

AS AD OR

SALADS AND COLD STARTERS

Azkorri tomato (when in season)	12,50 €
Russian salad	14 €
Garden salad	8,90 €
Mixed salad	10,90 €
Goat's cheese salad	18,50 €
Warm belly of tuna belly and homemade roasted peppers	22 €
Bluefin tuna, avocado and sesame seeds toast (2pcs)	16 €
Iberian ham with tumaca bread	25 €

HOT STARTERS

Gyozas with kimchi mayonnaise and wakame seaweed (8pcs)	11,50 €
Vegetable and prawn tempura with yakitori sauce	13,50 €
Grilled octopus with sweet potato cream	25 €
Grilled scallops (10 pieces)	25 €
Grilled vegetable blood sausage with roasted peppers	13 €
Croquettes (8 pieces)	10,90 €
Azkorri green peppers	8,50 €

CAZUELAS

Begi handi in its own ink	18 €
Homemade roasted pepper with fried egg and potatoes + fried egg	12 € 1,50 €
Scrambled eggs with foie	16 €

SEE OUR ALLERGEN CHART

AS AD OR



GRILLED FISH

Begi handi bass	s/m
Grilled sea bass	s/m
Grilled monkfish	s/m
Grilled turbot	s/m

GRILLED MEATS

Charcoal-grilled T-bone steak of large cattle	56 €
Grilled steak of large beef	72 €
Grilled sirloin steak	25 €
Grilled entrecote	25 €
Grilled 100% wagyu hamburger	18 €

Roast chicken	16,50 €
Cachopo	18 €

GUARNITIONS

Lettuce and spring onions	4,50 €
Homemade crisps	6,90 €
Homemade roasted peppers	16 €

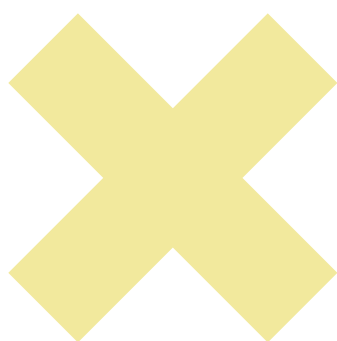
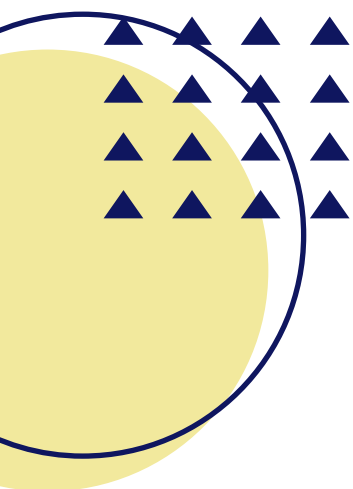
Bread	1 €
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HOMEMADE DESSERTS

Cheesecake	6,50 €
Torrija with Ice Cream	6,90 €
Chocolate coulant	6,90 €
Cookie with ice cream	6 €
Sorbets	6 €
Ice cream cup	6 €
Chocolate and cream cup	6,50 €

SEE OUR ALLERGEN CHART

WINE



WHITE WINE

D.O. ALBARIÑO

Mar de Frades	28 €
Terras Gaudas	28 €
Dandelion (100%)	29 €

D.O. VALDEORRAS

Cepado Godello	22,50 €
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D.O. BIERZO

Conde de Pazo Godello	20 €
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D.O. RUEDA

Caraballas (Verdejo ecológico)	25 €
Boca Verdejo	18 €

D.O. RIOJA

Monopole	16 €
Marqués de Riscal (Sauvignon)	20 €
Siete Calles Balea	28,50 €

D.O. NAVARRA

Príncipe de Viana (Chardonnay)	18,50 €
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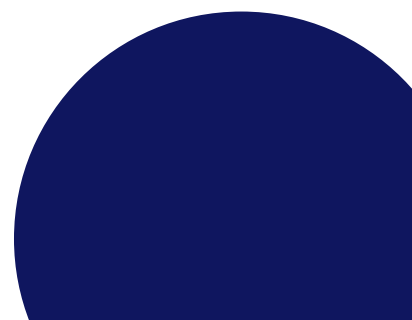
VINO DE LA TIERRA DE CASTILLA

