

cocktails



- cava and wildberry (strawberries, blackberries and raspberries) cocktail 2,10 ₺
- cava cocktail with a touch of orange and currants 2,10 ₺
- cava and tropical fruit (pineapple, mango and papaya) cocktail 2,10 ₺
- fruit and citric (peach, orange, green lemon and passion fruit) cocktail (alcohol free) 2,10 ₺
- Martini cocktail with cherries 2,60 ₺

restaurant menu

price per person: 24,20 ₺ + 7% vat • the price includes: home made bread and drink (mineral water, Rioja C.D.O. red wine or white wine)

- Idiazabal cheese curd, with herbs, apple sticks, roasted pine nuts and caramel of grape juice
- carpaccio of roast-beef, slices of Idiazabal cheese, lettuce mesclum and vinaigrette of shallot and soya
- taco of confited cod, with slightly smoked leek and potato soup and foam of parsley
- Donostia-style terrine of spider crab, served with a cream of spring onion, tomato vinaigrette and fresh herbs
- sauteed pasta with squid, served with a cream of Roncal cheese

- goose cannelloni glazed in the oven, served on special mashed potatoes
- cod confited in virgin olive oil, served with seafood pearls and garlic and olive oil foam
- roasted iberian bacon, with grilled melon and reduction of passion fruit
- grilled squid, with caramelised onion and sweet tomato compote
- roasted and glazed pork rib, with pumpkin purée and compoted red onion
- roasted beef sirlon, with special mashed potatoes (extra charge of 5,50 ₺ to the price of the menu)
- grilled Jumbo prawn, with purée of braised mushroom and tomato and lime vinaigrette (extra charge of 6,00 ₺ to the price of the menu)

- french toast caramelised in the old-fashioned way, with home-made ice cream and citrus juice
- poached pear, with orange marmalade and peach ice cream
- creamy chocolate and cinnamon sponge cake, with orange ice cream and lemon sauce
- traditional sheep's milk dessert, topped with sugar, served with reineta apple juice
- chocolate ganache, with Baileys ice cream and chocolate wafer

tasting menu

price per person: 28,40 ₺ + 7% vat

(served for the whole table) • the price includes: home made bread and drink (mineral water, Rioja C.D.O. red wine or white wine)

- cava cocktail
- Idiazabal cheese curd, with herbs, apple sticks, roasted pine nuts and caramel of grape juice
- cod confited in virgin olive oil, served with seafood pearls and garlic and olive oil foam
- goose cannelloni glazed in the oven, served on special mashed potatoes
- french toasted caramelised in the old-fashioned way, with home-made ice cream and citrus juice
- traditional sheep's milk dessert, topped with sugar, served with reineta apple juice