# STARTERS

**Bonito tuna belly** with Getaria anchovies . . . . . 16 €

Karmelo Toja XL **anchovies** —12 units—. . . . . 28 €

Barbate almadraba **bluefin tuna**
with Ibarra "guindilla" peppers . . . . . 26 €

Galician PREMIUM cured **beef** carpaccio . . . . . 24 €

**Pâté** de campagne, wood-fired . . . . . 14 €

Chargrilled **baby leeks** from Zarautz . . . 8 € (½ portion) . 14 €

Traditional grilled **"txistorra"** (Basque sausage) from Orio . . . 12 €

Ibérico ham **croquettes** . . . . . 15 €

Grilled **"morcilla"** (black pudding) from Biscay . . . . . 15 €

"Euskal Txerria" **pork jowl** with peppers . . . . . 15 €

Grilled Angus **beef** short ribs . . . . . 14 €

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Our home-made sourdough **bread**
48 hour fermentation (price per person). . . . . 3,20 €

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

# SALADS

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

Idiazabal **cheese**, spinach and walnuts . . . . . 12 €

# SEASONAL PRODUCTS

"New" Tolosa **black beans** with garnish . . . . . 24 €
—straight from the Goikoetxe "Caserío", Hernialde—

Roasted and hand-peeled
fresh red "piquillo" **peppers** . . . . . 18 €

**Dark ceps** sautéed with
free-range egg yolk . . . . . 28 €

Marmitako stew with **red tuna** in the style
of the Basque fishermen (20 minutes) . . . . . 24 €

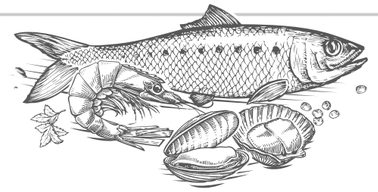
# BASQUE GRILL

## FISH

**Hake loin** from Pasaia
with clams . . . . . 32 €

Barbate almadraba **bluefin tuna**
with ratatouille and "zurrukutuna" . . . . . 34 €

**Codfish** with Biscay sauce . . . . . 28 €



*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) . . . . . 8 € / 100g

**Monkfish** . . . . . 11 € / 100g

**Turbot** . . . . . 11 € / 100g

**Sea bream** . . . . . 14 € / 100g

## MEAT

Iparralde **duck** breast
with cider apples . . . . . 24 €

Dry aged Euskal Txerria **pork** chop . . . . . 26 €

**Beef** sweetbreads with roasted tomatoes . . . . . 28 €

**Mature-beef** sirloin
with sautéed mushrooms . . . . . 38 €

## TXULETON

*At IRATI we prepare the "txuleton" that the grills of Basque barbecues have perfected over the course 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 incredible tasting meat comes to life with its uniquely clean and distinctive 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** . . . . . 8 € / 100g
1000 -1300g

**PREMIUM matured beef** . . . . . 12 € / 100g
(min. 4 weeks)

# GRANDMA'S
*home cooking*

Donostia-style **seafood** soup . . . . . 24 €

"Roxario" ciderhouse-style **codfish** omelette . . . . . 14 €

Fresh **anchovy** omelette . . . . . 14 €

Grilled fine **clam** from Galician . . . . . 28 €

Bermeana-style fresh **anchovies** of the day . . . . . 18 €

Pan-fried **codfish** in the style of Zapiain cider house . . . 24 €

Breaded **hake** . . . . . 28 €

Mature cow **steak tartare** . . . . . 24 €

Rioja-style **"callos y morros"** (beef tripe and snout with chorizo) . . 22 €

Suckling **lamb trotters** with Espelette peppers . . . . . 24 €

**Mature cow** oxtail braised in a Rioja Alavesa . . . . . 34 €

# SIDE DISHES

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

Sagardi-style **potato** wedges . . . . . 6,50 €

Roasted and hand-peeled
fresh red "piquillo" **peppers** . . . . . 18 €

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

VAT included at the current rate

# TASTING MENU

## SIDRERÍA 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

**— 64 € —**

*PREU PER PERSONA / MÍNIM 2 PERSONES*
*BEGUDES NO INCLOSES EN EL PREU DEL MENÚ*

iRATi
TAVERNA BASCA

# DESSERTS

Aralar mountain cheese (subject to availability) . . . . . 18 €
Raw Latxa ewe's milk cheese, pasture-raised, aged for one year
Made at 1,000 m by shepherds Jon and Martina

"Garoa" farmhouse Idiazabal cheese, shepherd-made, Zerain (Guipuzkoa) 16 €

"Tejas y cigarrillos" from Tolosa (traditional butter and almond biscuits) . 7 €

Clementine mandarin in txakoli syrup
with sheep's milk yoghurt ice cream . . . . . 8 €

Truffles with Sagardoz cider liqueur . . . . . 8 €

Sagardi-style cuajada (set ewe's milk curd) . . . . . 8 €

Rice pudding . . . . . 8 €

Goxua, the festive Basque dessert . . . . . 8 €

Pantxineta (10 minutes) . . . . . 10 €

Chocolate!!! . . . . . 12 €

Thin crust apple pie with Sagardoz cider liqueur . . . . . 12 €

Cheesecake made with Latxa sheep's milk . . . . . 12 €

# DESSERT WINES and LIQUEURS

## DESSERT WINES

Bixi Goxo sidra de postre by Zapiain . . . . . 8 €

Urezti vendímia tardía by Itsas Mendi . . . . . 9,50 €

Six Grapes by Graham's . . . . . 8 €

## COUNTRY'S LIQUEURS

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|---|---|---|
| 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