

# APPETIZERS

Hand-carved acorn-fed Iberian ham, served with tomato bread (“tumaca”) and sourdough bread.....25,00

Viena-style “Patatas Bravas” (spicy potatoes) .....10,00

Caesar Salad with crispy chicken popcorn .....13,00

Green sprout salad with smoked salmon, poached egg, and mozzarella pearls .....13,00

Grilled vegetable platter with goat cheese roll .....13,00

O.O Anchovy Fillets with toasted sourdough bread, croissant, “piparra” (chili pepper) cream, butter, and “tumaca.....21,00

Seasoned Pink Tomato with tuna belly, “piparra” vinaigrette, and black olives ..... 13,00

Assorted Croquettes: Iberian ham, jerky (cecina), spider crab (txangurro), and mushrooms with truffle .....11,50

Grilled Arbizu Chistorra (spiced sausage) with homemade potato chips .....13,00

“Patatas Revolconas” (mashed potatoes with paprika) with crispy pork rinds and Arbizu chistorra .....11,50

Stewed Caviar Lentils with duck and “foie mi-cuit” shavings..18,00



# EGG DISHES

“Huevos Rotos” (broken eggs) with Iberian “cebo” ham.....	14,00
Poached eggs with truffled juice, creamy potato, and EVOO pearls .....	14,00
Eggs Benedict with bacon or salmon, served with French fries.....	12,00
Traditional Spanish Omelet (Tortilla).....	9,50
Potato omelet with cod and leek .....	10,50
Truffled Spanish Omelet (al tartuffo).....	10,50



# RICE DISHES

“Arroz del Señoret” (peeled seafood rice) with squids, shrimps, mussels, and king prawns.....	15,00
Black Rice with cuttlefish and squids.....	15,00
Garden Rice with seasonal vegetables .....	14,00
Seafood Paella with prawns, Norway lobsters (cigalas), mussels, and squids .....	16,50



PRICE PER PORTION, MINIMUM 2 PEOPLE.



# FISH

Confit Cod Loin on a bed of "pisto" (Spanish ratatouille) .....16,00

Grilled Hake Loin with "Bilbaína" sauce (garlic and chili) .....18,00

Thick Octopus Tentacle (240g), grilled and served with potato mousse .....21,00

Fish of the Day .....Market Price  
(S/M)



Grilled Dry-Aged Ribeye (1kg) with homemade chips and sprout salad ..... 59,00

Grilled Beef Tenderloin with foie sauce and potato parmentier ..... 24,00

Glazed Beef Cheek with truffled potato parmentier ..... 16,50

Beef "Cachopo" (breaded fillets) stuffed with jerky and smoked cheese, served with chips and roasted piquillo peppers.. 17,50

Chicken "Cachopo" stuffed with Iberian ham and Edam cheese, served with chips and roasted piquillo peppers ..... 16,00

Oxtail in Red Wine with French fries ..... 17,50

Grilled Beef Entrecôte (300g) with homemade French fries..... 17,00



# MEAT

# SPECIAL KIDS

- Macaroni with tomato and chorizo, au gratin with cheese 8,00
- Beef or Chicken Escalope with French fries ..... 10,00
- Iberian Ham Croquettes (6 units)..... 9,50
- Spanish Omelet slice ..... 7,50
- Beef Burger with bacon and cheese ..... 10,00

