

perretxiCo

VITORIA

42° 50' 41" N 2° 40' 27" O

Remember that almost all specimens are available to take home.



TAVERN SPECIALTIES

- ↑ Ortiz anchovy brioche with 'cheese-butter' and tomato 13,50
- Cod omelette stewed pil-pil sauce 15,50
- Our Russian salad 12,95
ONE OF THE 10 BEST RUSSIAN SALADS IN SPAIN
- Basque stew donut served in two rounds 8,50
FINALIST IN THE 21ST CENT. STEW CONTEST
- Ⓜ Seasonal tomato with Ortiz tuna (line-caught) and piparra vinaigrette 13,90
- Ⓜ Fried artichokes with truffled mayo and Euskaltxerri bacon 14,50
- Tender roasted beef with sautéed potatoes 22,50
SLOW-COOKED FOR 48 HOURS AT LOW TEMPERATUR

CLASSICS

- Creamy Iberian ham croquettes (8 pcs) 11,50
- Creamy tiger mussel croquettes (8 pcs) 12,50
- Classic fried squid rings 12,50
- Fried txistorra sausage like at the Santo Tomás fair 12,50
- Iberian ham from Jabugo hand-sliced 21,50
- ↑ Seafood rice with baby squid 16,50

GARDEN, PASTURE AND FOREST

- Ⓜ ↑ Cogollos, baby lettuces (grilled or fresh) with tomato paste and smoked sheep's cheese 13,90
- ↑ Txuleta carpaccio with truffled mayo, mustard, Idiazabal cheese and toasted almonds 15,50
- Mushroom & Iberian pork risotto with sheep's cheese 14,50

KNIFE IN HAND

- ↑ Grilled pork 'lagarto' with Perrens sauce, pickled onion and fries 14,50
- Truffled txuleta burger with crispy bacon, cow's cheese and tomato-cream 14,50
- Aged beef entrecôte with fries and local peppers 21,50
- ↑ Pork cheeks in red wine with fries 17,50



FROM THE NORTH

- Baked spider crab au gratin Donostia-style 17,50
- ↑ Baby squid with onions "Pelayo style" 18,50
- Tempura of Bermeo tuna marinated in soy sauce with alioli 17,50
- Cod at pil-pil sauce with vegetable ratatouille 18,50

GOZOA (SWEET)

- Caramelized brioche french toast dripping in whipped cream with toffee soup 6,50
- Creamy cheesecake made with Latxa sheep's cheese 6,50
- Baked chocolate cake with Añana salt and extra virgin olive oil 6,50
- ↑ Brioche with vanilla ice cream 3,95

PINTXOS TASTING MENU

- Cheese Gilda
- Egg/Shrimp 2023
- Ortiz anchovy brioche with 'cheese-butter' and tomato "La vacuna". Beef fritter with meat jus, cream cheese, and tobiko
TOP 10 PINTXOS OF ÁLAVA
- Donostia-style Crab tartlet au gratin
- Cod omelette stewed pil-pil sauce
- Basque stew donut served in two rounds
FINALIST IN THE 21ST CENT. STEW CONTEST

DESSERT

- Caramelized brioche french toast dripping in whipped cream with toffee soup

29,90€
PER PERSON
VAT INCLUDED



Allergens.

↑ NEW DISCOVERY

Ⓜ Adaptable for vegetarians. Ask the innkeeper.

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

Country bread. Full table menu. Drinks not included. Minimum 2 people. Offer subject to change depending on market availability.

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WINES FROM OUR LAND

RED WINE

RIOJA

- ▶ Mitarte Crianza 17,00€
- Mitarte Joven 14,00€
- Izadi Crianza 20,00€
- Luis Cañas Crianza 24,00€
- Luis Alegre Crianza 18,50€
- López de Haro 17,00€
- Amaren Crianza 25,00€
- Conde de Valdemar Crianza 18,00€

WHITE WINE

RIOJA

- Mitarte 14,00€
- Libalis I.G.P. Valles de Sadacia 16,50€

ROSÉ WINE

RIOJA

- ▶ Mitarte 14,00€

TXAKOLI

GETARIA

- ▶ Urruzola 19,50€

CIDER

- ▶ Saizar 8,50€

OTHER APPELLATIONS

RIBERA DEL DUERO

- ▶ Cuatro Rayas Roble 18,50€
- ▶ Pruno 25,00€

RUEDA

- ▶ Bitácora 100% Verdejo 18,00€
- Flor de Vetus Verdejo 19,50€

ALBARIÑO

Villanueva 18,50€

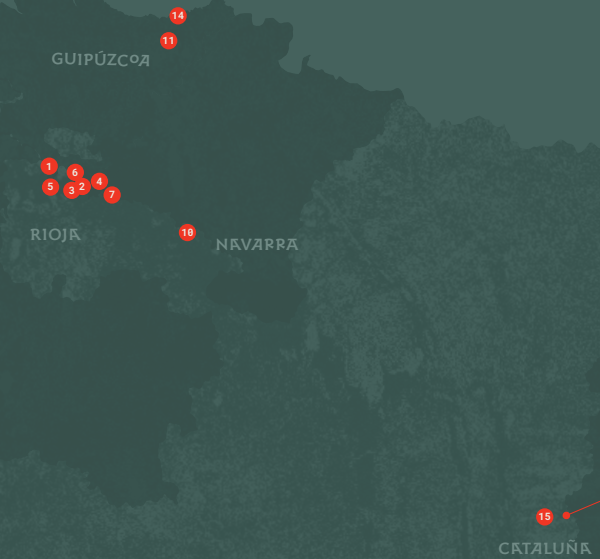
GODELLO

Lulo 1915 22,50€

SPARKLING

CAVA

Juvé & Camps Banda Púrpura 23,50€



WINERIES

- 1 Mitarte
- 2 Izadi
- 3 Luis Cañas
- 4 Luis Alegre
- 5 Hacienda López de Haro
- 6 Amaren
- 7 Valdemar
- 8 Cuatro Rayas
- 9 Finca Villacreces
- 10 Castillo de Maetiera
- 11 Saizar
- 12 Vetus
- 13 Villanueva
- 14 Inazio Urruzola Txakolindegia
- 15 Juvé & Camps

▶
CAN'T DECIDE?
We've highlighted
our favorites
for you.