

Restaurant Menu

STARTERS

<i>Cocido soup,</i> <i>vegetables, crispy shrimp and quail yolk egg</i>	11,00
<i>Fish and shellfish soup</i>	15,50
<i>Field green salad</i> <i>goat cheese and honey-mustard vinaigrette</i>	12,50
<i>Iberian pork cheeks confit salad,</i> <i>cauliflower puree with truffle aroma and fried sea crab</i>	15,50
<i>Sautéed fresh pasta with langoustine</i> <i>vegetables ragout and seasonal wild mushroom</i>	13,50
<i>Dusk liver terrine</i> <i>toast bread and its salad</i>	21,50
<i>Jamón ibérico from Guijuelo</i> <i>on the side, toast bread and tomato compote</i>	26,00
<i>Roasted lobster over seared vegetables</i> <i>sweet peas sauce</i>	23,50
<i>Traditional crab meat "Donostiarra" style</i> <i>pumpkin puree and eggplant</i>	22,50
<i>Seared piquillo peppers,</i> <i>stuffed with ox tail and its juice</i>	14,50
<i>Fried chick peas with foie,</i> <i>crispy bacon and shrimp</i>	16,50

7% IVA not included

SEAFOOD

<i>Braised grouper, leeks and sea urchin au gratin</i>	26,50
<i>Poached hake medallion in garlic-parsley sauce, "Ondarresa" style served with clams and cockles</i>	25,50
<i>Seared flounder fillet, spinach beets, potato puree and crispy shrimp omelette</i>	23,50
<i>Roasted wild turbot, over ink squid noodles paella served with calamari</i>	26,50
<i>Cod fish confit served with its "kokotxas" sautéed dry bread and saffron ali-oli</i>	24,50
<i>Sautéed assortment of seafood, scallop and jumbo shrimp, sponge cake of jamon Serrano and garlic sauce</i>	25,50
<u>MEAT & POULTRY</u>	
<i>Grilled beef tenderloin with potatoes served with fruit and vegetables chips</i>	28,50
<i>Roasted baby goat shoulder, sweet potato puree and toast corn</i>	29,50
<i>Soupy rice of partridge and wild mushrooms its leg stew and seared breast</i>	22,50
<i>Seared venison chop, with its meat balls and chestnut puree</i>	21,50
<i>White veal from Avila medallion, roasted potatoes and its juice</i>	23,00
<i>Marinated Iberian pork shoulder, cheese au gratin and vegetables ragout</i>	24,50

TASTING MENU
(table wise)

SEASONAL

Cocido soup

vegetables, crispy shrimp and quail yolk egg

Iberian pork cheek confit salad

cauliflower puree with truffle aroma and fried sea crab

Crab meat "Donostiarra" style

Roasted wild grouper

leeks and sea urchin

Marinated Iberian pork shoulder,

its own juice and roasted potatoes

Sorbet from our Obrador

Sweet carrot cake and thyme ice cream

cheese cream

Price per person: 57.00 €

TRADITIONANL

Fish and shellfish soup

Piquillo peppers,

stuffed with ox tail

Poached hake in garlic-parsley sauce

served with clams

Grilled beef tenderloin,

potatoes and fruit-vegetables chips

Traditional "Flan" egg and vanilla custard

cream and cookie ice cream

Price per person: 48.00 €

7% IVA not included

Before dessert

Assortment of Spanish cheeses
quince, chestnuts and honey-grape bread 19,50

*Roberto Moral, the Executive Chef,
is pleased to offer our guests the seasonal
dessert menu*

Sponge cake of sweet potato,
cheese ice cream and yogurt 7,00

Assortment of ice cream "from the field"
(thyme, Rosemary, mint leaves) 6,30

Cranberry and nut tart
warm chocolate and lemon
(20 minutes) 8,50

Winter fruits compote,
vanilla-oil cream, pumpkin ice cream 7,50

Chocolate soufflé,
"Hierba Luisa" ice cream
(15 minutes) 8,50

Mango and pineapple cannelloni,
fresh vanilla ice cream 7,50

Egg and vanilla custard "Flan"
cream and cookie ice cream 6,50

Our dessert of chestnut, chocolate and
"turrón" and berries 7,50