

## SEASONAL DISHES (INCLUDING VAT)

- **Fresh albacore tuna grilled with "marmitako" soup and red and green roast peppers**  
25,00€
- **Fresh albacore tuna confit over tomato tartare with guindilla pepper mayonnaise**  
23,00€
- **Sautéed fava beans with ham, codfish confit, black olive purée, pine nuts and potato foam**  
19,50€
- **Seasonal vegetables grilled with thin ribbons of squid and "romesco" sauce**  
22,00€
- **Local line caught squid grilled with cream of fresh beans and tomato vinaigrette**  
Unit 18,50€
- **Local line caught squid sauteed Pelayo style**  
31,50€

## TRADITIONAL STARTERS (INCLUDING VAT)

- **Traditional "Urola" lobster salad in vinaigrette**  
36,00€
- **Ham 100% Iberian acorn-fed cured by "Carrasco" and / or pork loin sausage**  
27,00 / 24,00€
- **Home made mi-cuit foie, apricot coulis with a variety of toasted breads**  
23,00€
- **House-salted anchovies and white tuna "ventreska" with red peppers grilled**  
24,00€
- **A portion of sautéed piquillo peppers**  
13,50€
- **Rice with clams made to order (20 minutes)**  
29,50€
- **Grilled octopus, smashed potatoes, borage cream, iberian bacon and paprika emulsion**  
25,50€

## OUR SEAFOOD (INCLUDING VAT)

- **Spider crab "Donostiarra" style**  
32,00€
- **Grilled Bay of Biscay lobster**  
Kg €
- **Pan-fried carpet shell clams**  
35,50€
- **Clams in parsley sauce**  
35,50€
- **Grilled white shrimps from Huelva**  
31,50€

## GRILLED FISH (INCLUDING VAT)

- **Hake cheeks**  
34,00€
- **Wild turbot**  
Kg / €
- **Line-caught sole**  
Kg / €
- **Sea bream**  
Kg / €
- **Black monkfish**  
32,50€

## AND ALSO

- **Hake loin with cheeks and clams**  
34,00 €
- **Breaded hake chunks with roasted red peppers**  
30,00€
- **Breaded hake cheeks or in pil-pil sauce**  
34,00€

## MEAT (INCLUDING VAT)

- **Beef fillet steak with piquillo peppers and glazed potatoe with wild mushrooms**  
27,50€
- **Grilled T-bone steak**  
kg68,00€
- **Young pigeon in two cooked with pate of its interior toasted**  
34,00€
- **Fresh foie gras charcoal grilled with garlic soup, wild mushrooms and a potato cream**  
25,50€
- **Steak tartar**  
26,00€

## DESSERTS (INCLUDING VAT)

- **Traditional caramelized toasted bread with milk coffee ice cream**  
9,00€
- **Our chocolate dessert with yogurt ice-cream and ginger sauce**  
9,00€
- **Mille feville cream, apple compote and apricot culis with hazelnut ice cream**  
9,00€
- **Biscuits from Tolosa "Tejas y Cigarrillos"**  
8,50€
- **Mojito sorbet**  
8,50€
- **"Pastor Aramburu" Idiazabal cheese (natural and smoked)**  
10,00€