

WEEKEND MENU

STARTERS

Selection of Iberian products*

Foie terrine**

Txistorra (chorizo sausage) and blood sausage *

Selection of fried hors d'oeuvres

Salad of the day**

Russian salad*

Mixed salad*

'Pata Negra' Tomato salad with tuna and onions*

Sautéed baby squid salad with green peppers, tomato 'casse' and aioli*

Warm salad of baby eels, wild mushrooms and shrimps

Salmorejo cordobés (tomato and bread purée) with Iberian ham and pieces

Crawfish cream and croutons**

Vegetable of the day **

Pasta day

Scrambled eggs with mushrooms, potatoes and 'pikillo' peppers *

Lamb in puff pastry, potatoes, mushrooms and foie *

CHEF'S SUGGESTIONS (Additional supplement)

Galician octopus* 7.00 €

Fried sweetbreads with mushrooms and pikillos (red peppers)* 7.00 €

Grilled mushroom 'Txapela' with egg and Iberian bacon* 9.00 €

'Bellota' acorn-raised Iberian ham* 6.00 €

Cod omelette* 4.00 €

***Suitable for coeliacs**

****Suitable for coeliacs, with modifications**

We do not guarantee that the atmosphere is free from gluten

RICE

Rice of the day**

CHEF'S SUGGESTION (Additional supplement)

'Arròs a banda' (rice cooked in fish stock) with prawns* (minimum 2 people)

7.00€/person

'Black' rice with baby squid* (minimum 2 people) 7.00€/person

FISH

Fish of the day**

Orio-style grilled hake*

Hake fillet with cream of mushrooms and vegetables*

Grilled baby squid with 'Ajilimójili' sauce and potatoes with paprika*

Grilled tuna taco with stewed tomatoes and black olives*

Fried cod with peppers and green sauce**

Cod fillet in Vizcaina-style sauce and baking potatoes**

CHEF'S SUGGESTION (Additional supplement)

"Gran Sol" cod, grilled Orio-style with baked potatoes* 7.00€

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MEAT DISHES

Grilled veal steak with potatoes and pikillos (red peppers)*

Grilled Iberian pork belly, mushrooms and fine potato cream*

Pork tenderloin skewer, bacon and mushrooms in Roquefort

Pork tenderloin with mushroom gratin and soft cheese

Grilled lamb chops with chips*

Stewed tripe and pig snout*

Iberian cheek confit with fine creamed potatoes

CHEF'S SUGGESTIONS (Additional supplement)

Grilled Galician beef steak 8.00€

Navarrese sirloin steak with garnish* 8.00€

Navarrese sirloin steak with grated mushrooms and mild cheese* 9.50€

Navarrese sirloin steak with foie gras and Port sauce* 9.50€

Grilled ribs with sweetbreads* 5.00€

Lamb tripe stew with blood pudding* 7.00€

Grilled shoulder of lamb with rosemary* 3.50€

Aranda lamb roasted in its juice** 7.50€

Roast piglet with potatoes** 5.50€

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SWEETEN YOUR LIFE WITH OUR DESSERTS

Caramelized brioche French toast with vanilla ice cream

Fruit on a skewer with orange blossom yogurt sauce

Rice pudding

Curd with honey

Assorted sorbets (lemon, apple, tangerine)

Sheep cheese with quince

Tulip-shaped strudel with banana mousse and hot chocolate

Tiramisu

Creamy truffle cake with crunchy hazelnut

Cake of the day

Cup of the day

CHEF'S SUGGESTIONS (Additional supplement)

Canutillos (puff pastry tubes) filled with cream and chocolate 2.50€

Frozen yogurt with plum jam and orange biscuit 2.50€

Pantxineta (puff pastry filled with custard) with nougat ice-cream 3.50€

Various ice-cream cups 2.50€

Scottish or Irish coffee 3.00€

Mojito sorbet 2.00€

Curd sorbet 2.00€