

perretxiCo

FLEMING

40°27'36.5"N 3°40'46.5"O

Remember
that almost all
specimens are available
to take home.



ASTURIAS



CLASSICS

Ortiz anchovy brioche with 'cheese-butter' and tomato	14,50
Cod omelette stewed pil-pil sauce	16,50
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	
Txuleta beef carpaccio with truffle mayonnaise, Latxa sheep's cheese, and toasted almonds	15,50
🍷 Fried artichokes with truffled mayo and Euskaltxerri bacon	15,25
Creamy Iberian ham croquettes (8 pcs)	12,50
Creamy tiger mussel croquettes (8 pcs)	12,50
Creamy mixed croquettes (8 pcs)	12,50
Classic fried squid rings	13,50
Fried txistorra sausage like at the Santo Tomás fair	10,50
Creamy marinière style with baby squid	16,50

GARDEN, PASTURE AND FOREST

Our Russian salad	12,95
ONE OF THE 10 BEST RUSSIAN SALADS IN SPAIN	
Txuleta beef carpaccio with truffle mayonnaise, Latxa sheep's cheese, and toasted almonds	15,50
🍷 Seasonal tomato with Ortiz tuna (line-caught) and piparra vinaigrette	14,50

FROM THE NORTH

Baked spider crab au gratin Donostia-style	18,50
Stewed baby squid with onions and tomato	18,50
Scallops donostiarra style (6 pcs)	15,90
Cod at pil-pil sauce with vegetable ratatouille	20,50
Roasted octopus with Monalisa potatoes and Basque mojo sauce	19,50

KNIFE IN HAND

Iberian pork <i>lagarto</i> with Perrens sauce, pickled onion, and French fries	16,50
Truffled txuleta burger with crispy bacon, cow's cheese and tomato cream	14,65
Entrecôte of beef from Basque farmers with French fries and local peppers	21,50
LATXA SHEEP'S CHEESE SAUCE + 2,95	
Pork cheeks in red wine with fries	18,50
Tender roasted beef with sautéed potatoes	22,50
SLOW-COOKED FOR 24 HOURS AT LOW TEMPERATURE	
Basque cattle farmers' rib steak (txuletón)	55,00€

GOZOA (SWEET)

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

PINTXOs TASTING MENU

Latxa sheep's cheese Gilda
Egg/Shrimp
Ortiz anchovy brioche with 'cheese-butter' and tomato
Bermeo tuna carpaccio with citrus tomato vinaigrette and sliced almonds
"La vacuna". Beef fritter with meat jus, cream cheese, and tobiko
TOP 10 PINTXOS OF ÁLAVA

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

33,00€
PER PERSON
VAT INCLUDED

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



ALLERGENS.



Do you want
to see what
the dishes
look like?

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

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WINES FROM OUR LAND

RED WINE

RIOJA

▶ Mitarte Crianza
18,00€

Mitarte Joven
16,00€

Izadi Crianza
22,00€

Luis Cañas Crianza
25,00€

Luis Alegre Crianza
20,00€

López de Haro
18,00€

Amaren Crianza
27,00€

Conde de Valdemar
Crianza
20,00€

WHITE WINE

RIOJA

Mitarte
16,00€

Libalis I.G.P.
Valles de Sadacia
19,00€

ROSÉ WINE

RIOJA

▶ Izadi Larrosa
18,00€

TXAKOLI

GETARIA

▶ Urruzola
19,50€

CIDER

▶ Saizar
8,50€

OTHER APPELLATIONS

RIBERA
DEL DUERO

▶ Cuatro Rayas Roble
20,00€

▶ Pruno
25,00€

Comenge Biberius
20,00€

Somele
20,00€

RUEDA

▶ Bitácora 100%
Verdejo
19,00€

Flor de Vetus
Verdejo
21,00€

ALBARIÑO

Villanueva
22,00€

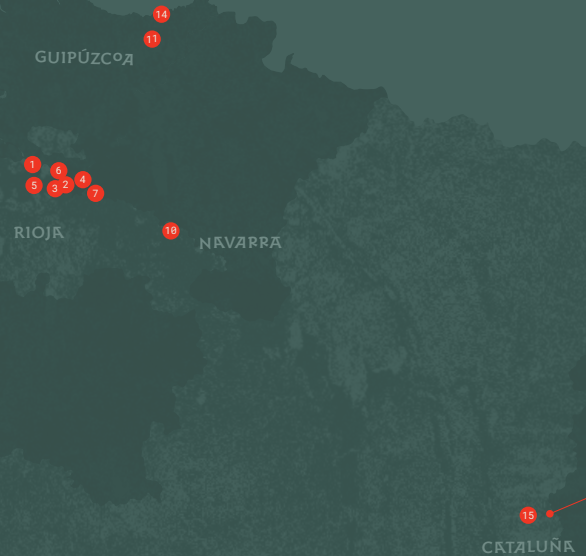
GODELLO

Lulo 1915
23,00€

SPARKLING

CAVA

Juvé & Camps
Banda Púrpura
29,00€



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.