

Great Wine Regions of the World

December 2025 — Bordeaux, France

BUCCA
WINE BAR

Flavours of Bordeaux

Soupe aux poissons et sa rouille (150g) Fish soup with aioli and baguette	7€
Camembert chaud à la confiture de figues (140g) Camembert cheese, figs jam, bacon	10€
Terrine de Foie gras (120g) Served with apple and brioche	16€
Huitres d'Atlantique (60g) French oysters with mignonette, per piece	6€
Vols-au-vent aux champignons (160g) Mushrooms in puff pastry	8€

MAIN COURSES

Tournedos à la bordelaise (350g) Beef tenderloin in a red wine sauce with potatoes and carrots	34€
Cuisse de canard confite (350g) Duck leg confit with lentils and pickled onions	25€
L'agneau de Pauillac (330g) Lamb shoulder with creamy polenta and leeks	29€
Loup de mer aux fines herbes (300g) Grilled sea bass with fresh herb salad	32€
Cabillaud à la bordelaise (300g) Baked cod with an herb-and-breadcrumb crust	24€

DESSERTS

Poires pochées au sabayon (160g) Poached pear with sabayon	7€
Tarte au chocolat (140g) Chocolate tart	6€
Crème brûlée aux figues séchées (130g) Crème brûlée with dried figs	5€

Bucca favourites

Salchichon Iberico de bellota (50g)	7€
Bresaola (50g)	8€
Jamon Iberico de bellota (30g)	18€
Goat cheese with honey, walnuts & raisins (150g)	9€
Parmigiano Reggiano aged 36 months (80g)	14€

Quinoa and arugula salad (150g)	10€
Jamon Iberico croquettes with aioli (150g)	9€
Buratta with arugula, pickled onion & hazelnuts (200g)	15€
Garlic-butter shrimps with coriander (150g)	15€

MAIN COURSES

Black Angus burger in a brioche bun with cheddar, onion jam & jalapeño (250g)	18€
Homemade spaghetti with mozzarella sauce, tomato and pistachio (250g)	14€
Roasted cauliflower with almond cream and pomegranate (300g)	14€
Risotto with chicken, Parmesan & chives (300g)	18€
Beef cheek in puff pastry, roasted bell peppers & pickled onion (300g)	23€
Black Angus ribeye in a demiglace sauce with potatoes and carrots (350g)	54€

SIDE DISHES

Mashed potatoes / sautéed vegetables / mixed greens (140g)	5€
Homemade bread with aromatic butter (90g)	2€

Wines by the Glass

SPARKLING

Prosecco Brut, La Farra	NV	7€
Champagne, Louis Roederer	NV	22€
Champagne Rosé, Bollinger	NV	26€

WHITE WINES

Château de l'Orangerie, Grande Cuvée Blanc	2024	6€
Château Picque-Caillou Blanc	2023	8€
Château Malartic-Lagravière Blanc	2019	17€
Château Cheval Blanc "Le Petit Cheval" Blanc	2022	46€
Chardonnay "Zrak" Patrimonio	2024	8€

RED WINES

Malbec, Jean-Christophe Icard	2020	6€
Château de l'Orangerie, Grande Cuvée Rouge	2023	6€
Château Belgrave, Grand Cru Classé (Haut-Médoc)	2016	12€
Château La Croix du Casse (Pomerol)	2019	14€
Château d'Armailhac Grand Cru Classé (Pauillac)	2009	33€
Cabernet-Sauvignon, Arhonto	2020	9€

DESSERT WINE

Château de Rayne Vigneau 1er Grand Cru Classé (Sauternes)	2015	9€
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We pour our wines to 125 ml,
and dessert wine at 75 ml