EB HAMBURGERIA

Gourmet
Foggia

MENU



“One cannot think well, love well,
sleep well, if one has not dined well.”

Virginia Woolf


DAILY, FIVE CENTS
SUNDAY, TEN CENTS
Government!
HARRY SINCLAIR IN JAIL,
SLEEPS ON PRISON CO
Los Ang

HAMBURGERIA Gourmet Foggia

Menu

SMASH SESSION

Starter per person

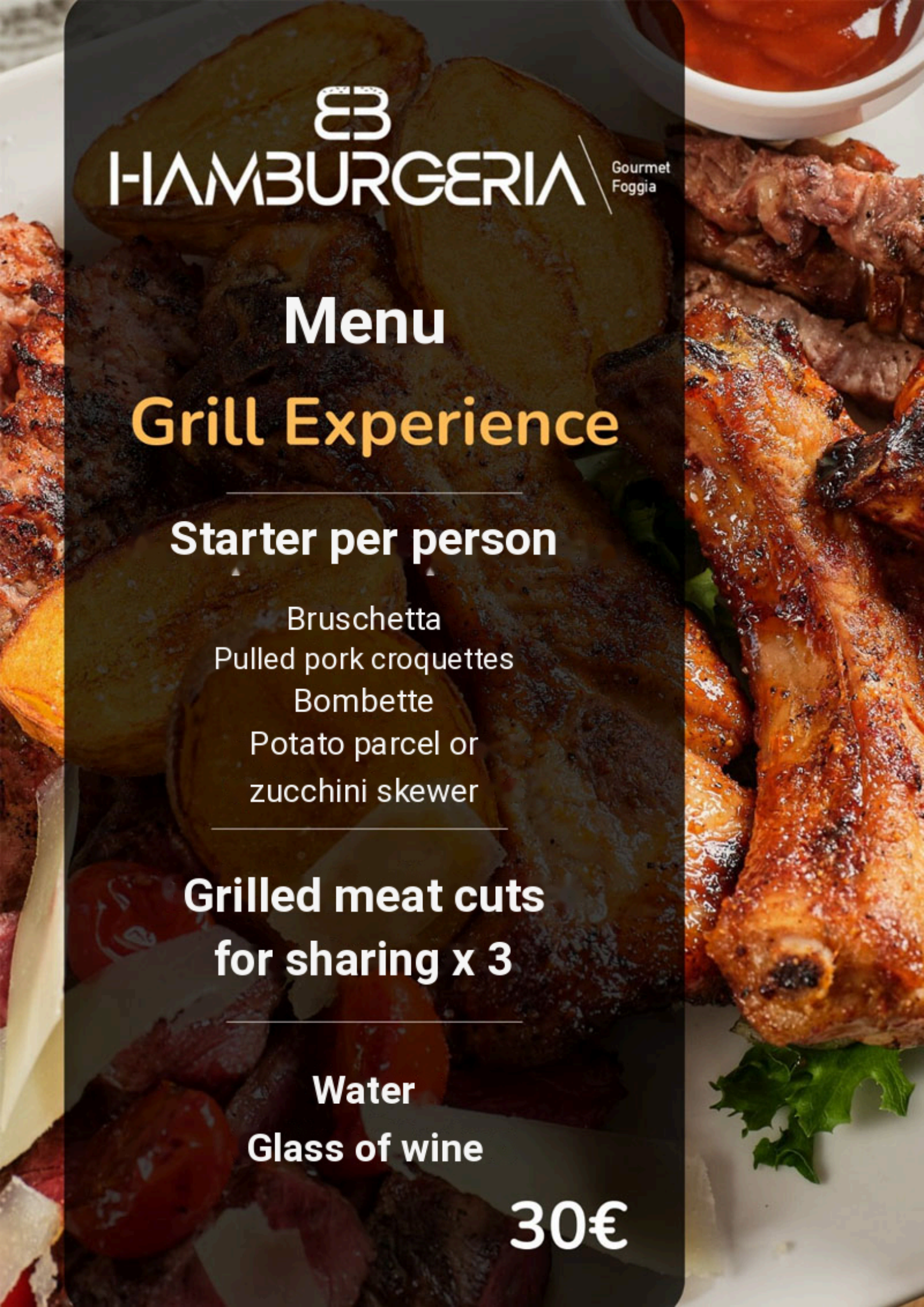
1 pulled pork ball
1 bombetta
2 polenta bites
1 classic bruschetta

