

LA VASCA



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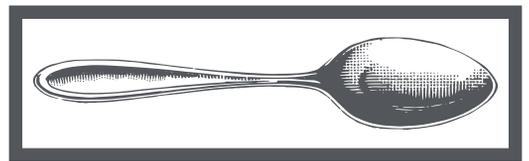
Carrer de Bonaire, 19
07012 Palma



[grupolavasca.com](#)



LA VASCA



THE PANTRY

Our Gildas

SANTOÑA ANCHOVIES	2,80
BOQUERÓN (PICKLED ANCHOVY)	2,80
LA MANCHA CHEESE AND ANCHOVIES	3,00

OUR SANTOÑA ANCHOVIES 00	22,00
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Served with crispy crystal bread

HAND-PEELED ANCHOVIES	16,00
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Served with butter

MARINATED BOQUERÓN (PICKLED ANCHOVY)	
HALF PORTION	6,00
FULL PORTION	12,00

With red onion, pomegranate and Basque chili peppers

ACORN-FED HAM	
HALF PORTION	12,00
FULL PORTION	24,00

Hand-cut

NORTHERN CHEESE BOARD	16,00
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Each month we change our cheeses to offer more varieties

OUR CRYSTAL BREAD LOAF	4,5
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With ramallet tomatoes and extra virgin olive oil

CROQUETTE TIME

SQUID IN ITS INK	1,80
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BASQUE T-BONE STEAK	1,80
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PORCINI MUSHROOMS AND TRUFFLE	1,80
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IBERICO HAM	2,20
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CABRALES CHEESE AND RAISINS	2,20
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ROAST CHICKEN WITH ALIOLI	2,00
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ASSORTMENT OF CROQUETTES	
(6 PIECES)	11,00

THE TOP CROQUETTE	3,40
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Porcini mushrooms and truffle with foie gras

THE EGG CHAPTER

La Vasca's broken eggs

FRIED EGGS WITH FRENCH FRIES	13,00
WITH TXISTORRA FROM NAVARRA	13,50

In its own juice

Our lazy omelets

JUST POTATO WITH ONION	12,00
WITH MUSHROOMS AND GRATED	
IDIAZABAL CHEESE	13,00
WITH FAST-CURE SAUSAGE IN	
ITS JUICES	13,00
TRUFFLED	13,00

SALADS AND TARTARES

Russian olivier Salad | Choose how you want it

CLASSIC:	
HALF PORTION	4,5
FULL PORTION	9,00

WITH SLICED TUNA BELLY	10,50
WITH SANTOÑA ANCHOVIES	11,00
WITH CRISPY FRIED SORIA TORREZNOS	12,00

Our pink tomato

WITH TUNA BELLY, SPRING ONIONS,	
AND BASQUE CHILI PEPPERS	12,50
WITH BURRATA, RED PESTO	
AND ASSORTED TOMATOES	13,50

RED TUNA TARTARE	
HALF PORTION	12,00
FULL PORTION	24,00

With avocado cream and mango coulis (served with crispy crystal bread)

OUR STEAK TARTARE	22,00
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With quail eggs served with french fries

EXTRA OF FRENCH FRIES	3,50
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BEEF TENDERLOIN TATAKI	22,00
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With confit artichoke and cane honey vinaigrette

PINTXOS AND SHARING PLATES

Pintxos (per unit)

OCTOPUS TOAST WITH AIOLI AND	
PAPRIKA FROM LA VERA	3,50

RABOWICH (OUR TOP)	5,00
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Mini oxtail sandwich with cheese cream and apricot jam in its own sauce

MEAT BOMB	3,50
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With spicy brava sauce and green Dijon mustard

FOIE GRAS TOAST	5,50
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With Pedro Ximénez reduction

CONFIT ARTICHOKE FLOWER	5,00
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With truffle oil and Idiazabal cheese

PORK TACO	5,00
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Corn tortilla with slow-cooked pork knuckle, served with a bold smoky spicy sauce, Basque chili peppers and corn

BLACK PUDDING PINTXO	3,80
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With red pepper, caramelized onion and quail egg

MINI BURGER LA VASCA	4,50
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100% veal with cheddar cheese, pickle, quail egg, fried onion and its sauces

MINI BURGER WITH FOIE GRAS	5,00
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100% veal with caramelized onion, grilled foie gras and Port sauce with brie cheese

RATIONS TO SHARE

CRISPY FRIED PORK CRACKLINGS	
FROM SORIA	12,50

ALI-BRAVAS POTATOES	8,50
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With a mild alioli sauce and spicy brava sauce

DUCK CANELLONI	14,00
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With truffled béchamel sauce, foie gras and tomato jam

SMALL CASSEROLE OF	
TXISTORRA FROM NAVARRA	8,00

In its own juices with quail egg

LA VASCA HOT DOG	10,50
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Brioche bread, avocado cream, aioli, crispy fried onion, and cheese sausage wrapped in bacon (top).

MEATS

(All our meats are perfect for sharing and come with French fries and Padrón peppers)

OLD COW RIB-EYE STEAK (250 G)	24,00
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TXOGITXU'S BASQUE T-BONE	
STEAK (550 G)	42,00

VEAL SIRLOIN	
<i>(can be sliced)</i>	
WITH TRUFFLED MASHED	
POTATOES	24,00
WITH FOIE GRAS AND A PORT	
WINE SAUCE	26,00

THE BURGER OF LA VASCA	18,00
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100% veal with double cheddar, romaine lettuce, pink tomato, crispy bacon, fried onion, and our Mayo K

VEAL CHEEKS	22,00
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In its own juices with truffle mashed potatoes

IBERICO PORK SECRETO CONFIT	
IN LARD	23,00

FISH DISHES

(All our fish dishes are served with low temperature confit sliced potatoes)

Our Cod

GRILLED WITH PARSLEY	21,00
AU GRATIN WITH HONEY ALIOLI	
AND GRILLED AUBERGINE	21,00

DEEP FRIED BATTERED COD BITES	19,50
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Battered with red peppers

DEEP FRIED BATTERED HAKE	22,00
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GRILLED OCTOPUS	24,00
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With paprika from La Vera

BLUEFIN TUNA T-BONE STEAK	24,00
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With sautéed vegetables

DESSERTS

GOXUA (A CLASSIC FROM VITORIA)	6,00
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Drunken sponge cake, custard, whipped cream and burnt sugar

PANTXINETA	7,50
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Puff pastry filled with cream, with almond base and vanilla ice cream

BASQUE CHEESECAKE	7,50
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With honey and walnuts

CHOCOLATE COULANT	6,50
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With vanilla ice cream and tuiles

FINE APPLE TART (15 MIN)	7,50
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With vanilla ice cream and baked apple

OUR TORRIJA	7,50
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With citrus ice cream

CHOCOLATE FRITTERS	7,00
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4 units