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 lotus biscuit	**8,5**
Goxua, traditional dessert from the Basque Country	**8,5**
⭐ Creamy flan with toasted egg yolk	**8,5**

Homemade Ice Creams

Raspberry Ice Cream 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

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

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: 0KM 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

★ Hake in Txakoli sauce, served with a bowl of lettuce and onion **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

★ 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**

Entrecote 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**