Smash Burger

Your choice

Water 500 ml
Soft drink or beer 0.20 L
Coffee
Dessert

25€



HAMBURGERIA Gourmet Foggia

Menu

Grill Experience

Starter per person

Bruschetta
Pulled pork croquettes
Bombette
Potato parcel or
zucchini skewer

Grilled meat cuts for sharing x 3

Water

Glass of wine

30€

STARTER

DIPPERS*	€ 4
Add pulled pork & BBQ sauce + € 2,50	
REALLY CRUNCH*	€ 4
AMERICAN FRIES*	€ 5
cheddar & crispy bacon + € 2,50	
ONION RINGS*	€ 4
PULLED PORK BALLS WITH CACIO E PEPE, BASIL SAUCE & TOMATO SAUCE	€ 8
MOZZARELLA STICKS x6*	€ 8
CACIO E PEPE SCAGLIOZZI	€ 7
RIBS & BBQ x2 pcs	€ 6
BOMBETTE PUGLIESI with garlic & pecorino, tomato sauce and caciocavallo cheese sauce	€ 9
FAVA BEAN & TURNIP TOP BITES	€ 7
GRILLED MUTTON SKEWERS x5	€ 8
SCOTTONA BEEF TARTARE honey mustard sauce, hazelnut crumble and soft egg yolk	€ 9
ZUCCHINI SKEWERS x2 bacon, scamorza cheese & sausage	€ 7
CRISPY HOT DOG & SAUCE	€ 5
SOUS-VIDE EGG, POTATO CREAM, TRUFFLE, crispy guanciale & pecorino	€ 9
BREAD BALLS pea puree, cacio e pepe sauce and crispy guanciale	€ 9

* (cold chain)
- FC added after cooking - ALLERGIES & INTOLERANCES





TACOS

2 pcs.

PULLED PORK TACOS (2 pcs) with mayonnaise, avocado, mixed greens & BBQ sauce	€ 8
BEEF TARTARE TACOS (2 pcs) with fresh cherry tomatoes, avocado & honey mustard sauces and Tropea red onion	€ 10

* frozen product

BRUSCHETTE

2 pcs.

PANNI CURED HAM, BASIL PESTO, STRACCIATELLA & ZUCCHINI	€ 6
CHERRY TOMATOES, ARUGULA & GRANA	€ 5
BLACK ANGUS BEEF TARTARE, CHERRY TOMATOES ROASTED, AVOCADO SAUCE & CAPER BERRIES	€ 7
PULLED PORK, TORCH-MELTED PROVOLA, CARAMELIZED RED ONION	€ 6





SHARING BOARD

CURED MEATS & CHEESES

recommended for two people

€ 10

KIDS MENU

2 mini veal burgers with mayonnaise,
lettuce, tomato, fries* & soft drink
€ 10

breaded chicken cutlet, fries* & soft drink
€ 10

* (cold chain)



PINSE

PANNI CURED HAM, FIORDILATTE FC, ARUGULA, ROASTED TOMATOES, ZUCCHINI	€ 16
COOKED HAM, GORGONZOLA, HAZELNUT CRUMBLE & BALSAMIC GLAZE	€ 15
EGGPLANT, FIORDILATTE, GRANA PADANO, ROASTED TOMATOES, TOMATO & BASIL SAUCES	€ 15
ZUCCHINI CREAM, FIORDILATTE, CRISPY GUANCIALE, BLACK PEPPER & PECORINO SHAVINGS	€ 15
TURNIP TOPS, FRESH SAUSAGE, CRUMBLED TARALLO & CACIO E PEPE SAUCE	€ 18

N.B. toppings added after baking





SALADS

GRILLED CHICKEN BREAST, MIXED GREENS, CROUTONS, CAESAR DRESSING, GRANA SHAVINGS, AVOCADO*	€ 12
BEEF STRIPS, DOUBLE-COOKED POTATOES, ROASTED TOMATOES, FIORDILATTE, MIXED GREENS & ZUCCHINI	€ 13

