

THE PERFECT START

Our TOP Gilda 7,00
With hand-cut veal steak tartar and Santoña anchovies.

Olivier Salad 12,50
With thin slices of tuna belly.

Santoña anchovies 00 22,00
Served with crispy crystal bread. With butter (+4€).

Acorn-fed ham 24,00
Ibérico ham with crystal bread, ramallet tomatoes and EVOO.

Cheese board 18,00
Served with quince and grapes. A true taste of the North.

Bonito tuna belly 16,00
Homemade.
Served with trampó salad.

Seasonal tomatoes 16,50
With smoked burrata, red pesto and roasted peaches.

Steak tartar 26,00
On a crispy potato with cured egg cream base.

Red tuna 26,00
With pico de gallo and thinly sliced avocado, served with soy and ponzu sauce.

BREAD PORTION 4,50
Crystal bread with ramallet tomatoes and EVOO.

SHARING IS CARING

Cheese fritters 18,00
Idiazabal cheese with tomato jam and Santoña anchovies.

Artichoke duo 14,00
With oxtail stewed with cod brandade.

Chorizo croquette TOP 5,00
With a fried quail egg.

Shrimp croquette 5,50
With its tartar.

Txistorra from Navarra 12,50
Served in its own juice grilled and accompanied by Padrón peppers.

TOP FAVORITES Grupo la Vasca

Rabowich 6,00
Mini oxtail sandwich with cream cheese and apricot jam in its own juice.

Sirloin steak mini sandwich 6,50
Grilled beef.

Variegated scallop 22,00
Gratinated with Parmesan cream, garlic, and parsley.

Patatas Bravas 14,00
Accompanied by torreznos.

RICE FOR TWO TASTES BETTER

Mellow rice 24,00
With octopus and shrimps.

Secreto Rice 25,00
With Iberian pork Secreto and confit artichoke.

FISH DISHES

Grilled octopus 26,00
With smashed potatoes, crispy onion, and smoked mayo.

Grilled sea bass 26,00
With garlic confit, served over sliced potatoes and caramelized onion.

Cod in basque pil-pil sauce 25,00

Cod bites 24,00
In batter served with slow-cooked red peppers.

Fish of the day P.S.M.
With refried garlic, sliced potato and green salad.

MEATS

Veal sirloin 28,00
With a mushroom, truffle and parmentier sauce with Idiazabal cheese.

Entrecôte tataki 26,00
Aged beef with French fries and Padrón peppers.

Basque txuleta 46,00
500 Gr. T-bone.

The Burger 20,00
100% beef with smoked cheddar cheese, crispy bacon, Port wine caramelized onion and house sauces.

Pork cheek cannelloni 18,00
With coconut bechamel and its own juice demi-glace.

THE BOSS'S PIZZAS

Mortadella Pizza 22,00
Thin Italian mortadella with pesto and pistachios.

Margherita 16,00
With tomato and mozzarella.

Txistorra Pizza 20,00
With fried egg and its own juices.

DESSERTS

Cheesecake 7,50
Homemade Basque recipe with honey and walnuts.

Nutella cream 7,50
With a Kinder Bueno crumble.

Three-Milk Cake 7,50
With lemon meringue.

Millefeuille 7,50
With banana cream.

Cheese Board 16,00
A dessert with a true taste of the North.