

INFORMATION ABOUT ALLERGENS IN OUR MENU

 Gluten	 Eggs	 Fish	 Crustaceans	 Mollusks	 Soy	 Milk
 Peanuts	 Nuts	 Celery	 Sesame	 Lupins	 Sulphites y SO ₂	 Mustard

* Some of our dishes can be made without the ingredient that causes intolerance or allergy. Consult with your waiter.

STARTERS

- Creamy fritter stuffed with “carcamusas”  
- Crispy chicken croquette       
- Crunchy squid sandwich      
- Dried tuna with almonds and coconut sauce and shrimps tortilla    
- Sauteed artichokes with ham, potatoes cream and boiled egg  
- Barbecued lettuces hearts, Idiazabal cheese and beef jerky    
- Cuttlefish noodles seafood soup and red mullet  
- “Pastrami” of iberian pork with crispy rice and dried tomatoes vinaigrette   
- Truffled “ñoguis” with ham cream and sauteed mushrooms  
- Surf and turf fideuá   
- Grilled scallops, Bourbon and butter, and red pesto     
- Crunchy foie with fennel cream and stewed mushrooms     
- Grilled octopus with mashed potatoes   

FISH

- Gratinated salmon with mustard and citrus      
- Glazed baby squids with roasted onion sauce and pickled mussels    
- Grilled black bass with peanuts sauce    
- Snapper with false salt of herbs and anchovies sauce   
- Cod “a bras” In our own version   
- Red tuna with miso and marinated apple       

MEATS

- Duck to de royal and mango chutney   
- Iberian chop with plums and tamarind sauce 
- Confited lamb stuffed with its sweetbreads 
- Veal sirloin with duck pate and wine sauce 
- Partridge at Toledo style 
- Grilled beef entrecote with rock
- Barbecued T-Bone (2 people)

DESSERTS

- Lollypop sorbet 
- Fruit salad in different textures   
- Cheese coulant and quince ice cream  
- Lingot chocolate, strawberries and hazelnut praline    
- Coconut mousse stuffed with almonds    
- Caramelized brioche with baileys ice cream   

TASTING MENU

- Crispy chicken croquette
- Barbecued lettuce hearts, Idiazabal cheese and beef jerky
- Truffled “ñoquis” with ham cream and sauteed mushrooms
- Glazed baby squids with roasted onion sauce and pickled mussels
- Duck to de royal and mango chutney
- Lollypop sorbet
- Caramelized brioche with baileys ice cream

Full table tasting menu per person