

Primer Plato / First Course

Ensaladilla rusa con rincón de lechugas frescas


Boiled potato and vegetables salad with tuna, mayonnaise and fresh lettuce

Crema de verduras de la casa con picatostes

Fresh vegetables soup with bread croutons

Pasta a la boloñesa casera de ternera con tomate y queso

Pasta with homemade beef bolognese sauce and cheese

 Nachos gratinados con guacamole y salsa de queso cheddar

Traditional mexican Nachos with guacamole and cheddar cheese

Segundo Plato / Second Course

Codillo de cerdo asado al Pedro Ximenez con puré de patata


Roasted pork knuckle with potato purée

Perca en salsa Bermeana con mejillones

Fish with traditional seafood and mussels sauce

Sarteneko de huevos con patatas y txistorra

Fried eggs with french fries and pork chorizo

 Volován casero relleno de verduras de temporada

Vegetables homemade puff-pastry

Postres / Desserts

Cuajada casera con azúcar o miel

Homemade milk curd with sugar or honey

Flan casero al caramelo

Homemade creme caramel

Tarta helada al whiskey

Frozen whiskey cake

Fruta del día Mandarinas

Fresh Fruit Tangerines



Precio / Price

12,50 €

 Vegetariano / Vegetarian

Completa tu menú: /Complete your menu:

Refresco, Caña, Copa de Crianza (+1€) / Refreshment, draft beer, glass of aged wine (+ 1 €)

Botella de Crianza (+6€) / Aged wine bottle (+ 6 €)