

# SVKALDE

GRUPO LA VASCA

LA VASCA



LA VASCA  
*es Mexicana*

EL VASCO



Carrer de Bonaire, 19, 07012 Palma  
[grupolavasca.com](http://grupolavasca.com)

## APPETIZERS

<b>Bread</b> 100% sourdough bread with over 30 hours of natural fermentation	<b>€3,50</b>
<b>Gilda Top</b> With hand-cut steak tartar and Santoña anchovy	<b>€7,50</b>
<b>Gilda Sukalde</b> Beef jerky (cecina) over tuna tartar	<b>€8,50</b>
<b>Oyster</b> With ponzu and passion fruit vinaigrette	<b>€6,50</b>
<b>Santoña Anchovy with Smoked Butter (1 pc)</b> Served on brioche bread	<b>€4,50</b>
<b>Red Tuna Tiradito</b> With pico de gallo and sliced avocado, dressed with soy and ponzu sauce	<b>€26</b>
<b>Gran Reserva Cured Beef</b> Long-cured, from Bodega El Capricho	<b>€28</b>
<b>Ribeye Steak Tartar</b> Seasoned with cured egg yolk, ribeye fat oil, capers, and white spring onion, accompanied by crispy toasted brioche with butter	<b>€25</b>
<b>Roasted Eggplant</b> With burrata and pistachio vinaigrette	<b>€18</b>
<b>Tomato with Tuna Belly</b> With seasonal tomatoes, piparra peppers, spring onion, and its vinaigrette	<b>€16</b>
<b>Beetroot Salad</b> With green apple and tomatoes seasoned with fresh herbs and a red berry vinaigrette	<b>€15</b>
<b>Stewed Oxtail "Bikini" Sandwich (2 pcs)</b> In brioche bread with Tetilla cheese, cured egg yolk, and truffle	<b>€12</b>
<b>Ox Croquettes (4 pcs)</b> Con steak tartar de chuleton madurado	<b>€16</b>
<b>Spider Crab Cannelloni</b> With a smooth shellfish bechamel sauce	<b>€19</b>
<b>Roasted Leek stuffed with Foie Micuit</b> Stuffed with foie, served with a roasted cauliflower and miso sauce	<b>€19</b>

Please ask about our daily suggestions

## FISH

<b>Grilled Sole (Min. 2 people)</b> With a butter and lime sauce	<b>€35 p.p</b>
<b>Hake Koskera Style</b> In green asparagus sauce with clams	<b>€32</b>
<b>Cod Pil Pil</b> Confited at a low temperature	<b>€28</b>
<b>Sea Bass Bilbaina Style (Min. 2 people)</b> With its traditional garlic and chili refrito	<b>€30 p.p</b>

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## MEATS

<b>Coquelet Chicken</b> Low-temperature roasted in the Josper oven	<b>€28</b>
<b>Beef Tenderloin 300g</b> From Bodega El Capricho	<b>€34</b>
<b>Beef Entrecôte 300g</b> Aged for 30 days	<b>€36</b>
<b>Beef Chop</b> Aged for 45 days	<b>€105/kg</b>
<b>José Gordon's Selection Dry-Aged Beef Chop</b> From Bodega El Capricho, Galician Blonde (Rubia Gallega) beef, dry-aged for 40 days	<b>€135/kg</b>

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## SIDES

<b>French Fries</b>	<b>€4</b>
<b>Mashed Potatoes</b>	<b>€4</b>
<b>Baker's Potatoes</b>	<b>€4</b>
<b>Red Peppers</b>	<b>€6</b>
<b>Sautéed Vegetables</b>	<b>€6</b>
<b>Green Salad</b>	<b>€5</b>