
DESSERTS

Goxua 6

Quésame mucho 6,5
Our homemade cheesecake.

Ode to pistachio 7,5
Pistachio texture, ice cream and fluid.

Homemade ice creams of the day 6
Ferrero Rocher, vanilla or lemon.

Nutella rave 6,5
Nutella sundae with Ferrero Rocher ice-cream and cream.

Basque cheese 9,9

Arroz con leche 6

Bubble party 7
Lemon sorbet with cava.

Sweet temptation 6
Yogurt with mango, white chocolate and biscuit.

Mille-feuille pastry with custard and cream 6

Chocolate symphony 7
Different textures of chocolate, with almonds and ice cream.

DRINKS

SANGRIA



Red wine sangria	4,5	22
Lambrusco Rosé sangria		22
Cava sangria		24
Txakoli sangria	4,5	

BEER, SOFT DRINKS AND WATER

Alhambra 3,5 / 5
Caña / pinta.
San Miguel 0,0 3,5
Soft drinks 3,6
Mineral water 2,6
Carbonated mineral water 3
22 brand carbonated water 5,95

SWEET WINES

Oremus Late Harvest (0,5l) Vega Sicilia	6	28
Furmint, Kövérszölő y Zéta, Sarga Muskotaly.		
Oporto	4,5	
Moscatel	4,5	
Pedro Ximenez	4,5	
Fino	4,5	

U B A R R E C H E N A


La Arrocería Donostiarra

1982



DISHES TO SHARE... OR NOT

LAND

 Iberian ham Juan Hernández 26 / 15
Best ham award 2020. Portion / Half portion.

Our fried potatoes 7,5
Ali oli or spicy sauce.

Our potatoes two sauces 7,95

Grilled Burgos blood sausage 8,5
cooked in a charcoal grill.

☆ Arbizu's "Txistorra" 9,5
char-grilled.


Iberian ham croquettes 7/12
3 units / 5 units.

Foie Mi-cuit 16,95
with stewed seasonal fruit.

Wild sirloin tapa 9,5
with mached potato and vegetables.

Eggs cooked at low temperature 9,5
with mached potato and Arbizu's txistorra.

Homemade chicken nuggets. 10,5

 Fried egg pintxo 6
with dehydrated potato and bacon. 2ud
Awarded as the best tapa in Spain.

☆ Tuna tartare 19
from the Alakrana de Bermeo boat.

SEA

Oyster 3,5 / 18
Unit / 6 units.

Shrimp omelette 5,95
from the Guadalquivir river.

Grilled octopus 24

☆ Calamari with mayonnaise 13,5
and lemon.

Avocado 8,9
with prawn cocktail.

Stuffed peppers with giant spider crab 7,75 / 14,9
2 units / 6 units.

Fish soup 14,95
Tradicional donostiarra.

☆ Roxes red prawn carpaccio 24


☆ Charcoal scallops 12
4 units.


Red prawn croquette 3,5
Unit.

Sea urchin 4,95
Unit.

VEGETABLES

 Triguero Sparrages to Jospers 12

 Low temperature artichokes 12,5
braised with almonds in our charcoal oven.

 Extra Sparrages XXL 19,9

 Vegetable stew 14,5
with mashed potatoes.

☆ Sautéed pods with prawns 20
avocado and almonds.

SALADS

Donostiarra salad 11,95
Tomato, spring onion and Bonito
Serrats.

Ensalada Ubarrechena 11,95
Lettuce, onion, tomato, Bonito,
boiled egg, asparagus and olives,
dressed with virgin olive oil and
vinegar.

☆ Russian salad 12,25
With Bonito Serrats, fried
egg and chopped piparra.

FACTORY SET MAIN COURSES

Fried eggs with croquettes, txistorra and potatoes. 18,95

Premium sirloin steak 220gr. qith croquettes, french fries and piquillo peppers. 25,5

☆ Surf & turf qith 220gr. veal sirloin cooked in a Jospers oven with grilled wild prawns. 30

Veal entrecote steak, croquettes, french fries and piquillo peppers. 22,5

Organic fried eggs, Burgos blood sausage cooked in grill, croquettes, french fries and red peppers. 16,95

☆ Crystal prawns with broken eggs and ratatouille. 21

Ocean and Earth. Charcoal prawns and beef entrecote with potatoes. 25

RICE DISHES

"Our speciality"

SEA

Seafood paella

50 75

Roxes red prawn paella

56,6 84,9

☆ Señoret paella

48 72

Lobster paella

70

☆ Sea and mountains paella

48 72

Rice a banda with octopus

56 84

LAND

T-bone paella

65

Vegetable and boletus paella

41 61,5

Rice in broth with seafood

50 75

Rice in broth with rock lobster

70

Black rice with calamari from the bay

46 69

Rice a banda with scallops

46 69

Rice a banda

38 57

Fideuá Seafood

48

Iberian pork secret cut paella

48 72

Our Valencian paella

48 72

FISH

☆ Grilled La Pascuala 24
hake with garnish.

Grilled lobster 50
500 - 600gr.

Cod 19
with green peppers.

☆ Mariascada donostiarra 118
For two people. Grilled lobster, prawns, shrimps, big
shrimps, scallops and baked crab.


Grilled shrimp 21
6 units.

Baked crab 22

Prawn ration 21

Mariscada del puerto 98
For two people. Grilled lobster, prawns, shrimps, big shrimps
and scallops.

OUR GRILL

 Premium Basque T-bone steak 31
500 - 600gr. For one person.

Veal entrecote steak cooked 19,5
250gr. With french fries and peppers.

Sirlon steak 23
220gr. With french fries and peppers.

Premium Basque T-bone steak 59,95
1kg - 1,2kg. For two people.

Suckling pig cooked at low temperature 19,5
Lettuce and onion.

GARNISH:

French fries 3,5

Lettuce and onion 4,95

Red peppers 4,95

BURGERS:

Classic burger 16
with WAGYU beef, french fries, lettuce, tomato, onion,
mayonnaise and double cheddar cheese.

Egg quisite burger 17
with WAGYU beef, french fries, cheddar cheese, bacon,
egg ad lightly fried onion.

 Green burger 17,25
Vegetarian burger, with fresh tomato, lettuce, cheddar
cheese, our special tomato sauce and french fries.

Burger x Seafood 23
With Wagyu beef, lettuce, tomato, onion, mayonnaise and
double cheddar cheese, potatoes and grilled shrimp.