

MENU 1

Cod salad with piperrada and apple
vinaigrette

Scallop au gratin with mushrooms

Crepes stuffed with baby squid

Grilled entrecote with peppers

Mille-feuille with whipped cream and
custard, served with an ice-cream

Wine and coffee

43€ (VAT included)

MENU 2

Hake and mushroom pie

Cod fritters and piquillo pepper cream

Mushroom and Idiazabal cheese puff
pastry au gratin.

Hake stuffed with vegetables and prawns

Pantxineta with ice cream

Wine and coffee

43€ (VAT included)

MENU 3

Foie Mousse with plums and apple cream

Spider crab salad

Peppers stuffed with mushrooms and
prawns

Spinach and prawns puff pastry

Grilled sirloin steak with piquillo
peppers

Truffle cake with ice cream

Wine and coffee

53€ (VAT included)

Minimum reservation of 7 people and 10 days in advance.

We can quote the menu to your liking by combining dishes from different menus or substituting other meats and fish such as monkfish, lamb...

Prices are indicative, the final price will be confirmed at the time of booking.

MENU 4

Spinach and prawn mousse

Warm squid and prawn salad

Brick pastry with cod and ajoarriero

Grilled jumbo shrimp

Tangerine sorbet with cava

Baked hake with langoustine and wild asparagus cream

Mille-feuille with whipped cream and custard

Wine, coffee and cava

54€ (VAT included)

MENU 5

Iberian Ham

Crab and guacamole salad with seafood vinaigrette

Scallop au gratin with vegetables and prawns

Cod kokotxas with clams

Creamy seafood chowder

Sirloin steak with potato millefeuille

Home-made truffle cake with orange sauce

Wine, coffee and cava

58€ (VAT included)

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