LA BAMBALINA

SABORES DE CINE

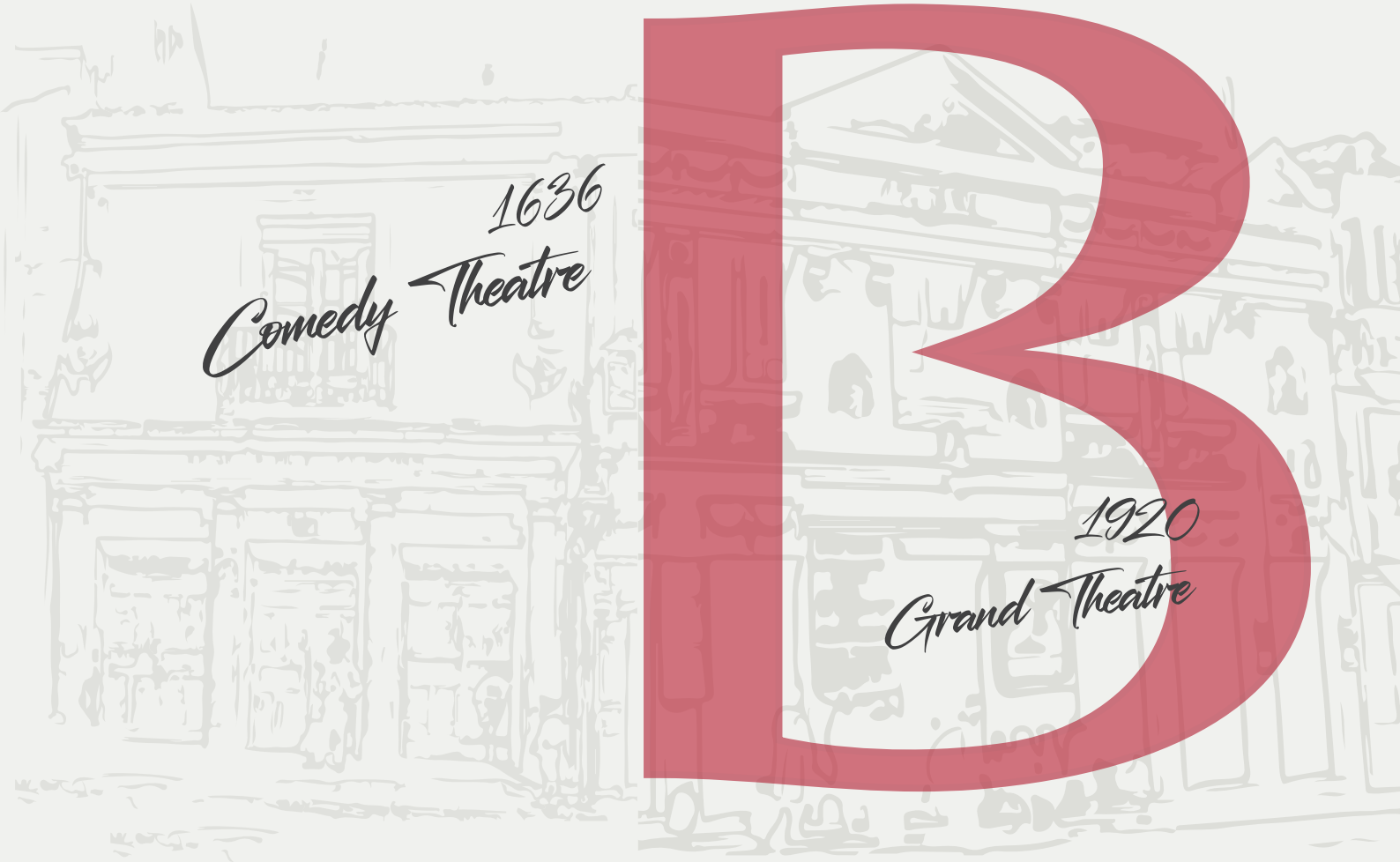
LA BAMBALINA

Did you know?

Before becoming what it is today, this place was already an epicentre of cultural life for Valladolid. In the 17th century, the Teatro de la Comedia welcomed visitors and locals alike to enjoy performances that reflected the passion for the performing arts. As early as 1636, this corner vibrated with the emotions of each play, becoming an essential meeting point for the city.

