

## KIDS'S MENU

Cheeseburger  
Iberian ham croquettes 2 und  
Homemade french fries  
Soft drink or water  
Ice cream

19,9

## DESSERTS

Cheesecake with raspberry sorbet 8,5

Chocolate cake with vanilla ice cream 8,5

Raspberry sorbet with cava 8,5

Yogurt with mango, white chocolate, and biscuit 8,5

Goxua, traditional dessert from the Basque Country 8,5

★ Creamy flan with toasted egg yolk 8,5

## Homemade Ice Creams

Raspberry Sorbet Cup 8

Cheesecake Ice Cream Cup 8

Natural Vanilla Ice Cream Cup 8

Ferrero Rocher Ice Cream Cup 8

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CON  
GUSTO  
DESDE  
1982






UBARRETXENA JATETXEA  
UBARRECHENA RESTAURANTE

## TO SHARE... OR NOT


### From the sea

- 
- Wild tuna tartare **19,5**
  - ★ Ceviche with prawns **17,7**
  - Red prawn carpaccio from Palamós **25,3**
  - Charcoal-grilled scallops 4 und. **13,5**
  - 'Txangurro' stuffed piquillo peppers **9/18**
  - Donostia-style fish soup **14,95**
  - Fried squid **18,9**
  - Galician-style octopus **28**
  - Shrimp croquettes 4 und. **15**



### From the earth

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- 
- Artisanal Basque ham from the native "Euskal Txerria" breed (Lekunberri) **23,5**
  - Foie micuit with seasonal compote **17,5**
  - ★ Iberian ham croquettes 6 und. **14**
  - Crispy potatoes with a spicy "brava" sauce  **10,2**
  - Charcoal-grilled txistorra from "Arbizu" **11**
  - Fried egg pintxo with dehydrated potato and bacon. **7,75**  
*Awarded Best Tapas in Spain 2und*
  - Grilled fresh foie with fig **15,5**
  - ★ Steak gyozas 5 und. **14**

## SALADS AND VEGETABLES

- 
- Charcoal-grilled leek **15,5**
  - Artichokes with romesco sauce **15**
  - Charcoal-grilled wild asparagus **13,9**
  - Donostia-style salad: OKM tomatoes, spring onion, and Serrats tuna **15**
  - Ubarrechena salad: lettuce, onion, tomato, Serrats tuna, boiled egg and potato, asparagus, and olives, dressed with extra virgin olive oil **16**
  - Charcoal-roasted pepper salad with Serrats tuna **18**

## FISHES

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- 
- ★ Hake in Txakoli sauce, served with a bowl of lettuce and onion **26**
  - Basque-style Cod 'Bacalao al Pil-Pil' **26**
  - Cod with green peppers and pan-roasted potatoes **26**
  - Individual seafood platter: red prawns, scallops, prawns, mussels, and fried squid **32**
  - Grilled wild prawns 4 und. **18,5**
  - Red prawns portion **28**

Bread Service **1,95**

Additional terrace service 5% - VAT included

## RICE SPECIALITIES "OUR SIGNATURE DISHES"

### Classic paellas

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- 
- ★ Seafood Paella - Dry rice with fresh seafood and seafood broth **54/81**
  - Señoret Paella - All seafood peeled, served in a fine, flavorful rice **54/81**
  - Lobster Paella - Rice cooked with an intense lobster broth **90**
  - Mediterranean Red Prawn Paella - Rich rice with red prawns and a deep seafood stock **62/93**
  - Sea and mountain Paella - Traditional rice combining seafood and chicken **54/81**
  - Vegetable & Boletus Paella - Rice with seasonal vegetables and boletus mushrooms **54/81**
  - Seafood Fideuá - Toasted noodles with fresh seafood, served with mild aioli **54**


### Chef's Special Paellas

- Black rice with squid and aioli **56 & 82**
- BBQ Rib Paella **64**
- ★ Asian-style Black Rice with octopus and gochujang sauce (slightly spicy)  **58 & 87**
- Iberian paella with iberian pork jawl **54 & 81**
- Paella with Scallops - Rice with seafood stock and charcoal-grilled scallops **54 & 81**
- ★ Txuleta Paella - Rice with meat stock and grilled Txuleta steak **70**

### Brothy Rice Dishes

- Brothy rice with fresh seafood on its rich broth **58 & 87**
- Brothy rice with lobster and seafood stock **90**

### Side dishes

- 
- Homemade french fries 6
  - Lettuce & onion salad 6
  - Charcoal-grilled seasonal peppers 8

## OUR GRILLED MEATS

- 
- Premium T-bone steak 500-600 gr **36**
  - Premium T-bone steak 1000-1200gr **70**
  - Argentinian Ribeye 300-350 gr, served with charcoal-grilled peppers and homemade potatoes **26**
  - Slow-cooked Suckling Lamb (served with potatoes, lettuce, and onion) **28,5**
  - Sirloin Meatballs in Sauce **22**
  - Beef Sirloin served with charcoal-grilled peppers and homemade potatoes **28**
  - The Classic Burger, with galician Rubia beef, lettuce, tomato, onion, and double cheddar cheese **18**
  - BBQ Burger, with galician Rubia beef, cheddar cheese, caramelized onion, smoked bacon, pulled pork, and BBQ sauce **19**
  - The Supreme Burger, with galician Rubia beef, cheddar cheese, grilled foie, and figs **19**

