



MENU (1)

Chistorra of Arbizu (typical sausage of Navarra)
Cecina of ox
Tomato salad with spring onion and balsamic dressing
Cogollos de Tudela (roman lettuce hearts with EVOO and Maldon salt)
Boletus baked with farmhouse egg yolk and parsley oil

Old cow Holstein Tx Steak (6 years of age, with 20 days of dry-ageing, from North of Germany) with roasted piquillo peppers.

Dessert:

Rice pudding just like Granma used to make it or
Home made egg custard

70€/person

*This menu includes:
Ultreia Saiques 2018. Raúl Pérez. D.O.Bierzo.
Coffee and pacharán

MENU (2)

Chistorra of Arbizu (typical sausage of Navarra)
Cecina of ox
Cogollos de Tudela (roman lettuce hearts with EVOO and Maldon salt) and Mendavia special asparagus
Boletus baked with farmhouse egg yolk and parsley oil
The traditional Tolosa beans

MAIN COURSES(to choose btw):

Simental de Baviera old cow Tx Steak (7 years of age, with 20 days of dryageing) with roasted piquillo peppers
Coated Burela Hake Casa Julián style

Dessert:

Roof tiles & cigarettes (exclusive buttery biscuits from Tolosa)
Roncal cheese

80€/person

*This menu includes:
Viña Salcedo Crianza 2015. D.O.Ca.Rioja
Coffee and pacharán

Closed December 24 and 31. Open December 25, January 1 and 6