Centuries later, in the 1920s, the Gran Teatro took over, transforming this space into a place of elegance and spectacle. Between 1920 and 1929, its stages offered a variety of shows and performances that filled the heart of Valladolid with life.

Valladolid, marking an unforgettable period for those who lived through those golden years of theatre.



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THE PLOT

Made and designed for you

TO SHARE THE SCRIPT

- **CREAMY CROQUETTES** — 2€ ud
- **MINI BURGER TRUFFLED** — 4,5€
  with tomato jam.
- **BRIOCHE DE COSTILLAR** — 6,5€ ud
  with homemade Gran Teatro sauce and crispy onion.
- **SUCKLING LAMB BRIOCHE** — 6,5€ ud
  in its juice.
- **OUR BRAVAS** — 7,5€
  Potato millefeuille with brava foam and homemade ali-oli.
- **GARLIC PRAWNS SALAD** — 7,5€
  with piquillo peppers mayonnaise and grated black olive.
- **LA MALQUERIDA' BROKEN EGGS** — 15,5€
  with diced Balfegó tuna, truffled mayo and red tobiko.
- **GRILLED BABY SQUID** — 16€
  in its ink with caramelised onion.

BEHIND THE SCENES: ACT ONE

- **IBERIAN TOMATO SALAD** — 14,5€
  with tuna belly, red onion and smoked oil.
- **FRIED ARTICHOKE FLOWER** *2 unidades* — 15€
  with soy-cured yolk and truffle, topped with an Iberian veil.
- **HOMEMADE BEEF CARPACCIO** — 18€
  with shitake mushrooms and parmesan cheese.
- **OUR STEAK TARTAR** — 19,5€
  with carasau bread, pumpkin seeds and soya mayonnaise.
- **BURRATA SALAD** — 19,5€
  with pesto, candied pear, cipolline, pistachio and roasted cherries.
- **GRILLED OCTOPUS** — 24,5€
  with potato parmentier and garlic chips.

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Nobody performs here, just enjoys

LET THE SHOW BEGIN

★ **OSOBUCO LASAGNA** with chestnut cream.	**14,5€**	
★ **RICOTA AND PEAR SACOS** on a base of tomato confit, guanciale and pecorino romano cheese.	**16,5€**	
★ **MATURED TXULETA BURGER** 200gr of matured txuleta meat, smoked cheese, bacon jam, lamb's lettuce and coriander mayonnaise.	**17,5€**	
★ **CARRILLERA STEW** with chocolate sauce on leek vichyssoise.	**18€**	
★ **GRILLED SQUID** with pumpkin cream and smoke mayonnaise.	**18€**	
★ **LOW TEMPERATURE PORK RIB** with cocacola glaze and sweet potato purée.	**20,5€**	
★ **PORK SECRET** with chimichurri and orange salt.	**21,5€**	
★ **BLUEFIN TUNA TATAKI BALFEGÓ** with sesame cream, tahini and black quinoa crisp.	**21,5€**	
★ **COD CLUB RANERO** with pilpil foam and Biscayan base.	**21,5€**	
★ **LAMB CHOPS** with a reduction of its juices and turned potatoes.	**24€**	
★ **GRILLED PICAÑA** with Cinema Coca sauce and rustic potatoes.	**24,5€**	
★ **RAPE** with pine nuts and mango cream.	**27,5€**	
★ **30 DAYS MATURED SIRLOIN LOIN** with rustic potatoes and Padrón peppers.	**28€**	

Additional information:
Bread: 1,5€ // Cutting service: 1,8€
Prices include VAT

Many of our dishes can be modified to eliminate allergens - ask us!

Gluten · Egg · Sesame · Crustaceans · Molluscs · Mustard · Fish · Sulphites · Nuts · Dairy · Soy

LA BAMBALINA

1920 ----- 1930 ---------- 2024

Every corner of La Bambalina holds a story, and this first letter is just the beginning of a journey through time. From the echoes of the Teatro de la Comedia to the lights of the Gran Teatro, we have travelled through centuries of culture and emotions.

But it doesn't end here.

If you want to discover how this space gave way to a new era of magic, projecting unforgettable stories on the big screen, we invite you to continue exploring our letters.

Because, as in any great work,
there are always more chapters to tell.

We want to share move with you.
Follow us on Instagram and discover every single detail that makes La Bambalina special.

We´d love to know what you thought!

INSTAGRAM
@labambalinavalladolid

WEBSITE
restaurantelabambalina.com

Thank you for sharing this moment with us.

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