



Para picar

| Snacks                                                                                                                                            | Pintxo | 1/2     | Ración  |
|---------------------------------------------------------------------------------------------------------------------------------------------------|--------|---------|---------|
| Pintxo de tortilla de patata, cebolla y pimiento verde<br><i>Potato omelette pintxo with onion and green pepper</i>                               | 3,00 € |         |         |
| Mini bocadillo de paleta ibérica<br><i>Mini sandwich of Iberian shoulder ham</i>                                                                  | 3,90 € |         |         |
| Mini bocadillo de paleta ibérica y pimiento verde<br><i>Mini sandwich of Iberian shoulder ham and green pepper</i>                                | 3,90 € |         |         |
| Mini bocadillo de bonito, anchoa del Cantábrico y guindilla de Ibarra<br><i>Mini sandwich of tuna, Cantabrian anchovy and Ibarra chili pepper</i> | 3,90 € |         |         |
| Mini bocadillo de anchoa del Cantábrico, huevo y pimiento verde<br><i>Mini sandwich of Cantabrian anchovy, egg and green pepper</i>               | 3,90 € |         |         |
| Aceitunas aliñadas<br><i>Marinated olives</i>                                                                                                     | 3,60 € |         |         |
| Gilda<br><i>Gilda skewer (anchovy, olive &amp; pickled chili)</i>                                                                                 | 3,00 € |         |         |
| Croquetas de jamón ibérico<br><i>Iberian ham croquettes</i>                                                                                       | 3,00 € | 6,00 €  | 12,00 € |
| Ensaladilla de bonito de nuestra costa<br><i>Coastal tuna potato salad</i>                                                                        |        | 9,00 €  | 15,00 € |
| Huevo a 65°C con puré de patata trufado y migas de ibérico<br><i>65°C egg with truffled mashed potato and Iberian crumbs</i>                      | 5,00 € |         |         |
| Jamón “Carrasco” ibérico 100% bellota<br><i>100% acorn-fed “Carrasco” Iberian ham</i>                                                             |        | 18,00 € | 29,00 € |
| Pan cristal con tomate y aceite arbequina “Artajo”<br><i>Crystal bread with tomato and “Artajo” arbequina olive oil</i>                           |        |         | 9,00 €  |
| Txistorra natural de Navarra<br><i>Fresh Navarrese txistorra sausage</i>                                                                          |        | 8,00 €  | 12,00 € |
| Ravioli de setas y hongos, crema de queso Iraty y jugo demi-glace<br><i>Mushroom ravioli with Iraty cheese cream and demi-glace jus</i>           | 7,00 € | 13,00 € | 24,00 € |

Entrantes

| Starters                                                                                                                                                                                                        |  | 1/2     | Ración  |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|---------|---------|
| Croquetas de jamón ibérico (4 uds. / 8 uds.) (6, 8, 14)<br><i>Iberian ham croquettes</i>                                                                                                                        |  | 6,00 €  | 12,00 € |
| Jamón “Carrasco” ibérico de bellota 100%<br><i>100% acorn-fed Iberian ham “Carrasco”</i>                                                                                                                        |  | 18,00 € | 29,00 € |
| Pan cristal con tomate y aceite arbequina (5, 6, 8, 11)<br><i>Crunchy bread with tomato and arbequina oil</i>                                                                                                   |  |         | 9,00 €  |
| Txistorra natural de Navarra<br><i>Natural Navarra txistorra</i>                                                                                                                                                |  | 8,00 €  | 12,00 € |
| Ensaladilla de bonito de nuestra costa (6, 7, 10, 14)<br><i>Bonito salad from our coast</i>                                                                                                                     |  | 9,00 €  | 15,00 € |
| Tartar de salmón marinado con remolacha, yogur-mostaza y crumble nori (2, 5, 6, 7, 8, 9, 10, 11, 13)<br><i>Marinated salmon tartare with beetroot, yogurt-mustard and nori crumble</i>                          |  | 13,00 € | 24,00 € |
| Ravioli de setas y hongos con salsa de queso Iraty y jugo demi-glace (6, 7, 8)<br><i>Mushroom ravioli with Iraty cheese sauce and demi-glace jus</i>                                                            |  | 13,00 € | 24,00 € |
| Vieiras asadas, crema de calabaza-noisette-naranja y confitura de cebolleta con panceta curada (6, 7, 8, 13, 14)<br><i>Roasted scallops, pumpkin-noisette-orange cream, and shallot jam with cured pancetta</i> |  |         | 26,00 € |
| Vainas salteadas con huevo a baja temperatura, parmentier trufado y crema de foie gras (7, 8, 14)<br><i>Sautéed beans with slow-cooked egg, truffled parmentier, and foie gras cream</i>                        |  |         | 24,00 € |



