



OUR MOST MYTHICAL PINTXOS	PRICE
Foie nougat with Donosti farmhouse strained yogurt (2units)	8,95
Gilda pickled Cantabrian anchovies	2,50
A Basque stew donut in two phases (Finalist in the 21st Century Stew Contest) 2units	12,95
PerretxiCo Laboratory Vaccine	
A meat fritter with concentrated juices (A finalist in the Álava pintxo contest) 2 units	8,50
Donosti-style spider crab au gratin 2 units	15,95

A BITE TO SHARE	PRICE
Fried Navarre chistorra sausage	9,50
Spicy brava potatoes with a touch of aioli sauce	6,50
House Russian salad (Top 10 in the 2019 National Salad Competition)	9,50
Traditional squid strips	10,50
Seasonal tomato salad with Cantabrian tuna belly and Piparra chile peppers	12,50
Zarauz surfer salad with chicken, peanut pesto sauce and smoked sheep's cheese	12,95
The Biribil Brothers from Bilbao Burrata Salad served with Raf tomatoes, mint and nuts	15,95
Fried artichokes with truffled mayonnaise and Euskaltxerri Basque pork	12,95
Scrambled mushrooms caramelized onion	12,50
Creamy croquettes with Iberian ham (8units)	9,95
Creamy croquettes with mussels (8units)	11,00
Beef chop steak tartare with seasoning, smoked cheese and almonds	16,95
Mushroom risotto with smoked sheep's cheese and Iberian meats	13,50

Euskolabel pinto beans with variety meats
(chorizo sausage, vegetable blood pudding, pork
strips and cabbage) Minimum 2 people **18,50**
P/Person

FOR OUR SEA	PRICE
Our pil pil cod with baked potato slices	14,50
Euskogaditano seasoned fish & chips with Euskadi species (Seasoned dogfish with our Basque mojo sauce)	11,50
Scrambled cod with poached onion	12,50
Grilled calamari with caramelized onions	14,50

Donosti-style wild turbot 44,00/Kg

FROM LIVESTOCK BREEDER JOSETXU LETON	PRICE
Beef chop hamburger with Euskaltxerri Basque pork, smoked soft cheese, dried tomatoes and fries	11,50
Grilled fan-shaped Iberian pork shoulder with fries, Basque peppers and our Perrrens (soy, teriyaki and butter) sauce	14,95
Iberian pork rib with fries and pickled onions	14,95

Txogitu Beef Chop (Donosti) with fries 47,00/Kg

DELICACIES BY JOSEPOOL VORO'N	PRICE
A warm tartlet made with cured sheep's cheese	6,50
Caramelized brioche French toast dripping in whipped cream with ice cream	6,50
Chocolate and hazelnut cream	6,50
Goenaga farmhouse yogurt with blueberry jam and toasted granola	3,95
Goxua light brioche dripping with whipped cream and caramelized pastry cream Our lighter version of this typical Alavese dessert	6,50

