

STARTERS

White tuna belly with anchovy fillets from Getaria . 16 €
Red tuna tartare from the almadraba of Barbate
 with "guindilla" peppers from Ibarra 24 €

Galician PREMIUM cured **beef** carpaccio 18 €
 Charcoal- roasted **paté** de campagne 12 €

Chargrilled **baby leeks** from Zarautz 6 € (½ portion) . 10 €
 Traditional grilled "**txistorra**" (Basque sausage) from Orio 10 €
 Iberian ham **croquettes** 12 €
 Grilled "**morcilla**" (black pudding) from Biscay 15 €

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 €
 Idiazabal **cheese**, spinach and walnuts 10 €



All our vegetables are ecologically
 farmed in our own gardens

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

SEASONAL PRODUCTS

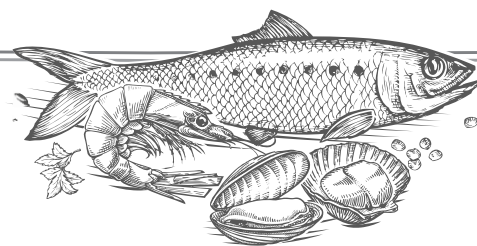
Lettuce hearts
 with Tudela anchovies . . . 8 € (½ portion) . 14 €
 Slightly marinated Hondarribia's **mackerel** . . 16 €
Peas with iberian pork jowl 12 €

Grilled **artichokes** from the gardens of Tudela
 free-range acorn-fed iberian ham 16 €
 Grilled hand peeled fresh **asparagus**
 from Tudela 14 € (½ portion) . 26 €

FROM OUR BASQUE GRILL

FISH

Hake loin from Pasaia with clams 28 € **Codfish** 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 € **Turbot** 10 € / 100g
Monkfish 9 € / 100g **Sea bream** 12 € / 100g

MEAT

Duck breast from Iparralde
 with cider apples 24 € **Beef** sweetbreads with artichokes 28 €
 Farmhouse **pork** ribs 24 € Basque **matured-beef** tataki 28 €

TXULETON

At IRATI we pre-
 pare the "txuleton"
 that the grills of Bas-
 que barbecues have
 perfected over the cour-
 se of many years. We choose our meat from the best
 herds available using cows, starting from at least six
 years old, ensuring that all of our beef is at the height of
 its flavour. Upon contact with the oak wood-fired grill,

this incre-
 dible tas-
 ting meat co-
 mes to life with its
 uniquely clean and dis-
 tinctive flavours from the land, milk and grass all shining
 through. The palate never tires of the spectacular taste of
 our sublime aged beef, you won't be able to get enough.
 In short, it is an honest, natural, top quality product.

Matured beef 7,50 € / 100g 1000 -1300g

GRANDMA'S home cooking

Donostia style **seafood** soup 18 €
 "Roxario" ciderhouse style **codfish** omelette 14 €
 Fresh **anchovy** omelette 14 €
 Steamed **clams** in green sauce 24 €
 Baked brown crab "**txangurro**" San Sebastian style . 24 €
 Daily fresh **anchovies** "bermeana" style 16 €
 Pan-fried **codfish** Zapiain ciderhouse style 24 €
Hake breaded and fried 26 €
 Beef **steak tartare** 24 €
"Callos" Rioja-style beef tripe with chorizo 20 €
 "Manitas de cordero" braised suckling
lamb trotters with Espelette peppers 22 €
Mature oxtail braised in Rioja Alavesa red wine . . . 29 €

SIDE DISHES

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

VAT included at the current rate



TASTING MENU



ASTIGARRAGA MENU

*"Basque cider-house cuisine: cod, cheese and walnuts,
the best char grilled meat...
all served family-style to share. Pure tradition!"*

Traditional pan-fried "**txistorra**"
(Basque sausage) from Orio



"Roxario" ciderhouse-style
codfish omelette

Pan-fried **codfish** in the style
of Zapiain cider house

"**Txuleton vaca**" matured beef
– approx 550 g per person –



"Garoa", shepherd's farmhouse
Idiazabal **cheese**, Zerain (Guipuzkoa)

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

— 58 —

PRICE PER PERSON / MINIMUM 2 PEOPLE
DRINKS ARE NOT INCLUDED

DESSERTS

DESSERT WINES and LIQUEURS

Cheese from the Aralar mountain range (depending on availability) . . .	15 €
Artisanal cheese from the milk of free-range latxa sheep	
<i>Handmade at 1000m by shepherds Jon and Martina</i>	
"Garoa", shepherd's farmhouse Idiazabal cheese, Zerain (Guipuzkoa) .	10 €
"Tejas y cigarrillos" from Tolosa (traditional butter and almond biscuits) .	7 €
Truffles with a hint of Sagardoz liqueur	7 €
Sagardi-style cuajada (curd)	7 €
Rice pudding	7 €
Sauteed strawberries with Txakoli syrup and sheep's milk yoghurt ice cream	7 €
Goxua, the festive Basque dessert	7 €
Chocolate!!!	10 €
Thin crust apple pie with Sagardoz	10 €
Cheesecake made with milk from latxa sheep	10 €

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 €

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VAT included at the current rate