Principales  
Main courses

|                                                                                                                                                                                                                  |         |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| Bacalao asado, txangurro donostiarra y crema de hinojo fresco (4, 7, 8, 10)<br><i>Roasted cod with San Sebastián-style spider crab and fresh fennel cream</i>                                                    | 25,00 € |
| Rape asado con velouté de limón-sésamo, mayonesa de ajo negro y praliné marino (5, 7, 8, 9, 10, 11, 13, 14)<br><i>Roasted monkfish with lemon-sesame velouté, black garlic mayonnaise, and marine praliné</i>    | 25,00 € |
| Secreto “Basatxerri” asado y lacado al jengibre, apionabo y polenta “Arto Gorria” (6, 7, 8, 9, 12, 13, 14)<br><i>Roasted ‘Basatxerri’ secreto, ginger-glazed, served with celeriac and ‘Arto Gorria’ polenta</i> | 25,00 € |
| Cordero asado y deshuesado, puré de patata y emulsión de hierbas frescas (7, 8, 14)<br><i>Deboned roasted lamb with potato purée and fresh herb emulsion</i>                                                     | 27,00 € |

Postres  
Desserts

|                                                                                                                                                                                                                  |         |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| Quesos vascos artesanos seleccionados (8)<br><i>Selection of artisan cheeses from the Basque Country</i>                                                                                                         | 15,00 € |
| Ganache de chocolate con toffee salado, avellanas caramelizadas, vainilla y su helado cremoso (5, 7, 8, 14)<br><i>Chocolate ganache with salted toffee, caramelized hazelnuts, vanilla, and creamy ice cream</i> | 8,00 €  |
| Torrija de pan brioche caramelizada, helado de leche y confitura de melocotón (2, 5, 6, 8, 11, 14)<br><i>Caramelised brioche French toast, milk ice cream and peach jam</i>                                      | 8,00 €  |
| Bizcocho de almendra, lemon curd, yogur y helado de vainilla (5, 6, 8, 14)<br><i>Almond sponge cake with lemon curd, yogurt, and vanilla ice cream</i>                                                           | 8,00 €  |
| Cremoso de queso fresco, sablé de mantequilla tostada y sorbete de frutas exóticas (5, 6, 8, 14)<br><i>Fresh cheese cream with toasted butter sablé and exotic fruit sorbet</i>                                  | 8,00 €  |

|                                        |        |
|----------------------------------------|--------|
| Servicio de pan / <i>Bread service</i> | 1,50 € |
|----------------------------------------|--------|

Horario carta restaurante: de 12:30-15:15h y de 20:00-22:15h / *Serving hours: 12:30 pm - 3:15 pm & 8:00 pm - 10:15 pm*  
Los precios de la terraza tendrán un incremento de un 10%, IVA incluido. / *Terrace prices will have a 10% increase, VAT included.*

Cerveza  
Beer

|                                               |        |
|-----------------------------------------------|--------|
| Águila sin filtrar                            | 3,60 € |
| Doble Águila sin filtrar                      | 6,20 € |
| Águila Dorada                                 | 3,10 € |
| Doble Águila Dorada                           | 5,70 € |
| Amstel Radler                                 | 3,60 € |
| 18/70                                         | 3,10 € |
| Ámstel Oro                                    | 3,10 € |
| Ámstel Oro 0.0                                | 3,10 € |
| Cruzcampo Oro sin gluten / <i>gluten free</i> | 3,60 € |

