

EN



LA VASCA

To nibble

Bread with aioli and olives service €1.90 p.p.

Our Gildas €3.50

Choose from our wide variety

Anchovies €18

Pure intensity accompanied by crystal bread with tomato

Marinated Boquerones €12. Half €6

With red onion, pomegranate, and piparrak (Basque chili peppers)

Octopus Toast €4.50

With garlic mayo (alioli) and smoked paprika

Pintxos

(A northern classic)

Rabowich (Our Top Seller) €6

Mini oxtail sandwich with cream cheese, apricot jam, in its own sauce

Grilled Foie Gras Toast €7.50

With Pedro Ximénez reduction

Sirloin "Bocatin" (Mini Roll) €6.50

Grilled beef sirloin

Tako Marrano €5.50

Crispy corn tortilla with slow-roasted pork shank, smoky spicy "canalla" sauce, piparrak, corn, and red onion

Artichoke Flower €6

With truffle oil and grated Idiazabal cheese

La Vasca Mini Burger €5

100% beef with cheddar cheese, pickles, quail egg, fried onion, and our signature sauces (extra juicy)

La Vasca Hot Dog €6

Brioche bun with avocado cream, sausage, crispy bacon, alioli, and "brava" spicy sauce (top)

Mini Brioche Bravo €7.50

Steak tartar, quail egg, spicy sauce, and matchstick potatoes

To begin the feast

Our classics to share

Crystal bread with tomato €4.50

La Vasca Russian Salad €10. Half €6

Build it your way (served with traditional pickles)

With Bonito tuna belly: +€2.50

With Santoña Anchovies: +€4

With crispy Soria "Torreznos" (pork rinds): +€3

Seasonal Tomatoes €12

With piparrak, red onion, and Kalamata olives

With tuna belly, spring onion, and piparrak: +€1.50

With broken burrata and red pesto: +€3

Red Tuna Tartar (Ricardo Fuentes) €25. Half €16

With avocado base and mango coulis

Beef Sirloin Tataki €26

With candied artichoke, sugar cane honey vinaigrette, truffle, and grated ginger

Our Steak Tartar €22

With quail eggs and "cristal" bread toasts

With grilled foie gras: +€6

With French fries: +€3.50

Our croquettes €1.90/unit

Basque Txuleta (aged beef), Squid in its ink, or Boletus & Truffle

Gourmet Croquettes €2.20/unit

Iberian Ham, Cabrales Blue Cheese with raisins, or Roasted Chicken with alioli

Assorted Croquettes (6 units) €11.50

A mix of all our varieties

Broken eggs with potatoes €12

Those who never fail

With Navarra Txistorra: +€1.50

With Garlic Beef Sirloin Tips: +€4.50

With Crispy Soria Torreznos: +€2

With Marinated Red Tuna: +€4.50

Duck Confit Cannelloni €15

With truffled béchamel, foie gras, and tomato jam

Navarra Txistorra €10.50

In its own juices with Padrón peppers

Burgos Black Pudding €12

With caramelized onion and candied red peppers

Soria Torreznos €12.50

Extra crispy fried pork rinds



Carrer de Bonaire, 19, 07012 Palma
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Mains

Meat & fish designed for sharing

Grilled Octopus €26

With slow-roasted "panadera" potatoes and smoked paprika

Hake tacos in 'Romana' style €29

Crispy battered with roasted red peppers and potatoes

Cod au Gratin with Honey Alioli €25

With roasted eggplant and "panadera" potatoes

Grilled Cod €23.50

With "panadera" potatoes and roasted red peppers

Aged Simmental Beef Entrecôte (300g) €29

Served with French fries and Padrón peppers

Iberian "Secreto" Confit €24

Pork cut slow-cooked in lard, served with fries and Padrón peppers

Beef Braised Cheeks €24

In its own gravy with truffled mashed potatoes

La Vasca Burger €18

100% beef with double cheddar, romaine lettuce, tomato, crispy bacon, fried onion, and our signature mayo

Side Dishes

French Fries €3.50

Baked 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

Ask about our off-menu suggestions

The grand finale

La Vasca Cheesecake €7.50

With honey and walnuts (The one you always crave)

Classic Goxua (Vitoria style) €6.50

With a Mallorcan twist (ensaimada soaked in liqueur, pastry cream, and whipped cream)

Pantxineta €9.50

Puff pastry filled with cream, almond base, and vanilla ice cream

Nutella & Kinder Bueno Cream €6.50

Torrija €8

Traditional French-style toast with citrus ice cream



And the last one
awaits you in
SVKÅLDE

La Vasca was born from a sacred concept: **'la cuadrilla'**, the group of friends. That group that's much more than friends; it's family and shared life. Here, everything happens around a table: plates in the center, glasses raised, and the pleasure of enjoying each other's company without a care for the clock. Because at La Vasca, you don't just come to eat, you come to share. No excuses. **Your usual spot.**

LA VASCA

SUA
LA VASCA

LA VASCA
es Mexicana

EL VASCO

SVKÅLDE
GRUPO LA VASCA