

## To share

Codesa <b>Gilda</b> (olive, anchovy and sweet pepper).....	4,5€
Limited edition <b>salted anchovies</b> (8 units).....	32€
<b>Acord fed iberian ham</b> , hand carved, with toasted bread, tomato and extra virgin olive.....	38€
<b>Selection of iberian cured meats</b> .....	30€
<b>Foie terrine</b> with carrot jam and raisin walnut bread.....	26€

## Salads and cold starters

<b>Burrata</b> over farm house tomato, basil emulson and nuts.....	26€
<b>Cesar salad</b> .....	23€
Etxanobe style <b>Olivier salad</b> .....	25€
<b>Brioche</b> with marinated <b>salmón</b> and <b>caviar</b> .....	60€
<b>House-smoked hamachi sashimi</b> on citrus escabeche.....	29€

## Hot starters

Creamy 5 jotas iberian ham <b>croquettes</b> .....	19€
<b>Fresh Andalusian style calamari</b> with citrus mayonnaise.....	25€
<b>Lekeitio fish soup</b> .....	23€

## Main courses

<b>Veal milanese</b> with popato parmentier and egg.....	29€
Our <b>pasta of the day</b> .....	20€
<b>Margherita pizza</b> , our style.....	22€
Txuleta <b>Burger</b> .....	22€
<b>Sándwich Arriluce</b> .....	24€
<b>Boneless suckling lamb</b> in its own jus with parsnip purée.....	30€
<b>Fried hake</b> canapés with charcoal roasted peppers .....	32€

## Desserts

Traditional <b>torrija</b> with ice cream.....	10€
Butter <b>ice cream</b> .....	10€
Baked <b>cheesecake</b> with iced cream.....	10€
Josefina Maguregui <b>chocolate cake</b> .....	10€
Our <b>cheese</b> selection.....	30€

### Declaración de alérgenos

En cumplimiento del reglamento (UE) No. 1169/2011 sobre la información alimentaria facilitada al consumidor, este establecimiento tiene disponible para su consulta la información relativa a la presencia de alérgenos de nuestros productos. Diríjase a nuestro personal si desea más información al respecto.