Leave the cooking to us this Christmas

Orio

Gastronomia Vasca



ITSAS MENDI

49€ per person

APPETIZER

Fried Orio txistorra

"Gilda"

TO SHARE

Getxo-style calamari strips

Biscayan "morcilla" (black pudding) with peppers

Mushroom croquettes

"Roxario" ciderhouse style codfish omelette

Matured-beef meatballs in stew

DESSERT

Chocolate truffles

—

Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

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

TRAINERA

61€ per person

APPETIZER

"Gilda"

TO SHARE

Chargrilled baby leeks from Zarautz

"Rubia gallega" matured beef ham PREMIUM

Getxo-style calamari strips

Rock mussels cooked in txakoli wine

MAIN COURSE
to share in the center of the table

Matured beef txuleta
(300 g. per person)

Side dishes

Lettuce salad with spring onions from
the vegetable gardens of Hernani

DESSERT

"Txalaka" apple pie with sheep's yoghurt ice cream

—

Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

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

LEKUNBERRI

57€ per person

APPETIZER

"Gilda"

TO SHARE

"Rubia gallega" matured beef ham PREMIUM

Rock mussels cooked in txakoli wine

Fried "txistorra" (spicy Basque sausage) from Orio

Iberian ham croquettes

MAIN COURSE
to share in the center of the table

Matured beef txuleta
(300 g. per person)

Side dishes

Lettuce salad with spring onions from
the vegetable gardens of Hernani

DESSERT

Goxua, the festive Basque dessert

—

Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

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

VEGETARIAN

49€ per person

APPETIZER

Vegetable Pie

STARTERS

Idiazabal cheese, spinach and walnut salad

Chargrilled baby leeks from Zarautz

Mushroom croquettes

MAIN COURSE

Grilled seasonal vegetables

DESSERT

Rice pudding

—

Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

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

All prices include VAT • Available for a minimum of 15 people • Choose the same menu for the entire table

RECOMMENDED BEVERAGES

All the options include half a bottle of wine, mineral water and coffee

Red wine Etxeita Joven —D.O.Ca. Rioja Alavesa—
White wine Talai Berri —D.O. Getariako Txakolina—
18,00€ per person

Red wine Señorío de Nava —D.O. Ribera del Duero—
White wine Menade Nosso —D.O. Rueda—
18,00€ per person

Red wine Hito Tinto —D.O. Ribera del Duero—
White wine Terra Godos —D.O. Rías Baixas—
19,00€ per person

Red wine Sant Pere —D.O. Valencia—
White wine Cullerot —D.O. Valencia—
18,00€ per person

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Red wine Pétalos de Bierzo —D.O. Bierzo—
White wine Polvorete —D.O Bierzo—
23,00€ per person

ENHANCE YOUR MENU

ACCOMPANIES

Idiazabal shepherd's cheese from
the 'Garoa' farmhouse, Zerain (Guipuzkoa)
from 8€ per person

Aperitif Txistorra from Orio fried
from 2,80€ per person

Lettuce from the Hernani gardens
with spring onions
from 4€ per person

EXTRA SERVICES

Welcome drink —3 canapés and 2 drinks—
from 30€ per person

Basque Gin Tonic
from 10€ per person

Open Bar for 2 hours
from 50€ per person

PREMIUM Open Bar for 2 hours
from 70€ per person

TERMS AND CONDITIONS

TERMS OF PAYMENT

A prepayment of 70% of the total amount of the service will be requested upon confirmation of the group (20% - 50% if the date is more than 30 days from the day of the service). The remaining 30% will be paid within 72 hours prior to the service or at the restaurant at the end of the service by credit card or cash.

INVOICING CONDITIONS

Invoicing will be based on confirmation. Subsequently, 72 hours prior to the service, all details must be definitively established, in accordance with the cancellation policy.

CANCELLATION POLICY

Cancellations or changes to the event, not attributable to the restaurant, will be subject to a 20% cancellation penalty if warned with 30 days notice; 70% if notified 72 hours prior of the event and 100% after this period.

Changes in guest numbers for group reservations:

Changes are accepted without charge, as long as they do not exceed 50% of the number of contracted guests, up to 30 days before the service from the moment the service is confirmed.

Changes are accepted without charge, as long as they do not exceed 20% of the number of contracted guests, from 30 days before the service until 72 hours prior to the service. Cancellations within 72 hours will be charged 100% of the reserved amount.

CONTACT

For more details please contact us on

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