



## TO SHARE

---

<b>CANTABRIAN CHEESE ASSORTMENT</b> With nuts and home made jam	€ 18
<b>GOLD SERIES ANCHOVIES</b> With artisan bread	€ 25
<b>IBERIAN ACORN FED HAM</b> With bread sticks and mashed tomato from our garden	€ 32
<b>FRIED SQUID FINGERS FROM CANTABRIC SEA</b> With ink aioli	€ 15
<b>HOME MADE DUCK FOIE GRAS TERRINE</b> With Pedro Ximénez wine and crunchy orange sponge cake	€ 18
<b>CANTABRIC CLAMS</b> In Green sauce or with traditional garlic "refrito"	€ 27
<b>CANTABRIAN BURRATA SALAD</b> With dried tomatoes and pinenuts with pesto	€ 15
<b>GRATIN BABY SCALLOPS</b> With a sweet black garlic cream	€ 25
<b>DONOSTIARRA'S STYLE CRAB STEW</b> Served in his own shell	€ 28
<b>GRILLED SEASONAL VEGETABLES</b> With "romesco" sauce	€ 16

## FROM THE FISH MARKET

---

<b>TURBOT</b> At your choice, baked or grilled	€ 28
<b>HAKE</b> At your choice, baked or romana style	€ 27
<b>SEABASS</b> At your choice, baked or grilled	€ 33
<b>GRILLED SEASONAL WHITE TUNA LOIN AND BELLY</b>	€ 25

All our fish are accompanied by a stew of baked potatoes and julienned onions

## MEAT

---

<b>WINE STEWED IBERIAN PORK CHEEKS</b> With potato Parmentier and glazed shallots	€ 23
<b>SUCKLING LAMB INGOT IN HIS OWN JUICE</b> With baked potatoes	€ 26
<b>BEEF TENDERLOIN</b> With bearnaise sauce and baked vegetables	€ 30

## DESSERTS

---

<b>CARAMELIZED "ORUJO'S" CREAM FLAN WITH CHANTILLY</b>	€ 7
<b>FLAT WARM APPLE CAKE</b> With caramel sauce ice cream	€ 8
<b>CHOCOLATE COULANT WITH "MANTECADO" ICE CREAM</b>	€ 8
<b>CHEESE CAKE WITH BERRIES</b>	€ 7
<b>SEASONAL FRUIT SALAD</b>	€ 7

Open every day from 8:00 p.m. to 11:00 p.m.

This establishment has at its customers disposal information related to food allergies and intolerances. Ask our staff for information.

All prices include VAT.

