

BODEGÓN ALEJANDRO

MENU SEASON TASTING MENU MENUS FOR GROUPS

Starters

Iberian acorn fed knife cut ham from "Arturo Sánchez."
28.00€

Slow cooked eggs served with Emmental consommé
14.00€

Fish and seafood soup Donostia style.
16.00€

Marinated sardine fillets with Cristal peppers.
18.00€

Carrot pickled white tuna salad.
19.00€

Spider crab stew with pil pil foam.
22.00€

Main courses

Grilled hake with citrus vinaigrette.
26.00€

Fresh chopped squid stew with its own ink.
28.00€

Grilled tuna fillet, caramelized spring onions and confited piquillo peppers.
26.00€

Cod fillet confited with pil pil sauce and spider crab in Donostia style.
32.00€

Grilled hanger steak, garlic cream and potatoes.
23.00€

Twice acorn fed Iberian pork loin with mashed potatoes.
29.00€

Beef chop.
58.00€/kg.

French fries.
8.00€

Green salad.

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10.00€

Desserts

Caramelised french toast served with ice cream.

9.50€

Green apple pie with rosemary trifle.

(15 min.), 9.50€

Warm pistachio soufflé coulant served in a cocotte

(10 min.), 8.90€

Seasonal fruit with yogurt foam.

8.90€

Selection of local cheeses (Biok Bio, Garoa, Otxokain).

14.00€



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