


Primer Plato / First Course

Ensalada de melón con jamón ibérico y picadillo de tomate
Fresh melon and iberian ham salad and fresh tomato vinaigrette

Hojaldre casero relleno de brandada de bacalao con pil-pil
Baked stuffed puff-pastry with cod fish and smashed potatoes

Brócoli al vapor con su pudding de verduras y refrito clásico
Stewed broccoli with vegetables pudding


 Tallarines al pesto verde Genovés
Tagliatelle with green pesto sauce

Segundo Plato / Second Course

Taco de lomo en salsa demiglás con puré de patata
Stewed pork fillet with potatoe purée and traditional sauce

Lubineta fresca a la plancha con panaderas e hilo de tinta de txipis
Grilled fresh Sea Bass with garnish

Pechuga de pollo rebozada con patatas y alioli
Breaded chicken breast with aioli and french fries

 Patata rellena de hongos asada al horno
Baked stuffed potato with wild mushrooms

Postres / Desserts

Cuajada casera con azúcar o miel
Homemade milk curd with sugar or honey

Pastel de arroz
Traditional basque vanilla pie

Brazo gitano de chocolate
Chocolate sponge cake

Fruta del día
Fruit of the day



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 €)