



## Starters

100% *Jamón Ibérico de Bellota* BEHER, D.O. Guijuelo 31,30 €

Extremaduran *Lomo Ibérico de Bellota* Álvaro Parra 31,30 €

Fish soup (ancient recipe from the fishermen of Fuenterrabía) 12,10 €

Mendavia special asparagus 13,80 €

*Cogollos de Tudela* (Roman lettuce hearts with EVOO and Maldon salt) 8,30 €

Pink tomato *Gazpacho* (in season) 10,50 €

Boletus baked with farmhouse egg yolk and parsley oil 16,50 €

## Main Courses

Grilled old cow *entrecôte* 55 euros /kilo

Coated Burela Hake Casa Julián style 26,50 €

Grilled monkfish Orío style (with oil, garlic, parsley and cava vinegar) 28,00 €

## Our Specialties

The traditional Tolosa beans with green cabbage, Ibarra chilli peppers, lard and Olano de Beasáin black pudding 12,10 €

Old cow Tx Steak (6 or 7 years of age, with 25 days of dry-ageing, from national and foreign breeds). We choose the best piece for you according to the market.: 55 euros/kilo

Roasted piquillo peppers following Julián Ribas recipe      Half portion 9,40 €  
Full portion 18,80 €



## Desserts

Roof tiles & cigarettes (Exclusive buttery biscuits from Tolosa) 7,25 €

Roncal cheese (made of Lacha sheep's milk from the Roncal valley, in the Navarrese Pyrenees) 7,25 €

Rice pudding just like Granma used to make it (flavored with cinnamon, orange peel and lemon) 7,25 €

*Tocino de cielo* (candied egg yolk pudding) from the El Riojano patisserie 7,25 €

Vanilla millefeuilles by Paco Torreblanca 7,25 €

Quince paste from the El Riojano patisserie 5,50 €

Lemon sorbet with Cava 7,25 €

Lacha sheep's milk Quark by Matías Gorrochategui 7,25 €

Basque pudding by Rafa Gorrochategui 7,25 €

Freshly squeezed orange juice 5,50 €