



## / WARMING UP THE PALATE

La « gilda » à l'anchois du Golfe de Gascogne	3,00		
Our Russian salad	12,95	One of the 10 best Russian salads in Spain	
Iberian ham from Jabugo hand-sliced	21,50		
Seasonal tomato with Ortiz tuna (line-caught) and piparra vinaigrette	13,90		
Fried txistorra sausage like at the Santo Tomás fair	10,50		
Bravas, potatoes with hot sauce perretxiCo style!!	8,50		
Basque stew donut served in two rounds	8,50	finalist in the 21st Cent. stew contest	
Classic fried squid rings	12,50		
Mushroom & Iberian pork risotto with sheep's cheese	15,50		
			<b>Txuleta carpaccio</b> with truffled mayo, mustard, Idiazabal cheese and toasted almonds <b>NEW!</b> 15,50
			<b>Cogollos</b> , baby lettuces (grilled or fresh) with tomato paste and smoked sheep's cheese <b>NEW!</b> 13,90
			"La vacuna". Beef fritter with meat jus, cream cheese, and tobiko <b>Top 10 pintxos of Álava</b> 4,80
			<b>Ortiz anchovy brioche</b> with 'cheese-butter' and tomato <b>NEW!</b> 13,50
			<b>Fried artichokes</b> with truffled mayo and Euskaltxerri bacon <b>Y</b> 15,25
			<b>Creamy Iberian ham croquettes</b> (8 pcs) 12,50
			<b>Creamy tiger mussel croquettes</b> (8 pcs) 12,50
			<b>Seafood rice</b> with baby squid <b>NEW!</b> 16,50

## / THE BUTCHER'S THING / BROUGHT BY A WAVE

<b>Grilled pork</b> 'lagarto' with Perrens sauce, pickled onion and fries <b>NEW!</b>	14,50		
<b>Truffled txuleta burger</b> with crispy bacon, cow's cheese and tomato cream	14,65		
<b>Tender roasted beef</b> with sautéed potatoes	23,95	Slow-cooked for 48 hours at low temperature	
<b>Aged beef entrecôte</b> with fries and local peppers	21,50		
<b>Pork cheeks</b> in red wine with fries <b>NEW!</b>	18,50		
			<b>Cod omelette</b> stewed pil-pil sauce <b>NEW!</b> 16,50
			<b>Grilled scallops</b> with garlic and parsley dressing (6 pcs) <b>NEW!</b> 14,90
			<b>Baked spider crab</b> au gratin Donostia-style 18,50
			<b>Baby squid</b> with onions "Pelayo style" <b>NEW!</b> 18,50
			<b>Tempura of Bermeo tuna</b> marinated in soy sauce with alioli 17,50
			<b>Cod at pil-pil sauce</b> with vegetable ratatouille 20,50

All prices include VAT.  
Offer subject to change depending on market availability.

## / THE SWEETEST SECRET

<b>Caramelized brioche french toast</b> dripping in whipped cream with toffee soup	7,50	
<b>Creamy cheesecake</b> made with Latxa sheep's cheese	7,50	
<b>Baked chocolate cake</b> with Añana salt and extra virgin olive oil	7,50	
<b>Brioche with vanilla ice cream</b> <b>NEW!</b>	3,95	

**Y** Adaptable for vegetarians.  
Ask the innkeeper.

ALLERGENS



ENG | FR

