

Entrantes

- Marinière risotto Arroz meloso a la marinera
Green beans, truffled parmentier, poached egg and ham and garlic crust Judias verdes, parmentier trufado, huevo a baja temperatura, y refrito de jamón y ajos
- Noodles with mushroom sauce Tallarines perigordini
Suquet (Catalan seafood stew) with monkfish, prawns and hake Suquet del cantábrico (Rape, langostinos y merluza)
- Vegetable brochette Brocheta de verduras

Segundos

- Beef cheeks stewed in red wine and baked potatoes Carrilleras de ternera (suplemento 3€)
- Ribs with barbecue Costillar a la Barbacoa
Iberian pork lean fillet and stir-fried vegetables Secreto ibérico a la plancha con salteado de verduras
- Lamb chilindron Cordero al chilindrón
Grilled entrecote steak Entrecote a la plancha
- Scrambled eggs with wild mushrooms, surimi eels and poached vegetables Huevos de corral rotos con hongos, gulas y pisto
- Cod Taco de Bacalao con porrusala
Hake Merluza a la Donostiarra

Weekends and public holidays

- Seasonal fish
 - Ajoarriero
 - Stuffed peppers with fish
 - Sirloin (supplement of 3€)
- Weekend price 18.50 €

Dessert or coffee included
Bread, wine and water included
IVA included

Info Alérgenos



Menu in your language here.

