








RATIONS



 Iberian ham 13.90
Small Ration 8.30

 Bravas (spicy sauce) potatoes 6.80

  Baby squid with romesco
and txistorra ground 12.90



 Grilled octopus with vegetables
and mashed potatoes with evoo 20.60


  Idiazabal cheese board *Great!* 8.30

  Grilled peppers, tuna belly
and toasted pine nuts 11.90




Potato stuffed with creole
iberian cheek stew 10.40





The best of the house!



  Octopus au gratin with
San Simón cheese 17.40


 The best Garlic prawns 12.90




Suckling lamb sweetbreads grilled 13.40


   Homemade Iberian ham croquettes 8.90

    Baby squid in its ink croquettes 8.90

  Crispy stuffed mushrooms
black pudding from Burgos
and cream pepper 10.40










 Fried aubergines with loquat honey 8.60

   Cod "kokotxas" with gulas
and crumbs 16.90








 Crispy artichokes with ham
and honey 13.90




BROKEN EGGS

-     Fisherman's broken eggs 11.20
-   Broken eggs with Iberian ham 11.20
-  Napoleon eggs, with sirloin and grated foie 11.20
-   Broken eggs with potatoes and Soria slash of bacon 11.20



SALADS

-   Burrata salad with dry tomato and pistachio 11.40
-  Good tomato salad with spring onion, chives and ventresca 10.90
-     Lyonnaise salad 12.40

VEGAN





- "Vegan chicken" with red curry with jasmine rice 14.90
-  Jasmine rice poke with walnuts, wakame, beetroot and lime 11.90

FISH















-  Pil pil cod fillet 17.90
-  Grilled salmon with sauteed vegetables and pesto sauce 17.90



MEATS

	Galician beef tenderloin matured PREMIUM 800g	42.00
	1/2 beef tenderloin PREMIUM	22.00
	American Angus rump steak 250g	20.90
	Rump steak Premium 500g <i>to share!</i>	38.00
	Sauteed Galician beef sirloin	14.90
	Crispy chicken with satay sauce	13.90
	Iberian pork sirloin with cheese cream or pepper cream ... and "panadera" potatoes	14.90
	Roast suckling pig ingot	18.90

DESSERTS

		Don't go without eating a French toast with toffee sauce and ice cream with meringue milk	5.80	
			Boston style cheesecake	5.80
			Apple pie with vanilla ice cream	5.80
			Meringue milk ice cream crepe with hot chocolate sauce	5.80
			Grandma cake (Chocolate)	5.80

ALLERGENS

In compliance with Regulation (EU) No. 1169/2011 on food information provided to the consumer, this establishment has information regarding the presence of allergens in our products available for consultation.

Contact our staff if you want more information about it.



GLUTEN



MILK



EGGS



FISH



MOLLUSCS



CRUSTACEANS



NUTS



PEANUTS



SOY



SESAME



CELERY



MUSTARD



SULFITES