

BODEGÓN ALEJANDRO

MENU SEASON TASTING MENU MENUS FOR GROUPS

Tasting Menu

Celeriac royal with lemony broth.
Marinated sardine fillet with Cristal peppers.
Spider crab stew Donosti style and pil pil sauce.

Slow cooked egg served with Emmental consommé.
Grilled tuna fillet, caramelized spring onions and confited piquillo peppers.
Twice acorn fed Iberian pork loin with mashed potatoes.
Seasonal fruit with yogurt foam.
Caramelised french toast served with ice cream.

58€

Combination

Txakoli Hiruzta D.O. Getariako Txakolina.
Ilun D.O. Bizkaiko Txakolina.
Ysios Private Collection D.O.Ca. Rioja. Rioja.
Orange sweet homemade wine.

21€

*10% VAT included

*The tasting menu is only served for the whole table



BODEGÓN ALEJANDRO

[Privacy policy](#)