MAIN COURSE

PORK BURGER WITH A SIDE OF YOUR CHOICE	€ 11
CHICKEN BURGER WITH A SIDE OF YOUR CHOICE	€ 12
SLICED CHICKEN WITH HONEY MUSTARD & WALNUTS	€ 12
400 g BURGER WITH A SIDE OF YOUR CHOICE	€ 15
TIGRINTO STEAK approx. 350 g	€ 16
ITALIAN WAGYU BURGER approx. 180 g WITH A SIDE OF YOUR CHOICE	€ 18
BEEF STRIPS approx. 300 g WITH ARUGULA, GRANA & CHERRY TOMATOES & BALSAMIC GLAZE	€ 18
IRISH ANGUS ENTRECOTE (approx. 300 g, Grana Padano shavings & roasted cherry tomatoes)	€ 20
IRISH ANGUS ENTRECOTE (approx. 300 g, with MUSHROOMS & TRUFFLE)	€ 26
ORANGE-GLAZED PORK FILLET WITH CRUSHED PISTACHIOS	€ 16
PRUSSIANA 350 gr.	€ 20
FLORENTINE-STYLE T-BONE STEAK 350 g	€ 22
SCOTTONA BEEF FILLET 300 g, SALT & PEPPER	€ 26
SCOTTONA BEEF FILLET (approx. 300 g, with gorgonzola fondue & walnuts)	€ 28
GALIZIANA 350 gr.	€ 30
TOMAHAWK approx. 1.1 kg	€ 60

N.B. for other meat cuts, please ask our staff.





BREAK
AT HAMBURGERIA

180 g scottona beef burger with a sunny-side-up egg,
crispy capocollo, fresh tomato, avocado, fries,
caciocavallo sauce & local bread

€ 18

MIXED GRILL

lamb skewers, pork sausage,
Irish Angus entrecote with roasted tomatoes & Grana Padano,
ribs with BBQ sauce, twice-cooked potatoes

€ 45


HAMBURGERIA



HAMBURGER

	bun	plate
DOUBLE SMASH BURGER double smashed scottona beef patties, double bacon, double cheddar, house sauce, mixed greens & tomato	€ 13	€ 16
APULIAN 180 g scottona beef burger, Martina Franca capocollo, Andria stracciatella, mixed greens & sun-dried tomatoes	€ 11	€ 14
SUPER AMERICAN 180 g scottona beef burger, crispy bacon, burger sauce, mixed greens, tomato, ketchup & Really Crunch*	€ 13	€ 16
SMOKED 180 g pork burger, smoked Andria provola, roasted potatoes, speck, BBQ sauce, crispy onions & mixed greens	€ 10	€ 13
CALABRIAN 180 g scottona beef burger, Calabrian nduja cream, caramelized Tropea red onion, Andria stracciatella, tomato, mayonnaise & mixed greens	€ 13	€ 16
THE QUEEN 180 g scottona beef burger, crispy guanciale, roast potatoes, fiordilatte, Grana, mixed greens & mayonnaise	€ 14	€ 17
SUPER PUPILLO 180 g pork burger, fiordilatte, grilled mortadella, roasted potatoes, mixed greens & pistachio cream	€ 12	€ 15
SUNNY SIDE UP 180 g scottona beef burger, caciocavallo sauce, sunny-side-up egg, capocollo & mixed greens	€ 13	€ 16
VEG 180 g vegan burger, mixed greens, tomato & grilled eggplant	€ 9	€ 12
AMATRICIANA chicken burger, Grana Padano, guanciale, mixed greens & mayo	€ 10	€ 13

