

ALDAPETA

Gastrobar

Appetizers

Cantabrian anchovy "00", crystal bread, Iberian bacon and spicy green peppers (3 units)	11 €
Knife-cut acorn-fed Iberian ham D.O. Guijuelo (100gr.), crystal bread and tomato	25 €
Mussels steamed with citrus or "marinera" style	14 €
Crispy Iberian ham, brie and truffle sandwich	11 €
Steak tartar brioche, fried egg and spicy green peppers	16 €
Creamy Iberian ham croquettes	10 €
Roast chicken croquettes	11 €
Tripes and snouts "tapa" with fried egg and spicy green peppers	12 €
Crystal bread with tomato and olive oil	3,50 €

Rices (minimum two people)

Monkfish, shrimp, cuttlefish and roasted garlic alioli paella	28 €
Creamy rice with lobster and prawn	36 €
Norway lobster, cuttlefish and artichoke paella	30 €
Dry rice with grilled beef "txuleta"	34 €
Rabbit dry rice, artichokes and broad beans	25 €
Creamy beef tail rice, mushrooms and smoked Idiazabal	27 €

Starters

Hake "Kokotxas" in pil-pil sauce on pods and broad beans	23 €
Grilled white asparagus with peas in butter and emulsified egg yolk	18 €
Raff tomato salad, gordal olives and tuna belly	17 €
Warm salad of pickled partridge, apricot and hazelnuts purée	19 €
San Sebastian-style fish soup with brandy	15 €

From the sea

Monkfish and artichoke stew with special catalonian sauce	29 €
Hake in green mussel sauce and wild asparagus	27 €
Grilled octopus, sauce Idiazabal Mornay and paprika caramel	25 €
Grilled monkfish, baked potatoes and fried mussels (1.3-1.5kg)	47 €

Meat

Grilled pork jowl, parmentier, pak choi and lemon	19 €
Roast suckling lamb shoulder in its own juices, potatoes and grilled lettuce head with Idiazabal	29 €
Traditional truffled stuffed chicken thigh, cauliflower puree and mini corn on the the cob	20 €
Boneless veal tail over low heat, parsnips and red berries	24 €
Grilled beef "txuleta" (1kg.)	54 €
Grilled beef tenderloin with herb butter potatoes	29 €
Accompaniment: french fries	4,50 €
Accompaniment: lettuce and onion salad	4 €
Accompaniment: Seasoned garden tomato	6 €
Accompaniment: home-roasted peppers	6 €

Desserts

Golden suzette apple, vanilla chantilly and caramelized broken puff pastry	6 €
Strawberries with whipped vanilla chantilly at the moment	7 €
Fluid chocolate cake with creme anglaise	8 €
Textures of chocolate, red berries and vanilla soup	6 €
Bread, chocolate, oil and salt	5 €
Grilled peach, vanilla ice cream and red wine reduction	6 €
Seasonal fruit salad	5 €