

TRADITIONAL FLAVOURS

IGP Navarre lamb shank glazed with its own juice
Beef cheeks stewed in Navarre DO red wine with grilled foie gras
Grilled boneless pork trotters with sweet potato puree
Traditional stewed pigeon
Grilled baby squid, potato wedges with lemon and caramelised onion
Fish of the day (check for availability and price)

CHARCOAL-GRILLED MEATS

Ribeye steak
Portion (approximate weight 600 g)
To share
(approximate weight 1.0-1.3 kg)
Garnishes
Piquillo peppers
Potato chips

Sirloin with fresh foie gras, apple sauce and Oporto sauce
Sirloin with garnish (fried potatoes and piquillo peppers)
Sirloin with fried potatoes and Roquefort sauce
Lamb ribs, Navarre IGP
Grilled Iberian pork (shoulder/neck cut) with crushed nuts

TO SHARE - OR NOT

Grilled vegetables with Romesco sauce and soy sauce
Migas de pastor (traditional sauteed breadcrumbs)
Chorizo (spicy sausages) in cider
Iberian cured ham and toast (with oil and tomato)
Grilled octopus, purple potato parmentier and paprika ali-oli
Tasting of homemade mi cuits (lightly cooked meats), smoked and caramelised
Scrambled eggs with boletus edulis mushrooms
Asparagus stuffed with seafood

Early salad of grilled baby squid and tomato concassé vinaigrette
Salad of goats cheese gratin, raisins and plum jam, croutons and nuts
Cantabrian salad, green lettuce, anchovies, tuna flank, tomato, olives
Traditional fish soup

We have information about allergens; please ask our staff. Prices included VAT

SMALL INDULGENCES GREAT PLEASURES

Caramelised brioche French toast, made in the old style with hazelnut ice cream
Sheep milk curd with San Martín de Unx honey and caramelised walnuts
Cannoli filled with orange pastry cream and hot chocolate
Chocolate ganache, mango sorbet and cocoa mirror glaze
Cheese mousse, fruits of the forest sorbet, almond sponge and white chocolate coulis
Crunchy sheets of puff pastry filled with cream and roasted apple with vanilla ice cream
Lemon sorbet with cava
Homemade ice cream (chocolate, vanilla and cream)

Irish Coffee (with semi-whipped fresh cream)

Scottish coffee (with vanilla ice cream)

CHILDREN'S MENU

Grilled pork or chicken breast with chips, pasta with tomato and 2 meat croquettes.
Water or soft drink
Homemade ball of ice cream

SUGGESTIONS

Homemade fried tasting (ham croquette, cod croquette and pepper ball) 1
Red beans with chorizo (spicy sausage) in cider and black pudding
Fried Navarre artichokes with mushrooms and fresh foie gras
Roasted Puente de la Reina peppers, peeled by hand
Hake with king prawns (seafood sauce and thin layer of mayonnaise)
Monkfish with sauteed potato slices and garlic
Cod loin confit over vegetable ratatouille and soft garlic cream