

We are delighted to have you with us and to make your experience the best as possible, here are some notes:

Our menu is designed to share.

In case you have any allergies, please, let us know.

Symbol meaning:

: it doesn't contain gluten in the preparation.

: are ok for vegetarians.




: recommended dishes

We recommend ordering the desserts with the rest of the order since some desserts require a lot of preparation time. Of course, you can order it later too.

We charge for bread, 0.90 euro per person. If you don't want it, please let us know. Also we have gluten-free bread (2 euro).

Each "take-away" container costs 2 euro

SEAFOOD & CONSERVES

SCALLOP 	13 €
with pepper sauce & apple honey (4 units)	
STUFFED SCALLOP	9 €
with bechamel sauce (2 sauce)	
GRILLED PRAWNS (6 units) 	13 €
SPYDER CRAB	11 €
donosti style (2 units)	
SALTED ANCHOVIES (conserve) 	13 €
IBERIAN HAM (100gr)	18€

FROM THE ORCHARD

SALAD    12 €
with apple, grenade, nuts, avocado, feta
cheese and cherry tomatoes

FRIED DISHES

HOMEMADE "CROQUETAS" 7 | 12 €
iberian ham (6 or 12 units)

CALAMARI  14 €
fresh fried squids

VEGETABLES IN TEMPURA  12 €
carrot, zucchini, eggplant, pepper...

GREEN BANANA SLICES  12 €
with "pico de gallo" and guacamole

RAVIOLIS 8 | 13 €
filling of cod brandade (4 or 8 units)

MAIN DISHES

- NACHOS  13 €
with guacamole, pulled pork, "pico de gallo" and cheese (veggie option )
- BAKED POTATOES   9 €
with "mojo rojo" sauce
- CHICKEN CURRY GYOZAS (6 units) 12 €
- OCTOPUS SKEWER  16 €
with artichokes in tempura
- LITTLE SQUIDS WITH INK SAUCE 15 €
- CODFISH 16 €
with peppers and tomato sauce
- GRILLED RED TUNA 18 €
with peppers



MAIN DISHES

FRIED CHICKEN BITES 11 €
with bbq sauce

CHICKEN SANDWICH 12 €
shredded chicken, iberian ham, caramelized
onion, cheddar and mustard mayonnaise




BEEF CHEEKS  16 €
with baked potatoes

BEEF SIRLOIN  24 €
with baked potatoes

PORK RIBS (2 pax)   25 €
low temperature cooked. With baked potato



DESSERTS

BASQUE CHEESE CAKE    10 €
"a la minute" (2 people) (we need 35 min)

CARAMELIZED FRENCH TOAST   7 €
no bread, no oil (we need 15min)

CHOCOLATE COULANT 6 €
with nuts praline

SAMINGOXO 6 €
basque dessert with yogurt and lemon



VINS

cider | white | rose

REFERENCIA	TIPO DE VINO	D..O.	PRECIO
Gartziategi 700	Sidra	Euskal Sagardoa	7,50
Anne	Sidra de guarda	Euskal Sagardoa	19
Lurretik - Txakoli	Blanco	Getaria Txakoli	19
Aitaren - Txakoli	Blanco	Getaria Txakoli	28
Amaren - Malvasia	Blanco	Rioja	28
Capellania - Murrieta - Reserva	Blanco	Rioja	34
La Isla - Vivanco	Blanco	Rioja	44
Arriscado Cuentaviñas	Blanco	Rioja	120
Luis Alegre - Finca la Reñana	Blanco	Rioja	28
Lalume	Blanco	Ribeiro	28
Habla del Mar (vino submarino)	Blanco	San Juan de Luz	26
Albert I Noya - Entorns (Cava)	Blanco	Cava	25
Impromptu - Sauvignon Blanc	Blanco	Valencia	29
Pazo de la Cuesta - Brancas	Blanco	Ribera Sacra	29
Pazo Barrantes - Albariño	Blanco	Rias Baixas	44
La Comtesse - Gran Vino Guarda	Blanco	Rias Baixas	120
Ca Ses Rosetes	Blanco	Mallorca	28
Artigas	Blanco	Priorat	34
Zorzal - Señora de las Alturas	Blanco	Navarra	32
Unzu Rose	Rosado	Rioja	22
Dioro Vaco	Cava Rosado	Rioja	18
Impromptu	Rosado	Valencia	28
Murrieta Primer Rose	Rosado	Rioja	34

RED WINE

REFERENCIA	TIPO DE VINO	D..O.	PRECIO
La Montesa	Tinto	Rioja	24
Brunes - Vino de pueblo	Tinto	Rioja	24
Angeles de Amaren	Tinto	Rioja	27
Sonsierra - Gran Reserva	Tinto	Rioja	27
Castillo de Ygai 2012	Tinto	Rioja	390
Castillo de Ygai 2011	Tinto	Rioja	320
Dalmau	Tinto	Rioja	240
Carraquintana	Tinto	Rioja	78
Senderos de Ukan	Tinto	Rioja	38
Salinillas de Tobelos	Tinto	Rioja	48
Nabot	Tinto	Rioja	58
Tahon - reserva	Tinto	Rioja	27
La Nieta	Tinto	Rioja	145
Corimbo	Tinto	Ribera de Duero	29
Cair - La Aguilera	Tinto	Ribera de Duero	25
Tierras de Cair	Tinto	Ribera de Duero	49
Dominio de Calogia	Tinto	Ribera de Duero	79
Telmo	Tinto	Tierra Castilla	32
La Servil	Tinto	Jumilla	32
La Basseta	Tinto	Priorat	75
La Creu Alta	Tinto	Priorat	108
Bixente Indart - Xingolei	Tinto	D. Irulegi (FR)	44
Lalama - Dominio do Bibei	Tinto	Ribera Sacra	32
Pazo de la Cuesta - Brancellao	Tinto	Ribera Sacra	29
Gran Colegiata	Tinto	Toro	28
Almirez	Tinto	Toro	32
Bobos (100% Bobal)	Tinto	Utiel-Requena	38

SWEET WINES

REFERENCIA	TIPO DE VINO	D..O.	PRECIO
Old Harvest	Pedro Ximenez	Jerez -Sherry	28
Las Flores - Malvasia	Vino Dulce	Rioja	21
Val de Reyer (Vendimia Tardia)	Tinto Dulce	Toro	26

BEERS

SELECTED HANDCRAFT BEERS

Local and imported
IPA | Ale | Abbey
Porter | Stout | Sour

DRAUGHT BEER

LAGER: Maes

DARK: Grevensteiner

WISSE: Paulaner

RADLER: Alhambra

HANDCRAFT: APA Apatxe
Malagissona Brewery

NON ALCOHOLIC BEER

IPA
lager
dark

GLUTEN FREE BEER

Argia (Boga Brewery)

NATURAL DRINKS

KOMBUCHA
natural. 2 Flavors:
Lime - Lemon
Red Berry
3.80 €

HOMEMADE LEMONADE
with mint
3.50 €

SMOOTHIE
mix of strawberry, banana,
red berry and acai
5.50 €

SMOOTHIE
mango
5.50 €