

## Menu No. 1

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### STARTERS

Acorn-fed Iberian Ham and Loin  
Foie Micuit with apple compote, Pedro Ximenez gel and raisin bread  
Pepper stuffed with txangurro with garlic crab sauce

### SECOND COURSE

Fried hake with homemade peppers or with txipis in its ink  
Grilled hake with bakery potatoes  
Grilled txipirones on onion with crispy potatoes  
Cod with two tastes  
Grilled country entrecôte with potatoes and homemade peppers roasted over charcoal Roasted  
Iberian Presa on mushroom sauce with vegetable tempura

### DESSERT

Baked cream pancake on hot chocolate with vanilla ice cream

### DRINKS

Crianza Red Wine from the house, Verdejo "Nasica", Rosé Cordovin Tremendus, Txakoli Magalarte, bread,  
mineral water and Baqué selection coffee

**€44.00 VAT included**

For a maximum of 10 people. 1/2 Bottle per person. If you want to add liquors, cava or change the wine or any dish, do not hesitate to contact us. Dishes may contain gluten, eggs, sulfites and nuts. Don't hesitate to ask us.

## Menu No. 2

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### STARTERS

Acorn-fed Iberian ham and loin Tuna  
taco with salted anchovy and green salad  
Boletus Edulis scramble with Eusko-label egg and ham shavings

### SECOND DISH TO CHOOSE

Fried hake with homemade peppers or with txipis in its ink  
Grilled hake with bakery potatoes  
Grilled txipirones on onion with crispy legs  
Cod with two tastes  
Grilled country entrecôte with potatoes and homemade peppers roasted over charcoal  
Roasted Iberian Presa on mushroom sauce with vegetable tempura

### DESSERT

Cheesecake, red fruits and mango ice cream

### DRINKS

Crianza Red Wine from the house, Verdejo "Nasica", Rosé Cordovin Tremendus, Txakoli Magalarte, bread,  
mineral water and Baqué selection coffee

**€46.00 VAT included**

For a maximum of 10 people. 1/2 Bottle per person. If you want to add liquors, champagne or change the wine or any dish, do not hesitate to contact us. Dishes may contain gluten, eggs, sulfites and nuts. Don't hesitate to ask us.