

CLASSICS THAT NEVER CHANGES...

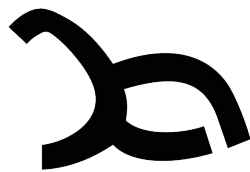
STEAK TARTARE	5,50€
SEABASS SASHIMI	5,00€
POACHED EGG AND RAF TOMATO (SEASON)	5,00€
POTATO NEST, FRESH FOIE AND TRUFFLE	5,00€
HAKE WITH DRYED TOMATOES AND PISTACCHIO	5,75€
BAKED COD WITH PEAS AND CRUNCHY HAM	5,00€
BEANS STEW WITH MUSHROOMS AND FRESH FOIE	6,50€
FRESH FOIE GRAS WITH ROASTED APPLE PUREE	6,50€
GLAZED "PIG TROTTERS"	4,50€
MAK FOIE (OUR DELICIOUS MINI BURGER)	4,25€
CRUNCHY DUCK CANNELLONI WITH "MODIFIED" MUSTARD	3,50€

NEWS

3,00€	VICHYSOISSE WITH IRATI BLUE CHEESE
6,50€	SEABASS CEVICHE WITH JELLY AND TIGER MILK
6,00€	RAZOR SHELLFISH WITH VEGETABLES AND CITRUS
5,75€	PICKLED FOIE GRAS WITH MARINATED ZUCCHINI, HONEY AND ROQUEFORT
4,25€	MUSSELS AND PICKLED CARROTS
8,50€	MIXED VEGETABLES RISOTTO WITH LOBSTER
5,25€	SIMMERED SECRETO IBERICO
6,00€	PORKIBAO AND VEGETABLES (BAO BREAD WITH PULLED PORK)

Joseba Arzorga

FORGOT YOUR GLASSES??ASK FOR CUSTOMERS GLASSES
AT THE STAFF



STARTERS

10,00€	GREEN SALAD
19,00€	BOCARTE ANCHOVIS WITH TOMATO AND PEPPER PUREE
PRICE ACCORDING TO THE MARKET	TOMATO RAF
16,00€	CANONIGOS, CARPACCIO, IDIAZABAL CHEESE AND TRUFFLE OIL
14,50€	PALERMOS BAKED PEPPERS, GOAT CHEESE Y PINIONS VINAIGRETTE
23,00€	GRILLED OCTOPUS WITH SMOKED POTATOES AND BLACK OLIVES OIL
20,00€	FRIED POTATOES AND EGGS WHIT GRATED NATURAL ITALIAN TRUFFLE
20,00€	PICKLED FOIE GRAS WITH MARINATED ZUCCHINI, HONEY AND ROQUEFORT

COD CORNER

COD TORTILLA		12,00€
PIL-PIL COD "KOKOTXAS"		16,00€ 100 GRAMOS
GRATED COD WITH ROMESCU		20,00€
COD CROQUETTES AND APPLE ALIOLI		16,00€

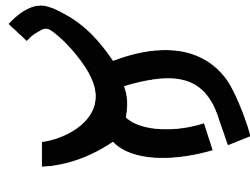
OUR SEA SELECTION

PRICE ACCORDING TO MARKET	HAKE
	MONKFISH
	ATLANTIC WILD SEABASS (AQUANARIA)

YOU CAN ORDER YOUR FISH WITH DONOSTIARRA, DRIED TOMATOES AND PISTACCHIOS OR GRILLED.

Joseba Arzorga

DO YOU HAVE ANY ALLERGIES OR INTOLERANCIES?
COMMUNICATE IT TO THE STAFF



MEATS (GURE HARAGIAK)



18,00€		PREMIUM DRIED MEAT FROM LEON WITH BLUE CHEESE AND CARDHU BUTTER
20,00€		CHOP CENTER WITH SPICED OILS
24,00€		MARINATED PORK SIRLOIN WITH PAPRIKA AND PEPPERS WITH VERMUT
30,00€		PORK TOMAHAWK AND FRIED POTATOES
22,00€		CHEEK STEWED 4 HOURS IN RED WINE
28,00€		ANGUS ENTRECOTE WITH FRIED POTATOES AND PIQUILLO PEPPER
55,00€	EL KILO	RIBEYE AND FRIED POTATOES
85,00€	EL KILO	VALLE DEL ESLA RIBEYE AND FRIED POTATOES
28,00€		BEEF SIRLOIN WITH FRESH FOIE END SHIITAKE MUSHROOM
50,00€	EL KILO	SIMMERED BEEF RACK

WHAT'S THIS? THAT'S CHEESE!

LA ANTIGUA:

CREAMY CHEESE

14,00€

CURED CHEESE WITH TRUFFLE

14,00€

IRATI VASCO-FRANCÉS:

SEMI-CURED WHITE CHEESE

10,00€

BLUE CHEESE

12,00€

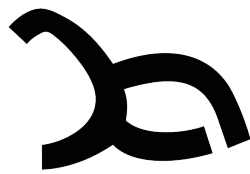
IDIAZABAL:

SMOKED GOAT CHEESE

8,00€



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MENUS AND CUSTOM MADE CASSEROLES

TASTING MENU

WHOLE TABLE

THE MENU IS IN CHARGE OF THE CHEF, INCLUDES FIVE PINTXOS, ONE DRINK, ONE DESSERT, COFFEE AND BREAD.

PRICE FOR PERSON: 38,00€

MENÚ SIDRERÍA

MINIMUM 2 PERSONS

COD OMELETTE

FRIED COD

RIBEYE

IDIAZABAL CHEESE

PRICE FOR PERSON:
38,00€ WITH CIDER
43.00€ HOUSE WINE

CUSTOM MADE CASSEROLES

MINIMUM TWO PERSONS

TOLOSA BLACK BEANS

TUNA MARMITAKO

LOBSTER STEW

ROCKFISH STEW

PRICE
FOR
PERSON

12,00€

10,00€

50,00€

40,00€



FIDEUÁ MY WAY. BUT WHENEVER YOU WANT!

MINIMUM TWO PERSONS

PRICE
FOR
PERSON

FIDEUÁ WITH SEAFOOD

20,00€

FIDEUÁ MY WAY

14,00€

SWEETS

BORRACHITO 2.0

5,00€

FRENCH TOAST WITH TOFFEE AND ICE CREAM

6,50€

CREAMY CHEESECAKE

6,50€

CHOCOLATE COULANT

7,00€

CHOCOLATE PIE

7,00€

Joseba Arzorga

¡ON EGIN!