

MENU

STARTERS

100% Acorn-fed Iberian ham from Guijuelo and tomato bread (6) (6)	29 €
Board of 100% acorn-fed Iberian products from Guijuelo (ham, chorizo, salchichón and our seasonal cheese)	24 €
Cecina from León with Parmesan cheese, pine nuts, and EVOO (Extra Virgin Olive Oil)	15 €
Duck micuit with Macallan and assorted preserves (23 €
Yurrita Anchovies from the Cantabrian Sea	23 €
Mendavia asparagus with two sauces	15 €
Foie gras escalope with reineta compote, caramelized onions and sweet wine caramel () () () ()	7.5 €
Grilled octopus with aioli and pistachios (2 pax)	30 €



27 € Scrambled eggs with boletus edulis and Iberian ham 21 € shavings Scrambled cod with wood-roasted red peppers 19.5 € Warm tempura prawn salad with a slightly spicy yogurt 19 € dressing Tuna belly salad with wood-roasted onions and peppers 22 €



FISH

Grilled seabass with baked potato	S/M
Grilled turbot with baked potato	S/M
Grilled monkfish with baked potato	S/M
Cod (grilled or Basque style) Ø ♥ ♥ ♥	23 €
Grilled fish suggestions from the house (sea bream, kingfish, sole, scorpion fish, etc.). On request.	S/M



MEATS

Grilled beef entrecôte with its garnish	27 €
Charcoal-grilled sirloin of cattle with a fresh foie medallion and Port wine sauce	29 €
Grilled beef txuleton with garnish (price per kilo)	54 €
Grilled Premium T-bone steak from older cattle with its	74 €



DESSERTS

Chocolate brownie and homemade ice cream © © © ©	8€
New York Cheesecake and artisan ice cream (b) (1) (1)	8€
Gloria's butter puff pastry with homemade ice cream (b) (1) (1)	8€
Brioche torrija and homemade ice cream	8€
Alfaro Russian cake tart with homemade ice cream	8€
Selection of ice creams © © ®	7 €
Selection of sorbets to choose from (**) (**)	7 €

Bread and service included. Prices include VAT. Ask us for information about allergens or other food intolerances.