

STARTERS TO SHARE

HOMEMADE CROQUETTES (HAM, SQUID AND MUSHROOMS 10 UNITS)	12
GRILLED SQUID	14
GRILLED GALICIAN OCTOPUS WITH SWEET POTATO PUREE AND BABY POTATOES	20
IBERIAN HAM WITH BREAD AND TOMATO	19
LEON SMOKED BEEF WITH OLIVE OIL AND BREAD	17
ANCHOVIES IN OLIVE OIL WITH GREEN MOJO AND CILANTRO	15
ANCHOVIES OF ONDARROA IN OLIVE OIL	18
GRILLED PRAWNS (12 UNITS.)	20
FOIE BLOCK	18

INDIVIDUAL STARTERS

FISH SOUP	14
PUMPKIN CREAM WITH ORANGE, EGG AND PARMENTIER PUREE	10
TUDELA BUD SALAD WITH CANTABRICO ANCHOVIES AND TOMATO SOUP	17
CARPACCIO PRAWNS OF HUELVA, GAZPACHO AND OLIVE OIL ICE CREAM	18
ROASTED PEPPERS SALAD WITH ROMESCU SAUCE AND EGG AT LOW TEMPERATURE	14
MUSHROOM RISOTTO WITH WILD ASPARAGUS AND CRISPY	14
SAUTEED ARTICHOKE WITH EXTREMADURA LOIN SHAVINGS	14

FISH

COD WITH PISTO AND ALI OLI	19
COD CLUB RANERO	18
GRILLED HAKE WITH COUS COUS, GAZPACHO WITH CHERRY TOMATOES AND WASABI	19
RED TUNA WITH RICE VINEGAR, ANCHOVIES CREAM, POTATOES AND SESAME	19
MONKFISH WITH SEAFOOD CREAM	23
GRILLED SALMON WITH TARTAR SAUCE AND SWEET POTATOES CHIPS	17

MEAT

OXTAIL WITH PARMENTIER POTATOES AND CRISPY VEGETABLES	17
PORK RIBS WITH CHIMICHURRI AND VIOLET POTATO PUREE	16
DUCK CONFIT WITH RED FRUIT SAUCE AND BABY POTATOES	17
BEEF TENDERLOIN WITH FOIE	24
BEEFED VEAL IN ITS JUICE TO PX WINE	15
ROASTED LAMB WITH GREEN SALAD AND POTATOES (2 pax.)	33

DESSERTS

MANGO YOGURT AND BISCUIT	5
"TORRIJA" GRAN HOTEL WITH VANILLA ICE CREAM	6
CHOCOLATE MOUSSE CAKE AND MANDARINA ICE CREAM	6
CANDY MILK RICE	6
CHEESE CAKE WITH RED FRUITS AND VANILLA ICE CREAM	6
CURD WITH NUTS	5
GOXUA (TYPICAL BASQUE DESSERT)	5
NATURAL PINAPPLE WITH MINT	5