



ROAST PORK BRIOCHE

Tender, slow-cooked roast pork served in a soft buttery brioche bun.

Tapa 4,50

TXISTORRA BRIOCHE

Traditional Basque-style fresh pork sausage, fried on the spot and served in a soft, slightly sweet brioche.

Tapa 4,50

ORTIZ ANCHOVY BRIOCHE WITH "MANTEQUESO" AND TOMATO

Classic Cantabrian Ortiz anchovy served on a fluffy brioche with creamy mantequeso (butter-cheese mix) and fresh tomato.

Tapa 4,50

TOAST WITH COW'S CHEESE, ROASTED COURGETTE, ROMESCO & HAM

Strong cheese flavour with soft roasted courgette, Mediterranean-style romesco sauce, and a touch of Iberian ham.

Tapa 4,50

CHICKEN "SURFERO" WITH GREEN PESTO & BASIL

Chicken strips with intense green pesto and a hint of basil.

Tapa 4,50

BLUE CHEESE & ARTICHOKE CRISPY BREAD

Crunchy bread base topped with blue cheese and artichoke hearts.

Tapa 4,50

FOIE TOAST WITH CIDER REDUCTION

Seared foie on focaccia bread with apple-cider compote and diced apple.

Tapa 5,50

OUR SIGNATURE RUSSIAN SALAD WITH TUNA (BONITO DEL NORTE)

Tapa 4,50

Full plate: 14

One of the Top 10 Russian Salads in Spain according to San Sebastián Gastronomika

"THE VACCINE": MEAT FRITTER WITH ITS OWN JUICE - READY TO INJECT!

Tapa 4,80

BASQUE STEW DONUT "IN TWO STAGES"

Savory donut made with meat, chickpeas, and vegetables - served with its broth.

Full plate: 8,50

Runner-up in the National Stew Contest of the XXI Century

FRIED TXISTORRA FROM SANTO TOMÁS FAIR

Traditional Basque-style fresh pork sausage, freshly fried.

Full plate: 12,50

COD OMELETTE WITH PILPIL SAUCE

Egg, cod, and the most famous of Basque sauces — a tribute to the 1959 Álava recipe for "tortilla manchada" (the "stained omelette").

Full plate: 9

TXANGURRO "DONOSTIARRA STYLE": GRATINATED SPIDER CRAB

Traditional Basque recipe with shredded crab, gratinated and served in its shell.

Tapa 4,50

Full plate: 18,50