

COLD DISHES

GILDA_____3 €
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_____24 €
Top-grade, served with crispy crystal bread

SANTOÑA ANCHOVIES_____22 €
Served with butter (a delight)

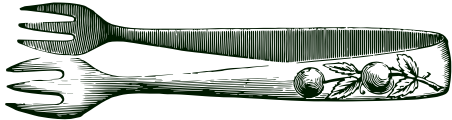
IBERICO HAM_____HALF PORTION 12 € FULL PORTION 24 €
Hand-cut

OLIVIER SALAD_____12.50 €
With a light tuna mayonnaise and confit red peppers

RED TUNA TARTARE_____HALF PORTION 12 € FULL PORTION 24 €
With avocado cream and mango coulis

SIRLOIN STEAK TARTARE_____24 €
Hand-cut served with traditional seasoning

Add an extra portion of French fries for 2.50 €



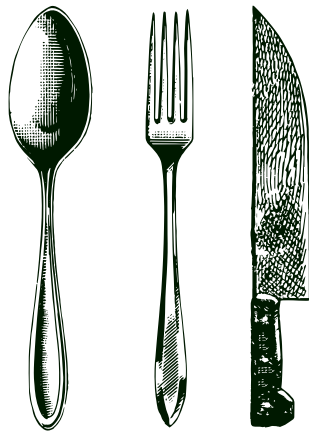
TOMATOES

SIMPLE_____12.50 €
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_____14.50 €
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_____11.50 €

Squid in its ink
Porcini mushrooms and truffle
Iberico ham
Basque T-bone steak
Cod

OUR ARTICHOKE_____12.50 €

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

CHORIPÁN_____6 €

Chorizo criollo sausage with chimichurri sauce and melted cheese

OUR MEATS ON THE JOSPER GRIL

Our meats are served with fries and red peppers.

IBERICO PORK SECRETO_____25 €

Confit in lard

OLD COW RIB-EYE STEAK (300g)_____28 €

BASQUE TXULETA (500g)_____42 €

Txogitxu

BASQUE T-BONE STEAK_____78 €/Kg

VEAL SIRLOIN_____29 €

LAMB CHOPS_____22 €

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_____24 €

In its own juice with creamy truffle mashed potatoes

FISH DISHES

Ask about our daily catch. Market price.

JOSPER-GRILLED OCTOPUS_____26 €

Served with sliced potatoes and La Vera paprika

GRILLED SEA BASS_____24 €

Served with garlic sauce and baked potatoes

COD IN BASQUE PIL-PIL SAUCE_____24 €

COD BITES_____21 €

In batter served with red peppers and sliced potatoes

JOSPER-GRILLED TURBOT_____28 €

Served with garlic sauce and baked potatoes

SPOON DISHES

Dishes available from Friday to Sunday

RED BEANS WITH TRADITIONAL ACCOMPANIMENTS____18 €

Chorizo, black pudding, pork crackling and piparra peppers

CHICKPEAS WITH LOBSTER_____21 €

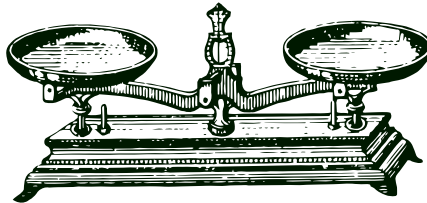
LEEK AND POTATO CREAM SOUP_____18 €

With a hint of truffle

MARMITAKO_____19 €

Traditional Basque tuna and potato stew in its broth

AHÍ VA EL VASCO



DESSERTS

Please ask about our daily dessert suggestion.

GOXUA MALLORQUÍN_____7.00 €

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