



## LET'S GO OUT FOR PINTXOS

Grilled Foie Gras with Balsamic Vinegar of Modena Reduction	3 <sup>'55</sup>
Porcini and Mushroom Risotto	2 <sup>'95</sup>
Octopus and Prawn Skewer with Aioli	3 <sup>'25</sup>
Iberian Pork Cheek on Parmentier Potatoes and Idiazabal Wafer	3 <sup>'60</sup>
Mussel and Prawn Croquettes on Sauce Américaine	2 <sup>'60</sup>

## COLD PINTXOS

Hand-cut Iberian Ham	25 <sup>'00</sup>
Country-style Tomato Salad with Tuna and Pickled Zalla Red Onion	(11 <sup>'00</sup> ) 17 <sup>'60</sup>
Homemade Anchovies (10 fillets) with Extra Virgin Olive Oil	18 <sup>'25</sup>
Crunchy Prawns with Green Sauce Salad	9 <sup>'00</sup>
Iberian Shoulder Ham Salad with Grilled Foie	12 <sup>'00</sup>
Crispy Chicken Caesar Salad	9 <sup>'00</sup>
Cod Tiradito over Natural Tomatoes, Piparrak Aioli	15 <sup>'00</sup>

## HOT PINTXOS

"Caribbean Queen" Prawns (dozen)	(8 <sup>'50</sup> ) 15 <sup>'00</sup>
Baked Spider Crab	19 <sup>'80</sup>
Grilled Mushrooms with Truffled Potato Cream and Egg Yolk	17 <sup>'60</sup>
Grilled Octopus with Aioli and Balsamic Vinegar of Modena Reduction	(11 <sup>'00</sup> ) 19 <sup>'80</sup>
Mushroom Risotto with Idiazabal Shavings	(9 <sup>'00</sup> ) 15 <sup>'40</sup>
Traditional-style Sweetbreads (Fried with Garlic and Breadcrumbs)	(9 <sup>'00</sup> ) 15 <sup>'90</sup>
Grandma's Ham Croquettes	(6 <sup>'00</sup> ) 11 <sup>'00</sup>
Deep Fried Baby Squid Rings	(5 <sup>'00</sup> ) 8 <sup>'00</sup>
Cod cooked with Oil, Garlic and Peppers with Prawns on Parmentier and Truffled Egg	14 <sup>'00</sup>
Trespaderne Black Pudding on Roasted Peppers	(6 <sup>'00</sup> ) 10 <sup>'00</sup>
Large Mussels in Secret Sauce	(7 <sup>'00</sup> ) 12 <sup>'00</sup>

(#) Half portion prices shown in parentheses



## SEAFOOD

Hake au Gratin with Spider Crab on a Bed of Stewed Mushrooms	25 <sup>'30</sup>
Hake a la Romana Canapés on Baby Squid Sauce	(11 <sup>'00</sup> ) 22 <sup>'00</sup>
Biscayan or Pil-pil Style Cod	(11 <sup>'00</sup> ) 22 <sup>'00</sup>
Braised Cod on Cream of Cauliflower and Roasted Peppers	(11 <sup>'00</sup> ) 22 <sup>'00</sup>
Begihaundi (Squid) in its Ink with Vegetable Risotto	22 <sup>'00</sup>
Bluefin Tuna with Onion Purée and Tomato Compote	18 <sup>'00</sup>

## MEAT

Beef Chop with Garnish	40 <sup>'70</sup> /Kg
Sirloin of Beef with Foie Gras, Mushrooms and Straw Potatoes	25 <sup>'85</sup>
Grilled Sirloin of Beef with Chips	(12 <sup>'00</sup> ) 22 <sup>'00</sup>
Spit-Roasted Sirloin of Beef with Vegetables and Bacon and Potato Cake	23 <sup>'10</sup>
Boneless Oxtail with Mushrooms and Foie Gras	18 <sup>'70</sup>
Biscayan-style Tripe and Snout	18 <sup>'70</sup>
Grilled Entrecôte (300 g)	18 <sup>'00</sup>

## HOMEMADE SWEETS

Goxua (layers of whipped cream, sponge cake and caramelised custard) with Guérande Salted Caramel Ice Cream	7 <sup>'15</sup>
Apple Pie and Baked Apple Ice Cream	7 <sup>'15</sup>
Flowerpot Tiramisu	7 <sup>'15</sup>
Puff Pastry Tubes with Custard and Chocolate Truffles	7 <sup>'15</sup>
Homemade Cheesecake Cup	7 <sup>'15</sup>
Idiazabal Cheese Ice Cream on Cream of Quince and Walnuts	7 <sup>'15</sup>
Mandarin sorbet	7 <sup>'15</sup>
 Bread	 1 <sup>'20</sup>

PRICES INCLUDE VAT