

# ENJOY THE MEAL!



- LOCAL, SEASONAL  
PRODUCE.

- WE HAVE A SMALL TANK  
FOR KEEPING SPINY AND  
CLAW LOBSTERS ALIVE.

- 10% VAT INCLUDED

## STARTERS

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Grilled octopus with potato foam and paprika oil

19 €

Duck mi-cuit foie grass

17 €

Iberico acorn-fed *Bellota* ham

20 €

Grilled scallops with pistachio *ajoblanco*

16 €

Slices of monkfish lobster-style salad in turmeric with raw cabbage julienne

17 €

Pickled partridge salad in its nest with porcini mushroom sauce and pickled onion

16 €

Marinated salmon with citrus and dill accompanied by avocado and *wasabi* alioli

16 €

## CLASSICS

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Fish and seafood soup

11 €

Hake cheeks in their pil pil sauce

23 €

Line-caught hake in green sauce with clams

19 €

*Sole meunière*

23 €

Crab, flaked and oven baked au gratin

18 €

Clawed lobster with rice (for 2 people)

60 €

*Zortziko*. Fish and seafood stew (for 2 people)

90 €

## SEAFOOD

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**Grilled prawns**

20 €

**Grilled clams**

21 €

**Clams in green sauce**

21 €

**Grilled clawed lobster**

60 €/kg

**Grilled spiny lobster**

98 €/kg

## FISH DISHES

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**Hake grilled with alioli and parsley pesto**

18 €

**Grilled monkfish with panadera potato and seafood cream**

21 €

**Baked nape of hake with potato garnish (for 2 people)**

36 €

**Baked Red sea bream (for 2 people)**

60 €

## MEAT DISHES

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**Cow steak (for 2 people)**

41 €

**Tournedos with Roquefort cream and piquillo peppers**

21 €

**Deer loin with chestnut puree and citrus jam**

20 €

## DESSERTS

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**Homemade junket**

5.50 €

**Creamed curd cheese with almonds and raisins**

6.50 €

**French toast soaked in caramelised fresh cream**

6.50 €

**Reineta apple tart**

7.50 €

**Cheesecake with mixed berry sauce**

7.50 €

**Creamy chocolate and almond brownie**

7.50 €

**Rice pudding**

5.50 €

**Idiazabal cheese with quince paste**

7 €

**Sorbet au citron avec basilic et cava**

8 €