


Primer Plato / First Course

Ensalada de tomate con queso frito
Fresh sliced tomato salad with fried cheese

Endivias rellenas de pincho Donostiarra y salsa cocktail y lechugas variadas
Endives stuffed with Seafood and cocktail sauce and assorted lettuces

Crepes rellenos de carne, verduras y champiñones
Crepes filled with meat, vegetables and mushrooms


 Crema de calabaza con queso de cabra crujiente
Pumpkin cream with crunchy goat cheese

Segundo Plato / Second Course

Rodaballo de ración con ensalada y limón
Turbot with salad and lemon

Cordon blue de la casa con guarnición
Cordon blue of the house with garnish

Filete de ternera a la plancha con patatas y pimientos
Grilled beef steak with potatoes and peppers

 Tortilla de patatas y verduras de temporada con ensalada
Potatoes and vegetables spanish omelette with salad

Postres / Desserts

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

Tarta casera de chocolate blanco
Chocolate cake

Copa de mousse de frambuesa
Raspberry mousse cup

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 €)