

OUR MENUS

Menu 1

Normal Salad

Home-made croquettes

Guijuelo Spanish ham

Fresh Seabass or T-Bone Beef grilled over oak holm with garnish

Dessert

Water, bread and wine, white Rueda, rosée or txakoli. One bottle each 3 persons

37 € per person/TAX included

Menu 2

Guijuelo Spanish ham

Home-made croquettes

Garlic fried cod fillets

Fresh Seabass or T-Bone Beef grilled over oak holm with garnish

Dessert

Water, bread and wine, white Rueda, rosée or txakoli. One bottle each 3 persons

40 € per person /TAX included

If you choose fresh Seabass and T-Bone Beef, the menu per person is 48 € (minimum 3 persons)

Menu 3

Salad of ventresca

Anchovies in olive oil, garlic and parsley sauce

Small grilled cuttlefish on candy onion

Fresh Seabass or T-Bone Beef grilled over oak holm with garnish

Dessert

Water, bread and wine, white Rueda, rosée or txakoli. One bottle each 3 persons

41 € per person/ VAT included

If you choose fresh Seabass and T-Bone Beef, the menu per person is 49 € (minimum 3 persons)

Menu 4

Foie with a combination of berry jam

Guijuelo Spanish ham

Cold tuna steak with roasted red peppers

Big grilled fried King prawns

Fresh Seabass or T-Bone Beef grilled over oak holm with garnish

Dessert

Water, bread and wine, white Rueda, rosée or txakoli. One bottle each 3 persons

51 € per person/ VAT included

If you choose fresh Seabass and T-Bone Beef, the menu per person is 60 € (minimum 3 persons)

Kids Menu

Variety of traditional hams and loins

Home made croquettes

Entrecote with your garnishing

Ice-cream

Bread and water

21 € per children/TAX included

CAKE

In replacement by the ice-cream, that will be an increase of 3€ per children

Note:

All the prices are VAT included,

Menus for groups, the starters are to share and fish or chops / 1,300 grams. approx. by three people, including bottles. In case of be two Diners, is put in place them weights and sizes of the food, as well as the drink. For groups of 20 people or more is asked a signal so is effective it book. We cannot guarantee site in front of the window, because all are asking us.

THANK YOU VERY MUCH FOR YOUR VISIT

Vegetable starters

Normal salad (lettuce, tomato and onion salad)

7,00 €

Salad of ventresca,

14,50 €

Mixed salad (lettuce, onion, tomato, hard-boiled eggs, White asparagus, red pepers and green olives)

11,00 €

Salad Larrakoetxea (lettuce, onion, tomato, white asparagus, cold tuna steak, hard-boiled eggs, red pepers, anchovies in salt brew and green olives)

15,50 €

Small fresh bean in sauce with square pieces of ham,

14,50 €

Escalivada roasted.

9,90 €

Artichoke's hearts of Tudela.

14,00 €

White asparagus of Navarra 2 sauces.

12,00 €

White leeks 2 sauces of Lodosa 2 sauces.

11,00 €

Boletus edulis mushrooms(with small garlic and ham).

16,00 €

Fried green pepers.

6,50 €

Starters

Guijuelo Spanish ham (100 grs)

14,00 €

Traditional spanish “ibérico” loin

14,00 €

Variety of traditional spanish “ibéricos” (hams and loins)

10,00 €

Foie with a combination of berry jam.

18,00 €

Home-made croquettes.

8,00 €

Blood sausage of Villarcayo with red pepers.

8,90 €

Spanish cooked pork-sausage in cider.

6,50 €

Traditional sausage of Navarra

8,50 €

Starters (of sea)

Garlic fried cok fillets.

9,80 €

Big grilled fried King prawns.

18,00 €

Cold tuna steak with roasted red pepers.

12,90 €

Anchovies in olive oil, garlic and parsley sauce.

8,60 €

Anchovies of Santoña in salt brew.

16,00 €

Fine clam to the frying-pan

19,00 €

Small grilled cuttlefish on candy onion

16,50 €

Our fishes

Sea bass of Armintza on coal of ilex

33,00 €/ kg

Grilled angler fish

31,00 €/ kg

Red bream of hook

Precio s/m

Grilled turbot

32,00 €/ kg

Fat hake

19,50 € portion

Grilled small White bream

32,00 €/ kg

Tuna flanks

32,00 €/ kg

Our meats

Grilled chopped T-Bone steak with your garnishing

38,00 €/ kg

Grilled sirloin steak

20,00 €

Sirloin steak with blue cheese

22,00 €

Sirloin with foie

24,50 €

Entrecotte with your garnishing

17,00 €

Vinos tintos

D.O. RIOJA

Vino de la casa, Glorioso crianza 2010

15,00 €

Beronia crianza 2012

16,00 €

Sierra Cantabria crianza 2011

17,00 € , 3/8 - 9,60 €

Barón de ley reserva 2011

17,00 € / 50cl. - 9,60 €

Luis cañas crianza 2012

18,00 €

Viña Alberdi crianza 2008

18,00 €

Ostatu selección 2011

18,00 €

Muga crianza 2011

21,00 €

Campillo crianza 2010

19,00 €

Campillo reserva 2005

23,00 €

Viña Pomal reserva 2008

21,00 €

Marqués de Riscal reserva 2008

21,00 €

Viña Ardanza reserva 2007

25,00 €

Roda reserva 2009

33,00 €

D.O.TORO

Gran Colegiata crianza 2008

18,00 €

Remelluri reserva 2009

23,00 €

D.O.RIBERA DEL DUERO

Valsotillo crianza 2006

18,00 €

Hacienda Monasterio 2008/2011

32,00 €

D.O. BIERZO

Pétalos crianza 2012

18,00 €

Blancos, Rosados y Txakolis

D.O. RUEDA

Palacio de Bornos verderjo

12,60 € ; 3/8 - 7,00 €

Castelo de Medina verderjo

15,00 €

Circe verderjo

16,00 €

D.O. RIAS BAIXAS

Martín Códax

18,00 €

D.O NAVARRA

Rosado Navarro Homenaje

12,20 €

D.O. RIOJA

Cordovín Alai

11,00 €

D.O. EMILIA ITALIA

Lambrusco Famiglia Caldirola

11,60 €

D.O BIZKAIKO TXAKOLINA

Gorrondona

14,00 €

Doniene especial barrica

18,95 €

D.O. GETARIAKO TXAKOLINA

Txomin Etxaniz

17,00 €

Cavas y champagne

CHAMPAGNE

Grandin brut méthode traditionnelle

19,00 €

CAVAS

Parés Baltá brut

16,00 €

Parés Baltá brut nature

18,00 €

Our desserts

Cheese cake

5,60 €

Chocolate cake

5,60 €

Coulant of hot chocolate

5,00 €

Flan

4,80 €

Goxua

5,00 €

Cava lemon sorbet

4,00 €

Coffee, whisky and vanilla ice-cream

7,50 €

Orange Liquor, natural orange juice and vanilla ice-cream

7,50 €