

CRUDO APPETISERS

Oysters from San Blas Bay	½ dozen	36.000
Oysters trio		27.000
With Espelette chili marinade		
With raw tuna tartare		
With beef marrow and roasted grapes		
Red tuna toast with Espelette mayo		29.000
Grilled amberjack tiradito		29.000
Olivier salad with prawns		24.000
Anchovies Mar Picado Getaria-style		19.000
Dry-aged beef picaña		26.000
Aged beef tartare with almadraba red tuna heart from the Barbate		29.000

WARM APPETISERS

"Porrucalçot" with its romesco sauce		22.000
"Guindilla" Basque pepper from our vegetable garden . . .		18.000
Grilled seasonal mushrooms		24.000
Iberian ham croquettes	6u.	22.500
Cod fritters with romesco sauce.	4 u.	23.000
Txipirones (squid) "a la bruta"		24.000
Pork belly with bonito belly		26.000
—either way, it's the same—		
Rosario-Style cod omelette		28.000
Spanish omelette with prawns and romesco sauce.		26.000



VAT included at the current rate
Cover, bread and txistorra charge per person 4.900



RICE

Price per person. Minimum 2 people

"Brut" rice with squid and prawn	38.000
Vegetable rice	29.000
Quail and morels	39.000
Rabbit rice	35.000

FISH

Chubut king prawns	28.000
"Tatemado" octopus	79.000
Basque-style grouper loin with piperade . .	29.000
Donostiarra-style Fresh Argentine Sea fish 100g.	6.400

Approximate price per person 35.000

MEAT

Searred "Dry Aged" beef tataki	39.000
Sweetbreads with roasted zucchini and tomato	36.000
Mesopotamian lamb cutlets	36.000
Suckling pig Individual portion —available Thursday to Sunday— . .	39.000
Whole piglet —pre-order 24 hours in advance— . .	260.000

Allergy advice: If you have any food allergies or intolerances,
please inform a member of our team.

TXULETON

MATURED BEEF
100g. 7.900

Approximate price per person 42.000

PREMIUM MATURED BEEF
100g. 9.200

Approximate price per person 51.000

minimum 4 weeks matured

GRANDMA'S HOME COOKING

Hake kokotxas with pil pil	29.000
Fish of the day in green sauce	29.000
"Marmitako" tuna and potato stew	25.000
Meatballs with king prawns	28.000
"Callos" Biscay-style beef tripe stew	25.000
Free-range farmhouse chicken	26.000
Slow-cooked oxtail stew old-fashioned style	27.000
Beef cheeks in Malbec sauce with mashed potatoes	29.000

SALADS

Basque tomato from our vegetable garden	26.000
Lettuce and spring onion salad	12.000
Wild greens, zucchini and Cherry tomatoes, all organic. . .	19.000

SIDES

"Guindilla" Basque pepper from our vegetable garden . . .	18.000
Hand-peeled roasted peppers	16.000
Sagardi-style potatoes	14.000

Bread made with organic flour and natural fermentation . .	3.500
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VEGETARIAN OPTIONS
Please ask the chef for today's
vegetarian dishes

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FOR THE "TXIKIS" & GROUPS
Please speak to our staff about our
children's menu and group offerings



Selection of artisan cheese 24.000
Producer Ventimiglia, Couly Family. Origin valley of Río Negro and Neuquen

Sagardoz truffles. 16.000

Our cheesecake 16.000

Roasted apple with vanilla ice cream 15.000

Strawberries stewed with black pepper 14.000

Basque cake 14.000

Chocolate 19.000

Almond sponge cake, vanilla ice cream and meringue 18.000
Minimum 2 people. Price per person

*Allergies: Please notify a member of staff if you have any allergies
or special dietary requirements*

All prices include VAT

DESSERT WINES



GLASS



BOTTLE

Saint Felicien Doux		
<i>Semillon 100%, Botrytis cinérea</i>		55.000
Susana Balbo Late Harvest		
<i>Torrontés 100%, IG Paraje Altamira</i>		59.000
Susana Balbo Late Harvest		
<i>Malbec 100%, IG Luján de Cuyo</i>		59.000
Zuccardi Soleria by Malamado	13.500	66.000
10 RF Medium,Osborne, D.O. Jerez	14.000	95.000

LIQUEURS



SHOT



GLASS

Patxaran Laxoa	11.000	22.000
Grappa de Malbec DV Catena	5.000	10.000
Grappa Alexander Bianca	16.500	32.000
Sambuca Borguetti	6.300	13.000
Limoncello Paillini	9.500	19.000
Amaretto Disarono	5.900	11.500
Brandy Magno Solera Reserva.	13.000	
Brandy Carlos I Gran Reserva.	49.000	

GIN-TONIC



GLASS

Vasco	12.000
<i>Tanqueray gin, twist de lima y tónica</i>	
Atlántico	13.000
<i>Nordés gin, limón y tónica</i>	
Pink tonic.	13.000
<i>Tanqueray gin, uva criolla y tónica</i>	
Espiritual	13.000
<i>Nordés gin, menta, lima y pimienta</i>	