SUMMER MENU

Starters:

"Padrón" peppers vegan 8.8

fried green peppers

Russian Salad 10

homemade with tuna belly flakes

Crispy prawns 13

with soy mayonnaise

Fried squid 13

with candied garlic mayonnaise

Croquettes(6 units) 2/12

homemade iberian ham

Iberian shoulder board 22

D.O. Guijuelo

Idiazabal Cheese 12

from the Adarrazpi livestock farm in Urnieta

Local Tomato Salad 17

with pickled tuna, piparras and anchovies

Premium Beef Burger 14

with lettuce, tomato, cheese, bacon, fried egg and homemade chips

Vegetarian burger 12

with lettuce, tomato, guacamole and homemade chips

From our GRILL:

Starters:

Grilled green asparagus 14

with candied garlic mayonnaise

Grilled tuna belly salad 19

with potato and candied onion

Grilled green beans 17

with cauliflower parmentier and egg yolk

Main:

Octopus 21

With "mojo picón" sauce and kimchi

Monkfish 49

with traditional refried beans (for 2 people)

Iberian pork fan DO Guijuelo 19

with roasted potatoes, lettuce and spring onion

Lamb chops 21

with roasted potatoes, lettuce and spring onion

Premium Selection Goya Steak 59

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

+ candied piquillo peppers 7

Desserts:

Grilled pineapple 7

on crumble with coconut ice cream

Grilled Strawberries 7

on crumble with yogurt ice cream

Fridays from 7:30 p.m. to 10:30 p.m.
Saturdays from 1:00 p.m. to 3:30 p.m. and 7:30 p.m. to 10:30 p.m.
Sundays from 1:00 p.m. to 3:30 p.m.



Bread service 1.5€ All prices include 10% VAT. Ask our staff for the allergen menu.