

# BAR BE CUE

## Starters

### "Padron" type peppers 8.80

fried green peppers **vegan**

### Russian Salad 9

homemade with vegan tuna belly flakes

### Crispy prawns 11

with soy mayonnaise

### Fried squid 13

with confit garlic mayonnaise

### Croquettes (6 units) 1.7/10

homemade, Iberian ham

### Potatoes three sauces 8

brava, ali-oli and mojo picón **vegan**

### Iberian shoulder board 22

D.O. Guijuelo

### Stuffed peppers 12

Peppers stuffed with cod

### Idiazabal Cheese 12

of the Adarrazpi livestock farm in Urnieta

### Tomato salad from local farm 17

with pickled tuna, piparras and anchovies

### Lettuce and chives 4

Fridays from 7:30 p.m. to 10:30 p.m. Saturdays from 1 p.m. to 3:30 p.m. and 7:30 p.m. to 10:30 p.m. Sundays from 1 p.m. to 3:30 p.m.

All prices 10% VAT included

Ask our staff for the allergen menu

## Grilled fish

### Octopus

21

With "mojo picón" and kimchi

### Northern tuna

19

with mango mayonnaise and wakame

### Rape

41

with traditional garrilc refried (for 2 people)

### Wild turbot

59€/kg

with traditional garilc refried (for 2 people)

*Check out our suggestions!*

## Grilled meats

### Iberian pork fan DO Guijuelo

18

with caramelized chives

### Lamb chops

20

with candied peppers

### "Txuleta" Premium Selection Goya

54,50

1 kg of meat roasted on our grill with lettuce, onion and French fries

### Premium beef burger

13,5

with lettuce, tomato, cheese, bacon, fried egg and French fries

### Vegetarian hamburger

12

with lettuce, tomato, guacamole and home fries



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## Beers:

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### LOCAL BEERS "Basqueland"

- \* Santa Clara (Lager) 33cl 3.5
- \* ESB (toasted) 33cl 4
- \* Imparable 33cl 4.5
- \* *Zumo lata (India Pale Ale) 44cl, 7*

### INDUSTRIAL BEERS

- \* Estrella Galicia 33cl 3
- \* Estrella Galicia gluten-free 25cl 2.2
- \* Alhambra 33cl 4
- \* Corona 33cl 4
- \* Mahou Tostada Dunkel 33cl 4.5
- \* Mahou Tostada 0.0 33cl 4

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## Red wine:

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### YOUNG RIOJA ALAVESA

- \* Luis Cañas 2.2 / 13

### RIOJA AGING

- \* Ondarre 7 Parcelas 2.7 / 16
- \* Azpilicueta 3.3 / 19

### RIOJA RESERVE

- \* *Marqués de Riscal 27*

### RIBERA DEL DUERO

- \* *Finca Engalia 2.9 / 17*

### ESTREMADURA

- \* *Habla La Tierra (4 months in barrel) 2.9 / 17*

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## White wine:

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### ITALY

- \* Moscato 2 / 12,5

### VERDEJO

- \* Poligono 10 2.6 / 15

### CHARDONNAY

- \* Idrias 2.8 / 16

### WHITE RIOJA

- \* Añares 2.10/12

### ALBARIÑO

- \* Vionta 23

### GODELLO

- \* Acios da Raia 15

### TXAKOLI from GETARIA

- \* Akarregi txiki 2.3 / 14.4

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## Rosé wine

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### NAVARRRE

- \* Navascal 1,6 / 11

### PORTUGAL

- \* Mateus Rosé 2 / 12.5

### ITALY

- \* Lambrusco 11

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## Cider:

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- \* Altuna 1.1 / 5
- \* Oyarbide 1.1 / 5

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## Champagne y cava:

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- \* Mistinguet 2.8 / 16
- \* Mumm Cordon Rouge Brut 49