



GREENS

Toasted bread with grated tomatoes and extra virgin olive oil	3.55
Padrón peppers (dozen)	4.95
Grandma's style ratatouille with poached egg	6.95
Piparras in tempura	6.95
Green salad: farmhouse lettuce, red onion and local tomatoes	6.95
Confit artichoke with egg yolk, Parmesan cheese and Iberian ham on potato parmentier (unit)	6.95
Local tomatoes tartare	7.55
Salmorejo with ham and grated egg (seasonal)	7.95
Stir fried vegetables with hazelnuts and Idiazabal cheese shavings	8.95
Local tomatoes salad with spring onions and white tuna	9.95

CLASSIC TAPAS

"Muy bravas" (very spicy) potatoes with their hot sauce and ali oli	4.95
Iberian ham croquettes (4 units)	5.55
Olivier salad with white tuna	6.95
Pork scratchings on mashed potatoes	8.95
Galician-style octopus on mashed potatoes	8.95
Fried baby squid with ali oli	9.95
Scrambled eggs with fries and Iberian ham	12.55

TOP SELLERS

Mushrooms on creamy potatoes, poached egg and fresh foie gras	7.95
Fried eggs with fries and Iberian bacon carpaccio	11.55
Tuna tartare	12.85
San Sebastian-style crab au gratin with toast	14.95
Assorted fried foods: calamari, hake, Iberian ham croquettes, and piparra peppers in tempura	14.95

✦ **RICE & PAELLAS** ✦

for 2, price per person

Seasonal vegetable paella	13.95
Black rice with crispy baby squid and fresh garlic shoots	15.95
Chicken, fish and seafood ‘surf and turf’ paella ‘without the hassle’	16.95
Fish and seafood "a banda" rice with ali oli	16.95

A MUST-TRY IN BILBAO

Piquillo peppers stuffed with crab and served with their sauce	13.95
Baby squid in their ink	16.95
Battered hake with french fries and herb aioli	16.95
Cod on ratatouille with pil pil sauce	18.95
Cod loin à la Vizcaína	18.95

MAIN DISHES

Alejandro's macaroni au gratin with tomato, chorizo and cheese	11.95
Slow-cooked free-range chicken	11.95
Beef meatballs with tomato sauce	12.95
Pork cheeks in red wine and mashed potatoes	13.95
Baby squid with sauted onions	14.95
Veal escalope with french fries and candied piquillo peppers	14.95
Mature beef burger with melted cheese, Iberian bacon, special sauce and french fries	14.95
Mature beef truffle burger with fried egg, cheese, poached onion, truffle mayonnaise and french fries	15.95
Hake in green sauce	17.95

*Please inform your waiter of any allergies
Bread basket: 2.75 euros. VAT included

Desserts

ICE CREAM SANDWICH	3.95
TRADITIONAL “LECHE FRITA”	4.95
HOMEMADE FLAN WITH CREAM	4.95
GOXUA IN TERRINE	4.95
WARM CHEESECAKE WITH RED BERRY COULIS	5.95
CARAMELISED FRENCH TOAST	5.95
BROWNIE WITH HOT CHOCOLATE AND CREAM	6.95
RONCAL D.O. SHEEP CHEESE WITH WALNUTS AND QUINCE	9.95

VAT included - Please inform our staff of any allergies