



This is our menu proposal for groups:

- We do not accept reservations of more than 10 people without a group menu.
- The menus will only be served to the full table.
- The same menu will be served for all diners.
- If the menu includes pintxos, you can choose them but they must be the same for everyone.
- If there is someone with allergies or intolerances, they can eat à la carte, but the rest of the guests must make the menu.
- Vegetarians can also eat à la carte.
- We will serve the menu when all the diners are at the table.
- All menus include bread, all necessary water and coffees (except the Donosti menu that does not include coffees)
- The menus do not include an open bar. The drinks that are served and are not included will be charged to the bill. Soft drinks are not included.
- Prices include VAT.

DONOSTI



5 pintxos for person:

This is our proposal, if you prefer you can choose yourselves here in Maitea (the same for all diners)

- Grilled pork cheek
- Grilled hamburger with onion
- Brie cheese gratin with tomato jam and olive
- *Txistorra* from Tafalla (traditional red thin sausage)
- Cod with garlic gratin

To share every 5 people in the center of the table:

- Traditional Tomato Rubbed Bread
- Acorn-fed ibérico charcuterie assortment (D.O. Guijuelo) loin, chorizo, salchichón
- Breaded artichoke with romesco sauce
- *Patatas Bravas*
- Croquettes.

Dessert in the center of the table:

- Build your own cheesecake
- Traditional Pantxineta: puff pastry, almonds and cream
- Chocolate and Hazelnut Cake.

Drinks:

- Mineral water as much as it takes
- 1 bottle of wine or 1 jug of 1.3 litres of beer Estrella Damm every 3 people (Viña Pomal crianza DOQ Rioja, Txakolí Zudugaray, Luna Blanca Verdejo, Castillo de Monjardín Rosado, Cider from Astigarraga Zapiaín)

Coffes are not included

Price per person: € 30.95 VAT included

MAITETXU



4 pintxos for person:

This is our proposal, if you prefer you can choose yourselves here in Maitea (the same for all diners)

- Grilled hamburger with onion
- Brie cheese gratin with tomato jam and olive
- *Txistorra* from Tafalla (traditional red thin sausage)
- Cod with garlic gratin

To share every 5 people in the center of the table:

- Traditional Tomato Rubbed Bread
- Acorn-fed ibérico charcuterie assortment (D.O. Guijuelo) loin, chorizo, salchichón
- Breaded Artichoke with romesco sauce
- Grilled Ibérico Acorn-fed Pork a la Tagliata
- Croquettes
- *Patatas Bravas*

Dessert in the center of the table:

- Build your own cheesecake
- Traditional Pantxineta: puff pastry, almonds and cream
- Chocolate and Hazelnut Cake.

Drinks:

- Mineral water as much as it takes
- 1 bottle of wine or 1 jug of 1.3 litres of beer Estrella Damm every 3 people (Viña Pomal crianza DOQ Rioja, Txakolí Zudugaray, Luna Blanca Verdejo, Castillo de Monjardín Rosado, Cider from Astigarraga Zapiaín)
- Coffes are included

Price per person: € 34.95 VAT included

KARLOTO



4 pintxos for person:

This is our proposal, if you prefer you can choose yourselves here in Maitea (the same for all diners)

- Grilled hamburger with onion
- Brie cheese gratin with tomato jam and olive
- *Txistorra* from Tafalla (traditional red thin sausage)
- Cod with garlic gratin

To share every 5 people in the center of the table:

- Traditional Tomato Rubbed Bread
- Acorn-fed ibérico charcuterie assortment (D.O. Guijuelo) loin, chorizo, salchichón
- Mature Rib-Eye Steak (400gr.) with French Fries
- Grilled Red Peppers
- Traditional Codfish Omelette
- *Patatas Bravas*
- Croquettes.

Dessert in the center of the table:

- Build your own cheesecake
- Traditional Pantxineta: puff pastry, almonds and cream
- Chocolate and Hazelnut Cake.

Drinks:

- Mineral water as much as it takes
- 1 bottle of wine or 1 jug of 1.3 litres of beer Estrella Damm every 3 people (Viña Pomal crianza DOQ Rioja, Txakolí Zudugaray, Luna Blanca Verdejo, Castillo de Monjardín Rosado, Cider from Astigarraga Zapiaín)
- Coffes are included

Price per person: 42.95 € VAT included

AIZKOLARI



3 pintxos for person:

This is our proposal, if you prefer you can choose yourselves here in Maitea (the same for all diners)

- Txistorra from Tafalla (traditional red thin sausage)
- Cod with garlic gratin
- Grilled pork cheek

To share every 5 people in the center of the table:

- Traditional Tomato Rubbed Bread
- Acorn-fed ibérico charcuterie assortment (D.O. Guijuelo) loin, chorizo, salchichón
- Mature Rib-Eye Steak (700 gr.) with French Fries • Pan con tomate
- Grilled Red Peppers
- Patatas Bravas
- Croquettes.

- Pre dessert:
- Idiazábal Sheep Cheese with Walnuts and Quince.

Dessert in the center of the table:

- Build your own cheesecake
- Traditional Pantxineta: puff pastry, almonds and cream
- Chocolate and Hazelnut Cake.

Drinks:

- Mineral water as much as it takes
- 1 bottle of wine or 1 jug of 1.3 litres of beer Estrella Damm every 3 people (Viña Pomal crianza DOQ Rioja, Txakolí Zudugaray, Luna Blanca Verdejo, Castillo de Monjardín Rosado, Cider from Astigarraga Zapiáin)
- Coffees are included

Price per person: 45.95 € VAT included