Son d Sol	22 €
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D.O. BIZKAIKO TXAKOLINA

Txakoli Itsas Mendi 7	22 €
Gorka Izaguirre	18 €
Gorka Izaguirre G22	23,50 €
Gorka Izaguirre Zura	34 €

CONTAIN SULPHITES



WINE



RED WINE

D.O. RIOJA

Solagüen Crianza	18,50 €
Zuazo Gaston Crianza	16 €
Viña Alberdi Crianza	28,50 €
Sierra Cantabria Crianza	20 €
Sierra Cantabria Cuvée	34 €
Siete Calles	20 €
Ramón Bilbao	19,50 €
Predicador 2021	42 €
Viña Izadi Crianza	22,50 €
Albiken Cosechero	16 €

D.O. RIBERA DUERO

Tamiz Roble	20,50 €
Carmelo Rodero Crianza	25 €
Pago de los Capellanes	25 €
Pago Carraovejas	56 €

D.O. CAMPO DE BORJA

Alto Moncayo	56 €
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CAVAS

Juvé camps purpura	18 €
Juvé camps rose	22 €

















CHAMPAGNE

Veuve clicquot	65 €
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10% VAT INCLUDED IN ALL PRICES . CONTAIN SULPHITES

ALLERGEN

SALADS AND COLD STARTERS

Russian salad	 
Mixed salad	 
Goat's cheese salad	 
Warm belly of tuna belly and homemade roasted peppers	 
Bluefin tuna, avocado and sesame seeds toast	     
Iberian ham with tumaca bread	 






HOT STARTERS

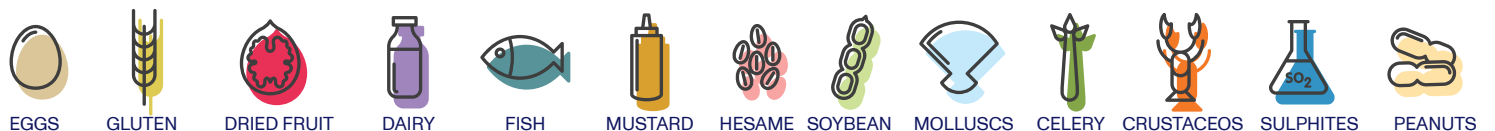
Gyozas with kimchi mayonnaise and wakame seaweed	          
Vegetable and prawn tempura with yakitori sauce	   
Grilled octopus with sweet potato cream	   
Grilled scallops	 
Croquettes	 

CAZUELAS

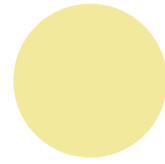
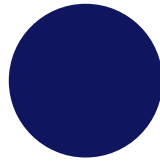
Begi handi in its own ink	  
Homemade roasted pepper with fried egg and potatoes	 
Scrambled eggs with foie	 

GRILLED FISH

Begi handi bass	 
Grilled sea bass	
Grilled monkfish	
Grilled turbot	



ALLERGEN



GRILLED MEATS

Charcoal-grilled T-bone steak of large cattle



Grilled steak of large beef



Grilled sirloin steak



Grilled entrecote



Grilled 100% wagyu hamburger



Roast chicken



Cachopo con patatas



GUARNITIONS

Homemade crisps



HOMEMADE DESSERTS

Cheesecake



Torrija with Ice Cream



Chocolate coulant



Cookie with ice cream



Sorbets



Ice cream cup



Chocolate and cream cup



EGGS



GLUTEN



DRIED FRUIT



DAIRY



FISH



MUSTARD



HESAME



SOYBEAN



MOLLUSCS



CELERY



CRUSTACEOS



SULPHITES



PEANUTS

