NATALE FESTIVE MENUS 2026

CÒRSEGA, 307 – EIXAMPLE – 930 219 005

REC, 60 – BORN – 934 596 444

Sharing plates, Italian wines,
Prosecco & spritz

BRONZO

We only use fresh seasonal
ingredients, 100% italian

CÒRSEGA, 307 – EIXAMPLE – 930 219 005

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

BACARO NATALE SET MENU

46€ 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 & PISTACCHIO (V)
Fresh burrata stracciatella, served with homemade pistacchio pesto & sun dried tomatoes

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

TIRAMISÙ DI PANDORO
Our classic, with a festive twist of artisanal Pandoro

LIMONCELLO SHOT

BEVANDE

GOTTO BIANCO, PINOT GRIGIO, VENETO
GOTTO ROSSO, VALPOLICELLA CLASSICO, VENETO
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

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SPUNTINI NATALE SET MENU

52€ PER PERSON

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PIATTI TO SHARE

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 WITH RED PRAWNS
Fresh burrata stracciatella, served with red prawn tartare & lime zezt

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

GNOCCHI BURRO E FUNGHI
Homemade gnocchi with browned butter & fresh porcini mushrooms

DOLCE

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LIMONCELLO SHOT

BEVANDE

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GOTTO ROSSO, VALPOLICELLA CLASSICO, VENETO
MINERAL WATER
COFFEE

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FONDATORE NATALE SET MENU

56€ PER PERSON

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PIATTI TO SHARE

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

RED PRAWN CROCCHETTE
Our delicious red prawn crocchette

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

PRIMO PIATTO

RAVIOLI DI ASTICE E ZAFFERANO
Fresh ravioli filled with lobster, served with a creamy saffron sauce

O

RAVIOLI DI FOIE E ANATRA
Fresh ravioli filled with foie gras, served with our duck ragù

DOLCE

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LIMONCELLO SHOT

BEVANDE

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GOTTO ROSSO, VALPOLICELLA CLASSICO, VENETO
MINERAL WATER
COFFEE

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NATALE FEST SET MENU

62€ PER PERSON

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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

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

TIRAMISÙ DI PANDORO
Our classic, with a festive twist of artisanal Pandoro

LIMONCELLO SHOT

BEVANDE

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GOTTO ROSSO, VALPOLICELLA CLASSICO, VENETO
MINERAL WATER
COFFEE

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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