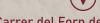
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STARTERS

Anchovy Gilda

Olivier Salad Served with bread & tomato.

> Steak croquette With truffle mayo.

Steamed wedge clam With green sauce.

MAINS

to choose from

Old cow rib-eye steak Served with fries.

Cod bites in batter Served with sliced potatoes & confit piquillo peppers.

DESSERTS

Basque cheesecake Pettit fours

Menu #3 /€68

STARTERS

Gilda with steak tartare & Santoña anchovies

Seasonal tomato salad with bonito tuna belly Homemade, served with trampó salad.

Shrimp croquette With its tartare.

Rabowich (TOP)

Pork cheek cannelloni With coconut bechamel & its own juice demi-glace.

MAINS

Grilled sea bass Served with garlic sauce & sliced potatoes.

Ibérico pork secreto Confit in lard & rosemary, served with fries.

Beef tenderloin baits In garlic & olive oil, with potatoes.

DESSERTS

Basque cheesecake Pettit fours Pistachio Lava Cake

STARTERS

Anchovy Gilda

Red tuna slices on Shiso leaf With avocado & soy vinaigrette.

Grilled Artichoke
With crispy ham & Porto wine sauce.

Steak Tartare With fried egg & truffle.

MAINS

Grilled sea bass
Served with garlic sauce & sliced potatoes.

Beef tenderloin baits In garlic & olive oil, with potatoes.

DESSERTS

Basque cheesecake

Pettit fours

BEVERAGES INCLUDED

Magnum Wine (1 bottle for every 4 people). Verdejo bardos. Rioja Haciendo López de Haro reserva. Ribera Bardos. Rosado Marquès de Cáceres excellens.

Water & coffee Aperitif beer or soft drink.

*Vegetarian option available. Adaptations for allergies and intolerances are also available upon request.



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