

SPRING MENU

21,90

Tartar smoked sardine and tomato on gazpacho of beet

Russian salad with cottage egg and crispy sweet potato

Our croquettes selection

Season peas with Iberian and poached egg

Goat's cheese salad with walnuts, quince

Cream of seafood and jumbo shrimp Tempura

Rice with boletus and foie gras with crunchy sweet potato

Beans with clams and scallop Grill (lunch, Saturday and Sunday)

Lamb cannelloni with reduction of red wine and candied pear

Vegetable lasagna au gratin with pumpkin béchamel

"SAPITO", grilled fish, garlic and parsley sauce and sautéed pods

Grilled txipis with caramelized onions and black garlic mus

Sirloin cap grilled steak with Jalapeño sauce

Entrecote laminated on the grill with its garnish

T-bone steack of cattle with garrison (2pers) (+10 euros per person)

Baked Cheesecake

Apple cake

Rice pudding

Chocolate Brownie

Fruit salad

Change the wine from the menu for one of our cellars at cost price:

Viña Real	7€	Txabarri (txakoli)	6€
Parcela 5 2014	14€	Marqués de Riscal (verdejo)	8€
Muga	15€	Enate (chardonnay)	8€
Imperial Reserva	22€	Cholo (Ribeiro)	15€