

## Groups Menu No. 1

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### STARTERS

Acorn-fed Iberian ham and loin  
Foie Mi-cuit with apple compote, Pedro Ximenez gel and raisin bread  
Pepper stuffed with txangurro with garlic crab sauce

### SECOND COURSE

Bizkaina-style roast hake on baked potatoes  
and  
grilled sirloin with French fries and homemade red peppers roasted over charcoal

### DESSERT

Caramelized brioche toast, orange cream, rice pudding ice cream

### DRINKS

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

**€48.00 VAT included**

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.

## Groups 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 farmhouse egg and ham shavings

### SECOND COURSE

Grilled cod on crabgrass and roasted red pepper cream.  
and  
Grilled sirloin with fries and homemade peppers roasted over charcoal

### DESSERT

Baked cheesecake, red berries and lemon ice cream.

### DRINKS

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

**€50.00 VAT included**

Dishes may contain gluten, eggs, sulfites and nuts. Don't hesitate to ask us. 1/2 Bottle per person.