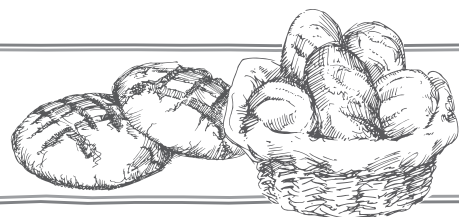


## STARTERS

- White tuna** belly and **anchovy** fillets from Getaria . 16 €
- Red tuna** tartare from the almadraba of Barbate with "guindilla" peppers from Ibarra . . . . . 24 €
- Rock mussels** cooked in txakoli wine . . . . . 10 €
- Getxo-style **calamari strips** . . . . . 14 €
- "Rubia gallega" matured beef **ham** PREMIUM . . . . . 14 €
- Charcoal-roasted **paté** de campagne . . . . . 12 €
- Baby leeks from Zarautz** . . . . . 6 € (½ portion) . 10 €
- Fried "**txistorra**" (basque sausage) from Orio . . . . . 8 €
- "**Morcilla**" (basque black pudding) with "piperrada" (pepper garnish) . . . . . 14 €
- Homemade "Euskal Etxea" **croquettes** . . . . . 12 €
- Our home-made sourdough **bread** 48 hour fermentation (price per person) . . . . . 2,80 €



## SALADS

- Lettuce** from the Hernani gardens with spring onions . . . . . 4,50 € (½ portion) . 8 €



*All our vegetables are ecologically farmed in our own gardens*

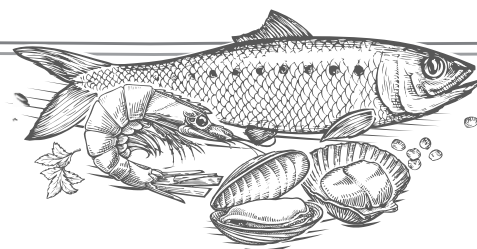
VAT included at the current rate

## SEASONAL PRODUCTS

- Lettuce hearts** from Tudela with anchovies . . . . . 8 € (½ portion) . 14 €
- Artichoke** and Iberico ham omelette. . . . . 14 €
- Peas** with iberian pork jowl . . . . . 12 €
- Hand peeled fresh **asparagus** from Tudela . . . . . 14 € (½ portion) . 24 €
- Dried beans** with mackerel . . . . . 18 €

## our FISH dishes

- Cod** with "pil-pil" sauce . . . . . 24 €
- Hake** in green sauce with clams . . . . . 26 €



*Straight from Basque ports, no intermediaries. From the fishing boat to our grill*

*Ask us about the catch of the day*

- Hake nape** (recommended for 2-3) . . . . . 68 €
- Monkfish** . . . . . 9 € / 100g
- Turbot** . . . . . 10 € / 100g

## our MEAT dishes

- Duck** breast from Iparralde . . . . . 24 €
- Stewed **beef** cheeks . . . . . 24 €
- Euskal Txerria confit and crispy **suckling pig** with "pisto" (basque ratatouille) 24 €
- Matured-beef** Txuleta . . . . . 5 € / 100g



## Grandma's home COOKING

- Donostian style **fish** soup . . . . . 18 €
- Fresh **anchovy** omelette . . . . . 14 €
- Tradicional cider house-style **cod** omelette . . . . . 12 €
- Daily fresh **anchovies** "bermeana" style . . . . . 16 €
- "**Piquillo**" **peppers** stuffed with "txangurro" (crab stew) . . . . . 16 €
- Clams** in green sauce . . . . . 24 €
- Tripes** in vizcaina sauce with chickpeas . . . . . 16 €
- Matured-beef** meatballs in stew . . . . . 16 €

## SIDE DISHES

- Lettuce** from the Hernani gardens with spring onions . . . . . 4,50 € (½ portion) . 8 €
- Twice-cooked **potato** wedges . . . . . 6,50 €
- Tolosa-style "piquillo" **peppers** . . . . . 14 €

## VEGETARIAN DISHES

*Ask our chef*

### FOR THE "TXIKIS" OR LITTLE ONES

*Ask our staff about our menus for kids*

### FOR GROUPS

*Ask our staff about our menus for groups*

Allergies: Please notify a member of staff if you have any allergies or special dietary requirements  
Anisakis: In accordance with current health regulations, all fish intended for raw consumption has been properly frozen before serving



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# TASTING MENU

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## ITSAS MENDI MENU

*"The sea and the mountains (itsas mendi) come together in the Basque landscape, creating a rich and varied cuisine, locally sourced pork and beef, catch-of-the-day fish, etc. The party is getting started!"*

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### Appetizer of the day



"Rubia gallega" matured beef **ham** PREMIUM

Charcoal-roasted **paté** de campagne

**Wild fish** with our dressing

—Ask about our daily varieties—



**"Torrija de brioche"**

with sheep yoghurt ice cream

*Our house-made bread  
with sourdough starter fermented for 48 hours*

— 42 € —

PRICE PER PERSON / MINIMUM 2 PEOPLE  
DRINKS ARE NOT INCLUDED IN THE MENU PRICE

**Euskal Etxea**  
EUSKAL TABERNA

# DESSERTS



Cheese from the Aralar Mountain Range (depending on availability) . . .	15 €
Raw sheep's milk cheese handmade from the milk of free-range latxa sheep	
<i>Handmade at 1.000m by shepherds Jon and Martina</i>	
"Garoa", shepherd's farmhouse Idiazabal cheese, Zerain (Guipuzkoa) . . .	10 €
"Tejas y cigarrillos" traditional butter and almond biscuits from Tolosa . . .	7 €
Traditional almond Basque cake . . . . .	8 €
Traditional "Goxua". Sponge cake with chantilly cream . . . . .	7 €
"Torrija" our bread, milk sugar and cinnamon pudding with sheep's milk yougur ice cream . . . . .	7 €
Rice pudding . . . . .	7 €
Euskal Etxea chocolate with vanilla ice cream . . . . .	7 €
Red fruit and custard cream puff-pastry . . . . .	7 €
Warm cheesecake from latxa sheep's milk with black cherry jam . . .	10 €

# DESSERT WINES and LIQUEURS

## DESSERT WINES

Bixi Goxo sidra de postre by Zapiain . . . . .	6 €	
Urezi vendimia tardía by Itsas Mendi . . . . .	9 €	
Moscatel vendimia tardía by Ochoa . . . . .	6 €	
Six Grapes by Graham's . . . . .	8,50 €	

## COUNTRY'S LIQUEURS

Patxaran Baines . . . . .	4 €	7 €		
Patxaran Baines Oro . . . . .	5,50 €	9,50 €		
Aguardiente de txakoli Lamin Ura Talai Berri. . . . .	7 €	11 €		
Aguardiente de hierbas Izarra verde . . . . .	6 €	10 €		
Aguardiente de hierbas Izarra amarillo . . . . .	6 €	10 €		
Licor de Sagardoz Zapiain . . . . .	6 €	9,50 €		
Sagardoz Reserva Zapiain . . . . .	7,50 €	11,50 €		

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

All prices include VAT