

Los Pintxos

Pintxo de charcutería / Spanish charcuterie	8
Gazpacho de fresa con pimientos / Strawberry and sweet bell pepper gazpacho *	4
Nuestra ensalada mixta / Our mixed salad **	6
Ensalada de queso halloumi parrillado, chorizo y piñones / Halloumi cheese salad with arugula, chorizo chips and grilled pine nuts	7
Espárragos blancos vestidos de jamón serrano / White asparagus wrapped with serrano ham *	5
Carpaccio de pulpo con vinagreta de cava / Poached octopus carpaccio with cava vinegar *	7
Tartar de remolacha y salmón ahumado / Yellow beef tartar with smoked salmon and feta cheese *	6
Tartar de salmón del río Biçasoá / Duo of salmon tartar *	7
Sardina marinada / Fresh marinated sardine **	5
Salpicón de txangurro del puerto de Zumaia / Duo of fresh marinated crab with roasted peppers and grilled prawn *	5
Terrina de foie gras con su cebolla confitada / Foie gras torchon with onion confit **	9
Tartar de pato ahumado / Smoked duck tartar **	7
Carpaccio de res con queso manchego / Beef carpaccio with manchego cheese *	6
Carpaccio de wapiti con su vinagreta de chardonnay / Elk carpaccio with chardonnay vinaigrette *	8
La sopa de inspiración del momento / Soup of the day **	6
Piquillo relleno de cangrejo y camarones / Crab and shrimp stuffed piquillo with a shellfish sauce *	8
Ostras tempurizadas en cama de puré de coliflor y tocino ahumado / Tempura oysters with cauliflower puree and bacon vinaigrette	7
Revuelto de bacalao / Scrambled eggs with Basque cod *	5
Txori-pulpo / Grilled chorizo and octopus , chickpea puree, marinated red onions and citrus vinaigrette **	8
Bacalao a la biscaína / Black cod with tomato virgin sauce *	9
Vieiras con su txapela / Seared scallop with chorizo tapenade	7
Calamar relleno de jamon serrano y queso en cama de pasta y vinagreta de anchoas / Stuffed calamari with cheese, pine nuts and serrano ham, served on a bed of pasta with anchovy vinaigrette	8
Nuestra tortilla de patata y bacalao desalado con mayonesa al chipotle / Unsalted cod tortilla fried and served with chipotle aioli	7
Langostinos a la gitana / Garlic prawns with roasted red pepper sauce *	7
Cola de langosta a la parrilla / Grilled lobster tail *	13
Croqueta de arroz azafrañado en salsa de tomate y frutos de mar / Rice croquette served with a tomato and seafood sauce	8
Alcatxofas con almejas y jamón serrano / Artichokes with clams and serrano ham	6
Escalera de verduras a la parrilla / Quintet of grilled vegetables *	6



Los Platos

Hojaldre de tomate y queso de cabra del caserío y aceite de perejil / Cherry tomato and wild herb goat cheese tart with parsley oil	7
Higo relleno de jamón serrano y queso mahon / Stuffed fig with serrano ham and mahon cheese *	6
Dúo de quesos españoles / Duo of Spanish cheeses **	10
Codorniz a la castellana / Half quail on a pasta bed with smoked ham and pine nuts	7
Ravioles con molleja de pato de nuestro caserío / Goat cheese ravioles with duck stew	6
Pintxo de carrillera en salsa de Rioja / Beef cheeks with old style mustard mash	6
Txampis rellenos como me enseñó Arzak / Mushrooms stuffed with duck confit	5
Foie gras a la plancha / Seared foie gras on a bed of lentils with a reduction of sherry vinegar *	11
Morcilla de Burgos / Black (blood) pudding with apple chutney	5
Txori-morci / Grilled chorizo and black pudding	5
Estofado de txampiñones salvajes y caracoles / Ragout of snails and wild mushrooms with parsley oil	7
Pintxo de puerco marinado en especias sobre un puré de apionabo / Pintxo of pork loin 5 spice rub, sautéed spinach with celeriac puree and sherry reduction **	7
Medallón de ciervo al chilindrón / Venison medallion, butternut squash puree and truffle salt **	14
Costilla de bisonte en su salsa barbecue / Bison ribs , home-made barbecue sauce and quinoa salad *	11



Bacalao negro en salsa virgen / Black cod with tomato virgin sauce *	27
Filete de puerco marinado en especias sobre un puré de apionabo / Pork loin 5 spice rub, sautéed spinach with celeriac puree and sherry reduction **	26
Carrillera en salsa de Rioja / Braised beef cheeks with old style mustard mash	26
Magret de pato en risotto al pecaador / Sliced duck breast with safran risotto **	24
Faba da a la asturiana / White bean , chorizo , black pudding and duck leg confit	27
Filete de res con queso de cabra gratinado / Filet mignon , roasted asparagus and goat cheese **	32
Costillas de cordero en cama de txampis salvajes / Lamb rack , roasted wild mushrooms and green salad **	35
Chuletón de res cubierto de espárragos gratinados / Rib eye steak , grilled asparagus and manchego cheese (900 gr. - for 2) *	44
Plato variado de quesos españoles / Plate of varied Spanish cheeses **	27

Menu Dégustation

Includes four chef's choice pintxos and a main dish of your choice

- Additional \$6 if the main dish chosen is the **lamb rib**

- Additional \$8 per person if the main dish chosen is the **rib eye steak**

* Gluten free

* Could be served gluten free, please advise the waiter