

COLD DISHES

· Bread and olive service € 1,90 p.p.

GILDA € 3,50

Santoña anchovies or boquerones

GILDA TOP € 6,80

On a slice of toast, hand-cut steak tartare and a gilda on top

OUR SANTOÑA ANCHOVIES 00 € 24

Served with crispy crystal bread

HAND-PEELED ANCHOVIES € 22

Served with butter

ACORN-FED HAM (50g) € 18

Hand-cut

OLIVIER SALAD € 12,50

With a light tuna mayonnaise and candied red peppers

BLUEFIN TUNA TARTARE _ HALF PORTION € 16 | FULL PORTION € 25

With avocado cream and mango coulis

OUR STEAK TARTARE € 24

Hand-cut and dressed with traditional seasoning

· Add an extra portion of French fries € 3,50



TOMATOES

SIMPLE € 12,50

Pink, Oxheart, Blue or Cherries with piparrak and Kalamata olives

WITH ANTXOVIES € 16

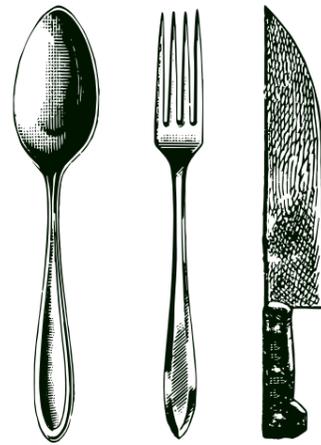
From Santoña with extra virgin olive oil

WITH BONITO TUNA BELLY € 14,50

With spring onion, piparrak, bean sprouts and Kalamata olives

WITH BURRATA € 16,50

With red and green pesto



HOT DISHES TO SHARE

RABOWICH (TOP) € 6

Mini sandwich of oxtail with cheese cream and apricot jam in its own juice

MEAT BOMB € 4,50

Accompanied by a spicy brava sauce

DUCK BAO BUN € 6,50

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 € 13,50

Served with lime-wasabi mayo

· Extra fried eggs € 3,00

CROQUETTES

· Squid in its ink € 2

· Basque T-bone steak € 2

· Cod € 2

· Porcini mushrooms and truffle € 2

· Iberico ham € 2,50

· Assorted croquettes (5 pieces) € 10

OUR ARTICHOKE € 16

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

OUR MEATS ON THE JOSPER GRILL

Our meats are served with fries and red peppers

IBERICO PORK SECRETO € 25

Confit in lard

DRY-AGED BEEF RIBEYE (300g) € 29

(40 days aged)

BASQUE T-BONE STEAK € 95 /Kg.

(30 days aged)

BONE-IN STRIPLOIN € 92 /Kg.

(30 days aged)

BONE-IN SIRPLOIN (600g) € 52

(30 days aged)

VEAL SIRLOIN € 29

(Can be served sliced)

LAMB CHOPS € 24

Fried with garlic

EL VASCO BURGER € 19

200 g beef, tomato, Cheddar cheese, fried egg, bacon and house sauces

BEEF CHEEKS € 24

In its own juice with creamy truffle mashed potatoes

Ask about our off-menu meats

SPOON DISHES

All our fish dishes are served with slow-roasted potatoes cooked at low temperature

JOSPER-GRILLED OCTOPUS € 26

Served with sliced potatoes and La Vera paprika

GRILLED SEA BASS € 26

Served with garlic sauce and baked potatoes

COD IN BASQUE PIL-PIL SAUCE € 24

Served with red peppers and sliced potatoes

COD BITE € 22

In batter served with red peppers and sliced potatoes

JOSPER-GRILLED TURBOT € 29

Served with garlic sauce and baked potatoes

SIDE DISHES

RED BEANS WITH TRADITIONAL ACCOMPANIENTS € 16

Chorizo, black pudding, pork crackling and piparra peppers

CHICKPEAS WITH LOBSTER € 19

LEEK AND POTATO CREAM SOUP € 18

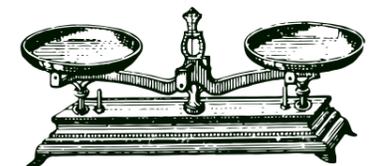
Traditional Basque tuna and potato stew in its broth

AHÍ VA EL VASCO



Side dishes

French fries.....	3,50
Sliced potatoes.....	3,50
Mashed potatoes.....	2,50
Padrón peppers.....	4,50
Green salad with onion.....	3,50
Green salad with onion and pink tomato.....	4,50
Sautéed vegetables.....	4,00



DESSERTS

Ask about our dessert suggestion of the day

GOXUA MALLORQUÍN € 7

Ensaïmada with custard, whipped cream and caramelized sugar

PANTXINETA € 9

Puff pastry filled with almond cream and vanilla ice cream

OUR FAMOUS BASQUE CHEESECAKE € 7,50

Served with honey and walnuts

CHOCOLATE COULANT € 7,50

Served warm with oven-baked vanilla ice cream

FINE APPLE TART € 9,50

Made to order, served with vanilla ice cream

OUR TORRIJA € 8,50

With vanilla ice cream

KIDS MENU € 12,50

Includes drink and dessert