

COLD STARTERS

- 100% cured Iberian ham (made from pigs fed exclusively on acorns) with tumacatomato sauce and glass bread 23,50
- Micuit foie gras with tomato and fig compote and raisin bread 25,50
- Home-marinated salmon 18
- Sirloin steak slivers with Idiazabal cheese chips and toasted pine nuts 17
- Salted anchovies with roasted red peppers 16
- Asparagus from Navarre with 3 sauces 18
- Salmon, rocket and burrata cheese with roasted almonds 17
- Olivier salad 13,50

HOT STARTERS

- Fish soup Donosti-style 15
- Baked spider crab 27
- Clams cooked the way you like them (parsley and garlic sauce, marinera-style or pan-fried) 24
- Home-made cured ham croquettes 11
- Galician-style octopus 24
- Grilled octopus with creamed potato and paprika garlic mayonnaise 24
- Prawns from Huelva 25
- Grilled variegated scallops 21
- Warm pickled quail salad 18

Menu



FISH

- Cod with its cheeks in pilpil sauce 23
- Cod with its cheeks in bizkaina sauce 23
- Turbot (per kilo, MP) MP
- Sea bass (per kilo, MP) MP

MEAT

- Deboned oxtail in its own gravy with creamed sweet potato and fine-cut chips 21
- Beef cheeks with creamed potato 21
- Grilled sirloin steak with chips and baked red peppers 29
- Sirloin steak with foie gras on apple purée and reduction of Pedro Ximénez wine 33
- Grilled entrecôte with chips and local peppers 25
- Duck magret with mandarinorange and honey sauce 23
- Lamb cutlets with fine-cut chips and green salad 24
- Mature beef T bone steak (per kilo) 62

Menu



DESSERTS

- Lemon and cava sorbet 8
- Junket cream with honeycomb nougat and dried fruit and nuts 7
- Cheesecake with fruits of the forest 8
- Chocolate coulant 7
- French toast 8
- Pantxineta with crème anglaise 7
- Natural yoghurt with fruit coulis 5
- Ice cream sundae 6
- Cheese board with quince jelly and dried fruit and nuts 9
- Irish 10
- Scottish 10
- White and Black 7
- Valencian 10

SWEET WINES GLASS

- Ochoa Moscatel 5,50
- El Candado Pedro Ximénez 6

We are delighted to offer you a carefully-selected range of wines, several of which are, due to their quality, recommended*, for pairing with our dishes. Some wines have been specially created by Álvaro Palacios, an alchemist working at the wine cellar.

WHITE WINES

Itsasmendi 7, Txakoli	25,40
Señorío de Otxaran, Txakoli	24
Marqués de Riscal, Verdejo	21
Almalarga, Godello	22,50
Lenda, Albariño	18
Enate, Chardonnay	19
Rosado de Lágrima - Navarro	16
Perelada, Cava	24
Canals Nubiola, Cava	18
Gramona Imperial, Cava	37,50
Moscato	15
Astarbe, Cider	12

RED WINES

* La Nieta (2018), created by Marcos Eguren (98 Parker points)	140
* El Puntido (2014), created by Marcos Eguren (92 Parker points)	50
* Ánima Negra (Vi de la Terra Mallorca)	32
Viña Alberdi - Crianza 2015	23
* Señorío de Cuzcurrita - Rioja 2017 (93 Parker points)	36
* Pétalos del Bierzo (2019) - (92 Parker points)	34,50
Izadi - Crianza, Rioja	17,30
Altún - Crianza, Rioja	18
Pierola, 0.50 L - Crianza, Rioja	12
Pruno - Ribera del Duero	21,30
Secreto de María - Ribera del Duero	31
Carmelo Rodero - Crianza 2018 - Ribera del Duero	39