



## 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

**75€/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

**85€/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**