

To share

Codesa Gilda (olive, anchovy and sweet pepper)	4,5€
Limited edition salted anchovies (8 units).....	32€
5j acorn fed ham	38€
Selection of iberian cured meats	30€
Foie terrine with carrot jam and raisin walnut bread.....	26€

Salads and cold starters

Burrata over farm house tomato, basil emulson and nuts.....	26€
Cesar salad	23€
Etzanobe style Olivier salad	25€
Brioche with marinated salmón and caviar	60€
Hamachi sashimi marinated with umeboshi vinaigrette and wakame caviar.....	29€

Hot starters

Creamy 5 jotas iberian ham croquettes	19€
Crispy baby squid with citrus mayonnaise.....	25€
Lekeitio fish soup	23€

Main courses

Veal milanese with popato parmentier and egg.....	29€
Linguine with scarlet prawn.....	20€
Margherita pizza , our style.....	22€
Black Angus Burger	22€
Arriluce Sandwich	24€
Boneless suckling lamb in its own jus with parsnip purée.....	30€
Fried hake canapés with charcoal roasted peppers	32€

Desserts

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

Allergen Information

In compliance with Regulation (EU) No 1169/2011 on the provision of food information to consumers, information regarding the presence of allergens in our products is available upon request. Please speak to a member of our team for further details.

Our coffee is 100% organic, and our water is filtered.



BAR INGLÉS

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COCKTAIL BAR