

COLD TAPAS

Tomato-Rubbed Bread ✓ 4.95

Anchovies with olive oil ☒★ 9.95

Spicy Chorizo ☒ 7.60

Cheese Assortment ✓☒ 13.95

Idiazábal Cheese ✓☒ 7.60

HOT TAPAS

Patatas Bravas ✓ 6.95

Breaded Artichoke ✓ 10.75
with romesco sauce

Chicken Sticks 10.75
Honey Mustard Sauce

Croquettes 10.50

- Jamón Ibérico ★
- Porcini Mushroom ★✓
- Cured Beef & Idiazábal Cheese ★
- Roasted meat ★

Ajoarriero Casserole (cod, prawns, garlic, peppers, tomato...) ☒★ 11.25

Grilled Foie Grass, Fried Egg and Potato Straws ☒★ 13.25

Pig Ear & Fried Eggs ☒★ 10.50

PINTXOS

MEAT

- Chistorra (red sausage from Navarra) ★
 - Grilled pork cheek ★
- Grilled Ibérico Lagarto (long and narrow cut) ★
- Sobrassada Cal Rovira with Apple Jelly and Nuts
 - Beef Burger with Onion
 - White sausage Cal Rovira
 - Beef Burger with Grilled Foie Grass
 - Black pudding

COLD

- Spanish omelette ★
- Spicy Chorizo from Leon
- Iberico Jam with tomato rubbed bread
 - Iberico Jam with Tête de Moine
- Iberico Jam Goat Cheese and Red Fruits
- Crab and Salmon Roll, Pickled Anchovy & pepper
 - Gilda (Anchovie, Olives, Pickled Chili) ★
 - Codfish and Gordal olive Skewer
- Sobrassada from Cal Rovira with Tête de Moine
 - Foie micuit with Jamón Ibérico ★
 - Foie micuit with Anchovie
 - Codfish & Gordal Olive skewer
 - Crab

FISH

- Codfish with Garlic Mouseline ★

VEGETABLES

- Breaded Artichoke with romesco ✓

CHEESE

- Brie Cheese au gratin, Tomato Jam and Olives ✓★
 - Breaded Camembert Cheese ✓
- Brie Cheese au gratin, Apple Jelly and Nuts ✓★
- Goat cheese au gratin, Sweetened Onion in Port Wine, Honey and Walnuts ✓★
- Brie Cheese au gratin, Jamón Ibérico
 - Goat cheese and apple puree

CROQUETTES

- Jamón Ibérico ★
- Porcini Mushroom ✓★
- Cured Beef & Idiazábal Cheese ★
- Roasted meat ★

QUAIL EGG with

- Foie micuit
- Sobrassada from Cal Rovira
 - Chistorra



WINE LIST

STARTERS

Grilled Sandwich ★ 6.95

Butter Brioche, White Sausage, Gruyère Cheese

Tamborrada 11.25

oak leaf lettuce, grated *Idiazábal* cheese, almonds, walnuts, hazelnuts and raisins ✓ ⊗ ★

Breaded Artichoke ✓ 10.75

with *romesco* sauce

Grilled Red Peppers ✓ ⊗ 10.95

SPECIALITIES

Basque Baked Beans ★ 10.25

Fried Eggs, Txistorra Sausage and French Fries 10.75

Codfish Omelette ⊗(a) ★ 12.50

Arrautxes Casserole 12.25

Fried Chopped Onion, Pepper and *Chorizo* with Fried Potato Slices and two Fried Eggs.

MEAT

Grilled Boneless Chicken ⊗(a) 10.75

with French Fries or Salad

Ibérico Acorn-fed Pork a la Tagliata ⊗(a) ★ 14.25

with French Fries

Pig Trotter's Stew 14.25

Mature Rib-Eye Steak a la Tagliata ⊗(a) ★ 89€/kg

with French Fries

(minimum 400 gr. aprox.)

FISH

Batter Fried Hake Cubes ⊗ ★ 19.30

with Citrus Mayonnaise

Vizcaína Codfish

traditional basque sauce dried pepper based ⊗ 16.50

Codfish and Chickpeas Stew ⊗ ★ 12.25

Grilled Sea Bass ⊗ 19.25

Grilled Brown Meagre ⊗ 22.50

DESSERTS

Cheese Assortment 13.95 ✓ ⊗

Fresh Pineapple ✓ ⊗ 7.25

Infused with mint, lime and coconut

Goxua ★ ✓ 6.50

whipped cream, custard and sponge cake dipped in rum

Chocolate and Hazelnut Cake ★ ✓ 7.20

Apple Tarte Tatin ✓ 6.95

Ceylon Cinnamon Ice Cream

Pantxineta ★ ✓ 6.95

almond puff pastry stuffed with custard

Idiazábal Cheese ⊗ ✓ 6.90

with walnuts and sweet apple paste

Lemon Sorbet ⊗ ✓ 5.85

★ Highly Recommended

⊗ Gluten Free

⊗(a) Adaptable Gluten Free

✓ Vegetarian

Please let us know if you chose a gluten free meal. While we are preparing each guest's food, we make every effort to avoid cross-contamination between food products and cooking and preparation tools. Please be aware however, that due to normal kitchen operations we can not guarantee that any menu item will be completely gluten free. Only you know your tolerance level. Please use your best judgement.