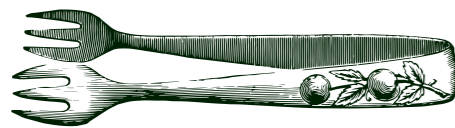


COLD DISHES

GILDA	2.80 €
With anchovy from Santoña or boquerón (pickled anchovy)	
GILDA EL MARINO	6.80 €
On a hand-cut steak tartar toast topped with the gilda	
MATRIMONIO	HALF PORTION 7 € FULL PORTION 14 €
Anchovy and boquerón (pickled anchovy) in extra virgin olive oil	
OUR SANTOÑA ANCHOVIES 00	22 €
Top-grade, served with crispy crystal bread	
SANTOÑA ANCHOVIES	18 €
Served with butter (a delight)	
IBERICO HAM	HALF PORTION 12 € FULL PORTION 24 €
Hand-cut	
OLIVIER SALAD	11.50 €
With a light tuna mayonnaise and confit red peppers	
RED TUNA TARTARE	HALF PORTION 12 € FULL PORTION 22 €
With avocado cream and mango coulis	
SIRLOIN STEAK TARTARE	21 €
Hand-cut served with traditional seasoning	
Add an extra portion of French fries for 2.50 €	



TOMATOES

SIMPLE	11.50 €
Pink, Oxheart, Blue, or Cherry tomatoes with Basque chili peppers and Kalamata olives	
WITH ANCHOVIES	13 €
From Santoña, served with extra virgin olive oil	
WITH BONITO TUNA BELLY	13.50 €
Spring onions, Basque chili peppers, soy sprouts and Kalamata olives	
WITH BURRATA	14.50 €
Red and green pesto	



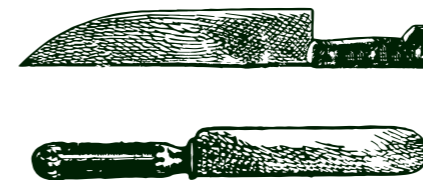
HOT DISHES TO SHARE

RABOWICH	5.50 €
Mini sandwich of oxtail with cheese cream and apricot jam in its own juice	
MEAT BOMB	3.80 €
Accompanied by a spicy brava sauce	
DUCK BAO BUN	5.50 €
With crispy onions and yogurt-mint sauce	
SQUID BAO BUN	5.50 €
In its ink with calamari and lime-wasabi mayo	
TORREZNOS	12.50 €
Crispy fried pork cracklings from Soria	
BURGOS BLOOD SAUSAGE	12.50 €
With caramelized onions, red peppers, and Padrón peppers	
TXISTORRA FROM NAVARRA	12.50 €
With Txakoli and fried free-range egg	
FRIED SQUID	12.50 €
Served with lime-wasabi mayo	
ASSORTED CROQUETTES	10 €
Squid in its ink Porcini mushrooms and truffle Iberico ham Basque T-bone steak Cod	
OUR ARTICHOKEs	12 €
Confit served with ham and Porto wine sauce	
DUCK CANELLONI	18 €
With caramelized onions and a light foie and truffle sauce	
SEAFOOD CANELLONI	18.50 €
With crustacean sauce and smoked prawns	
TRUFFLE RAVIOLIS	18 €
With Idiazabal cheese and tartufo cream	

OUR MEATS ON THE JOSPER GRILL

Our meats are served with fries and red peppers.

IBERICO PORK SECRETO	21 €
Confit in lard	
OLD COW RIB-EYE STEAK 300g	28 €
BASQUE TXULETA 500g	42 €
Txogitxu	
BASQUE T-BONE STEAK	70 €/Kg
HIGH RIB STEAK	45 €
VEAL SIRLOIN	28 €
LAMB CHOPS	21 €
Fried with garlic	
VEAL SWEETBREADS	24 €
With celeriac puree	
BURGER EL VASCO	18 €
200g of beef, tomato, cheddar cheese, fried egg, bacon, and its sauces	
VEAL CHEEKS	23 €
In its own juice with creamy truffle mashed potatoes	

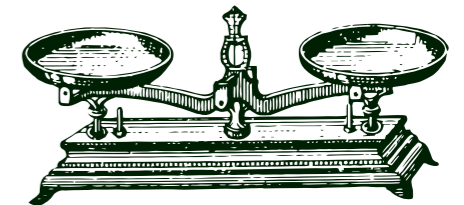


FISH DISHES

Ask about our daily catch. Market price.

JOSPER-GRILLED OCTOPUS	21 €
Served with sliced potatoes and La Vera paprika	
GRILLED SEA BASS	22 €
Served with garlic sauce and baked potatoes	
COD IN BASQUE PIL-PIL SAUCE	22 €
COD BITES	19.50 €
In batter served with red peppers and sliced potatoes	
JOSPER-GRILLED TURBOT	26 €
Served with garlic sauce and baked potatoes	

AHÍ VA EL VASCO



DESSERTS

Please ask about our daily dessert suggestion.

GOXUA MALLORQUÍN	7 €
Ensaïmada with custard, whipped cream and caramelized sugar	
PANTXINETA	7.50 €
Puff pastry filled with almond cream and vanilla ice cream	
BASQUE CHEESECAKE	7.50 €
Served with honey and walnuts	
CHOCOLATE COULANT	6.50 €
Served warm with oven-baked vanilla ice cream	
LOTUS CAKE	7.50 €
FINE APPLE TART	8.50 €
Made to order, served with vanilla ice cream	

KID'S MENU	12.50 €
Includes drink and dessert	