


























































SEASONAL DISHES

Oysters adjusted in Iberian bacon, cream of cawliflower, broth of sea crabs and leather oil of lemon	      	24,00€
Sauteed baby broad beans with borage and artichokes and egg on a bed of potato cream	 	24,50€
Baked pigeon, chestnuts purée and its interior toasted	           	27,50€











CLASSICS STARTERS

Traditional "Urola" lobster salad in vinaigrette	    	34,00€
Iberian acorn-fed cured "Carrasco" ham and / or pork loin sausage		25/23€
Home made mi-cuit foie, peach and vanilla compote with a variety of toasted breads	    	18,50€
House-salted anchovies and white tuna "ventreska" with red pippers grilled	  	17,50€
A portion of sautéed piquillo peppers		13,50€
Grilled octopus, smashed potatoes, borrag cream and paprika emulsion	    	21,50€
Rice with clams	    	26,50€

SEAFOOD

Flat Oyster		4,5€/ud
Pan-fried carpet shell clams		35,50€
Grilled white shrimps from Huelva	  	28,50€
Grilled Bay of Biscay lobster	       	84€/Kg

FISH

Hake cheeks grilled		33,00€
Wild turbot grilled	  	84€/Kg
Line-caught sole grilled	  	96€/Kg
Sea bream grilled	   	94€/Kg

If you need additional information on allergens consult our staff

All our fried may contain traces of gluten, eggs, milk, fish, crustaceans and molluscs. Consult staff.

This restaurant ensures that all fishery products which are not subject to temperatures above 60 ° C in the center of the product , are frozen at -20 ° C for at least 5 days to eliminate the risk of Anisakis , as dictated by the health regulations in force.





Identified allergens correspond exclusively to the ingredients used

Black monkfish grilled



28,50€

ALSO

Hake loin with cheeks and clams



32,50€

Breaded hake chunks with roasted red peppers



25,00€

Breaded hake cheeks



33,00€

MEAT

Beef fillet steak with flap mushroom and vegetable "stew"



25,50€

Fresh foie gras charcoal grilled with garlic soup, wild mushrooms and a potato cream



24,50€

Grilled "Luisimi Premium" T-bone steak

53,5€/K

DESSERTS

Traditional caramelized toasted bread with milk coffee ice cream



8,50€

Our chocolate dessert with yogurt ice-cream and ginger sauce



8,50€

Mille feville cream, apple compote and apricot culis with hazelnut ice cream



8,50€

Biscuits from Tolosa "Tejas y Cigarrillos"



8,50€

Mojito sorbet



8,50€

"Pastor Aramburu" Idiazabal cheese



9,50€











If you need additional information on allergens consult our staff

All our fried may contain traces of gluten, eggs, milk, fish, crustaceans and molluscs. Consult staff.











This restaurant ensures that all fishery products which are not subject to temperatures above 60 ° C in the center of the product , are frozen at -20 ° C for at least 5 days to eliminate the risk of Anisakis , as dictated by the health regulations in force.



HOT SKEWERS

	4,30€
	2,2€
	3,9€
	4,2€
	4,2€
	1,8€
	4,1€
	4,1€
	3,7€
	4,6€

COLD SKEWERS

	2,10€
	2,20€
	2,20€
	1,90€
	2,80€
	2,00€
	2,00€
	11€
	7,5€
	8,5€

If you need additional information on allergens consult our staff

All our fried may contain traces of gluten, eggs, milk, fish, crustaceans and molluscs. Consult staff.

This restaurant ensures that all fishery products which are not subject to temperatures above 60 ° C in the center of the product , are frozen at -20 ° C for at least 5 days to eliminate the risk of Anisakis , as dictated by the health regulations in force.





Identified allergens correspond exclusively to the ingredients used

25€

23€

If you need additional information on allergens consult our staff

All our fried may contain traces of gluten, eggs, milk, fish, crustaceans and molluscs. Consult staff.

This restaurant ensures that all fishery products which are not subject to temperatures above 60 ° C in the center of the product , are frozen at -20 ° C for at least 5 days to eliminate the risk of Anisakis , as dictated by the health regulations in force.

