



## CARTA MENÚ



## Brochettes

	€
Pintxo moruno .....	3'00
Brocheta moruna.....	3'00
Pollo moruno.....	3'00
Champiñón.....	2'80
Vegetal .....	2'80
Calamar.....	3'80
Pulpo & langostinos.....	4'30
Rape & langostinos.....	4'30
Salmón & langostinos.....	4'30

## Plantxa

Txampis a la plantxa al ajillo o con ali-oli.....	7'00
Parrillada de verduras.....	12'00
Setas salteadas con jamón al ajillo ..	9'50
Atún rojo con cebolla pochada.....	18'00
Txipis a la plantxa .....	18'00

## Brasa

Pulpo con ali-oli de pimentón.....	20'00
Pluma / secreto ibérico .....	19'00
Solomillo .....	23'00
Chuletillas de cordero.....	18'00
Txuletón .....	45 €/kg

## Raciones

Pimientos verdes.....	6'50
Patatas bravas o ali-oli.....	6'50
Croquetas caseras de jamón .....	7'00
Rabas .....	7'50
Txampis al txakoli.....	7'00
Morcilla o txistorra o chorizo a la sidra	7'50
Calamares (con o sin ali oli).....	8'50
Antxoas rebozadas.....	8'00
Tigres al vapor con salsa picante o en salsa verde.....	9'00
Huevos con txistorra o morcilla + patatas fritas.....	9'00

Huevos rotos con jamón.....	10'00
Tiras de pollo crujiente c/ salsa César.....	8'50
Hummus con pan pita.....	9'50
Nachos "plata" .....	10'50
Hamburguesa de quinoa con patatas fritas.....	12'00
Sarteneko con foie .....	14'00
Carpaccio de buey al parmesano con salsa de piñones.....	13'00
Carpaccio de salmón ahumado / bacalao.....	16'00
Tabla de quesos.....	15'00
Surtido ibérico.....	18'00
Paletilla ibérica .....	18'00
Jamón de bellota.....	22'00

## Ensaladas

Ensalada de bonito «zallo» y cebolleta .....	11'50
Ensalada de tomate del país con cebolleta .....	9'00
Ensalada ibérica crujiente.....	11'00
Ensalada de jamón de pato c/ queso de cabra.....	11'00
Ensalada de tomate y mozzarella de búfala.....	10'50
Ensalada vegana de garbanzos.....	10'50
Aguacate relleno de gambas y salmón.....	11'50
Postres y tartas caseras.....	6'00

Horario de cocina // meal times:  
de 13 a 16 h. y de 19 a 23,30 h.

Existe información sobre ingredientes alérgenos a su  
disposición



## MENU





## Skewers

	€
“Pintxo moruno” (moorish marinated lamb skewer).....	3.00
“Brochette moruna” (marinated lamb and vegetable skewer) .....	3.00
Pollo moruno (marinated chicken and vegetable skewer).....	3.00
Mushroom skewer .....	2.80
Vegetable skewer.....	2.80
Squid skewer.....	3.80
Octopus and shrimp skewer.....	4.30
Monkfish and shrimp skewer.....	4.30
Salmon and shrimp skewer.....	4.30

## Grill and griddle

Grilled vegetables.....	12.00
Bluefin tuna with sautéed onion.....	18.00
Grilled baby squid.....	18.00
Grilled octopus with paprika or ali-oli sauce.....	20.00
Iberian pork ‘pluma’ or ‘secret’ (parts of the loin) .....	19.00
Beef tenderloin.....	23.00
Lamb chops.....	18.00
Beef rib-eye steak (bone in).....	€45/kg

## Assorted dishes

Fried green peppers.....	6.50
Potatoes “bravas” (fried potatoes in a spicy sauce).....	6.50
Potatoes with “alioli” (fried potatoes in a garlic sauce).....	6.50
Mushrooms in txakoli wine or alioli sauce .....	7.00
Homemade ham croquettes.....	7.00
Morcilla (blood sausage) .....	7.50
Txistorra (basque sausage) in cider.....	7.50
“Rabas” (squid rings).....	7.50
Whole squids (with optional aioli sauce).....	8.50

Battered anchovies .....	8.00
Steamed mussels with spicy tomato or vinaigrette.....	9.00
Fried eggs with “txistorra” or blood sausage and chips.....	9.00
Broken fried eggs with ham.....	10.00
Creaking chickenstrips with caesar sauce .....	8.50
Hummus with pita bread.....	9.50
Quinoa burger with chips.....	12.00
Mexican “nachos” (corn) with cheese and bolognese sauce.....	10.50
Beef carpaccio with parmesan cheese and pine nut sauce.....	13.00
“Sarteneko” (traditional basque skillet dish) with foie gras .....	14.00
Cheese board.....	15.00
Smoked salmon (or cod) carpaccio	16.00
Selection of iberian pork products	18.00
Iberian ham shoulder.....	18.00
Acorn-fed iberian ham.....	22.00

## Salads

Country tomato salad with spring onion.....	9.00
Iberian pork products salad.....	11.00
Duck ham with goat cheese salad.	11.00
Buffalo mozzarella and tomato salad.....	10.50
Vegan chickpea salad.....	10.50
Albacore tuna “zallo” and spring onions.....	11.50
Avocado stuffed with prawns and salmon sauce .....	11.50
Desserts // homemade cakes .....	6.00

Meal times: from 13 to 16 h. And from 19 to 23,30 h.  
Information is available about food allergy ingredients