N.B. only one modification is allowed per burger

N.B. plate version is served deconstructed with fries

MEAT SANDWICHES

ZIA RITELLA artisan ciabatta, pork sausage, crispy speck, grilled zucchini, Andria stracciatella, pistachio cream	€ 13	€ 16
MR CHICKEN 2.0 artisan ciabatta, crispy bacon, breaded chicken cutlet, smoked scamorza, mixed greens, fries & BBQ sauce	€ 10	€ 13
PULLED 2.0 artisan ciabatta, pulled pork, caramelized onion, smoked provola & mixed greens	€ 9	€ 12
U FUGGIANILL artisan ciabatta, sauteed turnip tops, sausage, Andria stracciatella	€ 13	€ 16
ER BOMBETTA Apulian bombette, mixed greens, tomato sauce, basil sauce & caciocavallo sauce	€ 11	€ 14
IL CUBANO artisan ciabatta, slow-cooked pork with orange & lemon, cooked ham, cheddar cheese slice & tomatoes	€ 11	€ 14





SIDE DISHES

SAUTEED TURNIP TOPS € 6,00

MELTED CACIOCAVALLO € 6,00

ROASTED POTATOES € 6,00

SAUTEED MUSHROOMS € 6,00

GRILLED EGGPLANT € 6,00

GRILLED ZUCCHINI € 6,00

ROASTED PEPPERS € 6,00

PULLED PORK € 5,00

DESSERT

HOMEMADE DESSERTS € 6



DRINKS

WATER 0.75 L	€ 2
COCA COLA, COCA COLA ZERO, FANTA 33 cl	€ 3
ESTATHÈ peach, lemon	€ 2,5
GLASS OF WINE	€ 5

BITTERS, COFFEE & SPIRITS

COFFEE	€ 1,5
AMARO DEL CAPO	€ 3
JÄGERMEISTER	€ 3
AMARO LUCANO	€ 3
AMARO PETRUS	€ 4
AMARO MONTENEGRO	€ 3
JEFFERSON	€ 5
UNICUM	€ 3
LIMONCELLO	€ 3
BRANCAMENTA	€ 3
FERNET BRANCA	€ 3
GAMBRINUS	€ 4
GRAPPA SEGNANA BIANCA	€ 6
SOLERA BARREL-AGED GRAPPA	€ 7
GRAPPA AMARONE OF BONOLLO	€ 8
PASSITO DI PANTELLERIA	€ 5
RUM ABUELO 12 YEARS	€ 8
RUM DON PAPA	€ 10
WHISKY LAPHROAIG	€ 10

LIST OF THE 14 FOOD ALLERGENS

Please inform our staff before ordering if you need dishes free from specific allergenic substances.
Cross-contamination cannot be ruled out during food preparation.
Our dishes may therefore contain the following allergens under EU Regulation 1169/2011.

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GLUTEN - 1

(cereals: wheat, rye, barley, oats, spelt, kamut and their hybrids)

CRUSTACEANS & **PRODUCTS - 2**

(sea- and freshwater: prawns, scampi, crabs and similar)

EGGS - 3

(eggs and products containing them: mayonnaise, emulsifiers, egg pasta)

FISH & **PRODUCTS - 4**

(foods containing fish, even in small quantities)

PEANUTS & **PRODUCTS - 5**

(creams and sauces that may contain even small amounts)

SOY & **PRODUCTS - 6**

(soy foods such as soy milk, tofu, soy noodles and similar)

MILK & **DAIRY - 7**

(foods containing milk: yogurt, biscuits, cakes, ice cream and creams)

TREE NUTS & **PRODUCTS - 8**

(almonds, hazelnuts, walnuts, cashews, pecans and pistachios)

CELERY & **PRODUCTS - 9**

(celery in pieces, soups, sauces and vegetable concentrates)

MUSTARD & **PRODUCTS - 10**

(found in sauces and condiments, especially mustard)

SESAME SEEDS & **PRODUCTS - 11**

(whole seeds used in bread, or traces in flours)

SULPHUR DIOXIDE & **SULPHITES - 12**

(sulphur dioxide and sulphites above 10 mg/kg or 10 mg/L as SO2, used as preservatives, found in canned fish, pickled foods, foods in oil or brine, jams, vinegar, dried mushrooms, soft drinks and fruit juices)

LUPIN & **PRODUCTS - 13**

(found in vegan foods such as roasts, sausages and flours)

MOLLUSCS & **PRODUCTS - 14**

(scallops, razor clams, mussels, oysters, limpets and clams)



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