

STARTERS TO SHARE

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| COMBO OF HOME-MADE HAM CROQUETTES, BABY SQUID AND MUSHROOMS (12 PIECES) | 14€ |
| CRISPY BISCAY STYLE ECO SCRAMBLED EGGS WITH COD AND TENDER GARLIC | 18€ |
| GRILLED GALICIAN OCTOPUS WITH SWEET POTATO PURÉE AND BABY POTATOES | 20€ |
| SALMON STEAK TARTAR WITH QUAIL EGGS AND CAPERS | 18€ |
| GRAN HOTEL FRIED CALAMARI WITH A TOUCH OF BLACK ALI OLI | 14€ |
| ARTISANAL ANCHOVIES FROM ONDARROA IN EXTRA VIRGIN OLIVE OIL WITH ROASTED RED PEPPERS | 20€ |
| GRILLED SHRIMP | 20€ |
| CARAMELISED FOIE GRAS WITH FIG MARMALADE AND BRIOCHE BREAD | 18€ |
| IBERIAN HAM WITH CRYSTAL BREAD | 19€ |
| ½ IBERIAN HAM WITH CRYSTAL BREAD | 12€ |
| BREAD WITH TOMATOE | 5€ |
| GREEN PEPPERS | 8€ |

INDIVIDUAL STARTERS

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| FISH SOUP | 14€ |
| GREEN ASPARAGUS CREAM, LOW TEMPERATURE EGG AND PARMENTIER PURÉE | 14€ |
| DEBONED PARTRIDGE SALAD WITH CROUTONS AND NUTS | 20€ |
| GRILLED OCTOPUS AND KING PRAWN CARPACCIO, AVOCADO AND OLIVE OIL ICE CREAM | 19€ |
| 10 KM 0 VEGETABLES WITH ETHIOPIAN EGGPLANT AND LOW TEMPERATURE EGG | 18€ |
| MUSHROOM RISOTTO WITH GREEN ASPARAGUS AND CRISPS | 15€ |
| TUDELA LETTUCE HEART SALAD WITH ANCHOVIES AND TUNA BELLY | 17€ |

FISH

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| GRILLED COD CHEEKS WITH 2 SAUCES (PIL-PIL AND BISCAY) | 18€ |
| “CLUB RANERO” COD AND SLICED POTATOES | 19€ |
| GRILLERD HAKE WITH CARDINAL PRAWN AND ALMOND MOJO AND CORAL | 19€ |
| BALFEGÓ TUNA IN RICE VINEGAR WITH ANCHOVY CREAM, SLICED POTATOES AND BLACK SESAME | 24€ |
| MONKFISH LOINS WITH SEAFOOD CREAM AND SCAMPI | 24€ |
| CUTTLEFISH FROM ONDARROA IN INK AND CEVICHE TIMBALE, COUSCOUS AND GINGER VEGETABLES | 22€ |

MEAT

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| ROMESCU IBERIAN PORK SHOULDER, VIOLET POTATOES AND CHERRY TOMATOES | 22€ |
| FALSE PORK RIB WITH CHIMICHURRI AND A SIDE OF CHIPS AND GREEN PEPPERS | 16€ |
| DUCK CONFIT WITH RED FRUIT SAUCE AND BABY POTATES | 17€ |
| VEAL SIRLOIN WITH MUSHROOMS, YUCCA AND TOASTED HAM | 24€ |
| BEEF CHEEKS STEWED IN JUICE WITH PEDRO XIMENEZ | 16€ |
| BONELESS LAMB WITH SALAD AND SWEET POTATOES | 24€ |

DESSERTS

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| GRAN HOTEL FRENCH TOAST WITH ICE CREAM | 7€ |
| YOGHURT PIE, BLUEBERRY MARMALADE AND OREO DIRT | 6€ |
| EGG AND CRUMBLE FLAN WITH ALMOND WAFER | 6€ |
| CHEESECAKE WITH RED FRUIT AND VANILLA ICE CREAM | 6€ |
| LEMON MOUSSE AND MACAROON FILLED WITH STRAWBERRY | 6€ |
| YOGHURT CUP WITH BISCUIT CRUMBLE | 5€ |