Refrescos  
Sodas

|                                       |        |
|---------------------------------------|--------|
| Coca-Cola                             | 3,00 € |
| Coke                                  |        |
| Original / Zero                       |        |
| Sprite                                | 3,00 € |
| Nestea                                | 3,00 € |
| Aquarius                              | 3,00 € |
| Lanjarón con gas                      | 2,50 € |
| <i>Lanjarón (Sparkling water)</i>     |        |
| Lanjarón sin gas                      | 2,50 € |
| <i>Lanjarón (Still mineral water)</i> |        |

Bebidas energéticas  
Energetic drinks

|         |        |
|---------|--------|
| Redbull | 4,00 € |
|---------|--------|

Café y bebidas calientes  
Coffee & hot drinks

|                              |        |
|------------------------------|--------|
| Cortado / Espresso machiatto | 2,10 € |
| Latte                        | 2,20 € |
| Espresso                     | 2,00 € |
| Cappuccino                   | 2,80 € |
| Espresso doble               | 3,10 € |
| <i>Double espresso</i>       |        |
| Selección de té              | 2,30 € |
| <i>Tea selection</i>         |        |
| ColaCao                      | 2,60 € |

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## **Gin**

### **Gin**

|                 |         |
|-----------------|---------|
| Beefeater       | 12,50 € |
| Larios 12       | 12,50 € |
| Larios Rosé     | 12,50 € |
| Seagrams        | 12,50 € |
| Bombay Sapphire | 14,50 € |
| Bombay Bramble  | 14,50 € |
| Malfy           | 14,50 € |
| Sipsmith        | 16,00 € |
| Roku            | 16,00 € |
| Monkey 47       | 19,00 € |

## **Vodka**

### **Vodka**

|            |         |
|------------|---------|
| Absolut    | 12,50 € |
| Ciroc      | 21,00 € |
| Grey Goose | 22,50 € |
| Belvedere  | 23,00 € |

## **Ron**

### **Ron**

|                              |         |
|------------------------------|---------|
| Barceló                      | 12,50 € |
| Brugal Extraviejo            | 12,50 € |
| Santa Teresa Gran Reserva    | 12,50 € |
| Bacardi Premium Black        | 12,50 € |
| Bacardi Superior             | 13,00 € |
| Havana 7                     | 15,50 € |
| Bacardi Reserva 8            | 16,00 € |
| Brugal 1888                  | 19,00 € |
| Havana Selección de Maestros | 23,00 € |
| Santa Teresa 1796            | 23,00 € |

## **Whisky americano**

### **American whisky**

|                |         |
|----------------|---------|
| Jim Beam White | 12,50 € |
| Jack Daniel's  | 15,50 € |
| Maker's Mark   | 15,50 € |

## **Whisky español**

### **Spanish whisky**

|       |         |
|-------|---------|
| DYC 8 | 12,50 € |
|-------|---------|

## **Whisky escocés**

### **Scotch whisky**

|                      |         |
|----------------------|---------|
| J Walker Red Label   | 12,50 € |
| Ballantine's 10      | 14,50 € |
| Dewar's 12           | 16,50 € |
| The Glenlivet 12     | 17,50 € |
| J Walker Black Label | 19,00 € |
| Dewar's 15           | 21,00 € |
| Chivas 18            | 29,00 € |
| Macallan 12          | 29,00 € |
| Macallan 15          | 50,00 € |

## **Whisky japonés**

### **Japanese whisky**

|        |         |
|--------|---------|
| Hibiki | 43,50 € |
|--------|---------|

## **Tequila**

### **Tequila**

|                        |         |
|------------------------|---------|
| José Cuervo            | 12,50 € |
| Olmecca Altos Blanco   | 16,60 € |
| Olmecca Altos Reposado | 16,00 € |

## **Brandy & Cognac**

### **Brandy & Cognac**

|                  |         |
|------------------|---------|
| Carlos I         | 16,00 € |
| Courvoiser VS    | 19,00 € |
| Remy Martin VSOP | 21,00 € |

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