
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 vanilla ice-cream and cream.

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

Basque cheese 9,9

DRINKS

SANGRIA



Red wine sangria

4,5

22

Lambrusco Rosé sangria

24

Cava sangria

26

Txakoli sangria

4,5

BEER, SOFT DRINKS AND WATER

Alhambra 3,75 / 5
Caña / pinta.

San Miguel 0,0 3,5

Soft drinks 3,75

Mineral water 2,6

Carbonated mineral water 3

22 brand carbonated water 6,25

SWEET WINES



Oremus Late Harvest (0,5l) Vega Sicilia
Furmint, Kövérszölő y Zéta, Sarga Muskotaly.

6,5 32

Oporto

5

Moscatel

5

Pedro Ximenez

5

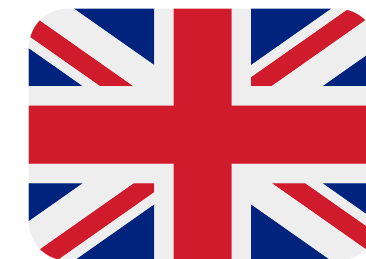
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UBARRCHENA



La Arrocería Donostiarra

1982



DISHES TO SHARE... OR NOT





LAND

-  Iberian ham Juan Hernández 26 / 16
Best ham award 2020. Portion / Half portion.
- Our fried potatoes 7,95
Ali oli or spicy sauce.
- Our potatoes two sauces 8,5
- Grilled Burgos blood sausage 9,5
cooked in a charcoal grill.
- ☆ Arbizu's "Txistorra" 9,9
char-grilled.
- Iberian ham croquettes 8/13
3 units / 5 units.
- Foie Mi-cuit 17,95
with stewed seasonal fruit.
- Wild sirloin tapa 11
with mached potato and vegetables.
- Eggs cooked at low temperature 10,5
with mached potato and Arbizu's txistorra.
- Homemade chicken nuggets 11,5
-  Fried egg pintxo 6
with dehydrated potato and bacon. 2ud
Awarded as the best tapa in Spain.
- Avocado 9,9
with prawn cocktail.

SEA

- Oyster 4 / 22
1 Unit / 6 units.
- Small shrimp pancakes 7
from the Guadalquivir river. 2 units.
- Grilled octopus 26
- ☆ Calamari with mayonnaise 16
and lemon.
- ☆ Tuna tartare 19
from the Alakrana de Bermeo boat.
- Stuffed peppers with giant spider crab 8,5 / 16
2 units / 4 units.
- Fish soup 14,95
Tradicional donostiarra.
- ☆ Roxes red prawn carpaccio 24
- ☆ Charcoal scallops 12,95
4 units.
- Red prawn croquette 3,5
Unit.
- Russian salad 13,75
With Bonito Serrats and chopped piparra.
- Sea urchin 5,25
Unit.

VEGETABLES

-  Triguero Sparrages to Jospers 12,95
-  Low temperature artichokes 14,5
braised with almonds in our charcoal oven.
-  Vegetable stew 15
with mashed potatoes.
-  Extra Sparrages XXL 19,9

SALADS

- Donostiarra salad 13,95
Tomato, spring onion and Bonito Serrats.
- Ensalada Ubarrekena 13,95
Lettuce, onion, tomato, Bonito, boiled egg, asparagus, baked potato and olives, dressed with virgin olive oil and vinegar.

FACTORY SET MAIN COURSES

- Fried eggs with croquettes, txistorra, piquillo peppers and potatoes. 21
- Premium sirloin steak 220gr. with croquettes, french fries and piquillo peppers. 26,5
- ☆ Surf & turf with 220gr. veal sirloin cooked in a Jospers oven with grilled wild prawns and potatoes. 32
- Veal entrecote steak, croquettes, french fries and piquillo peppers. 25
- Organic fried eggs, Burgos blood sausage cooked in grill, croquettes, french fries and red peppers. 19

RICE DISHES

"Our speciality"

SEA

- Seafood paella 52 78
- Roxes red prawn paella 60 90
- ☆ Señoret paella 52 78
- Lobster paella 75
- ☆ Sea and mountains paella 50 75
- Rice a banda with octopus 58 87


LAND

- T-bone paella 66
- Vegetable and boletus paella 44 66
- Rice in broth with seafood 52 78
- Rice in broth with rock lobster 75
- Black rice with calamari from the bay 50 75
- Rice a banda with scallops 50 75
- Fideuá Seafood 48
- Iberian pork secret cut paella 52 78

FISH

- ☆ Grilled La Pascuala 24
hake with garnish green salad and baked potatoes.
- Grilled lobster 52
500 - 600gr.
- Cod 22,5
with green peppers and baked potatoes.
- ☆ Mariscada 21
For one people. Red prawns, scallops, shrimps
- Grilled shrimp 15
4 units.
- Baked crab 22
- Red prawn ration 200g. 24

OUR GRILL

-  Premium Basque T-bone steak 32
500 - 600gr. For one person.
- Premium Basque T-bone steak 60
1kg - 1,2kg. For two people.
- Veal entrecote steak cooked 22
250gr. With french fries and peppers.
- Sirlon steak 27
with mached potato and vegetables.
- Suckling pig cooked at low temperature 21
Lettuce and onion.

GARNISH:

- French fries 4
- Lettuce and onion 5
- Red peppers 5

BURGERS:

- Classic burger 16
with WAGYU beef, french fries, lettuce, tomato, onion, mayonnaise and double cheddar cheese.
- Burger x Seafood 23
With Wagyu beef, lettuce, tomato, onion, mayonnaise and double cheddar cheese, potatoes and grilled shrimp.
- Egg quisite burger 17
with WAGYU beef, french fries, cheddar cheese, bacon, egg ad lightly fried onion.