



Entrantes

| Starters | 1/2 | Ración |
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| Croquetas de jamón ibérico (4 uds. / 8 uds.) <i>Iberian ham croquettes</i> | 6,20 € | 12,40 € |
| Jamón "Carrasco" ibérico de bellota 100% <i>100% acorn-fed Iberian ham "Carrasco"</i> | 18,60 € | 30,00 € |
| Pan cristal con tomate y aceite arbequina <i>Crunchy bread with tomato and arbequina oil</i> | | 9,30 € |
| Txistorra natural de Navarra <i>Natural Navarra txistorra</i> | 8,30 € | 12,40 € |
| Ensaladilla de bonito de nuestra costa <i>Bonito salad from our coast</i> | 9,30 € | 15,50 € |
| Ravioli de setas y hongos con salsa de queso Iraty y jugo demi-glace <i>Mushroom and fungus ravioli with Iraty cheese sauce and demi-glace juice</i> | 13,50 € | 24,90 € |
| Espárrago de Navarra asado, vieira, yema confitada y vinagreta de trufa ibérica <i>Roasted Navarra asparagus, scallop, confit egg yolk and Iberian truffle vinaigrette</i> | | 14,50 € |
| Pastel de pescado de Roca mayonesa citrica, creme fraiche-mostaza y cumbre marino <i>Fish cake with roca, citrus mayo, crème fraîche-mustard and marine summit</i> | | |

Principales

Main courses

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| Bacalao ajoarriero con huevo a 65° y migas tostadas al Espelette <i>Ajoarriero-style cod with a 65° egg and toasted Espelette breadcrumbs</i> | | 18,00 € |
| Merluza asada, vinagreta de alcachofas, polenta "arto gorria" y praliné nori (10, 8, 14, 7) <i>Roasted hake, artichoke vinaigrette, "Arto Gorria" polenta, and nori praline</i> | | 21,00 € |
| Callos y Morros de ternera guisados al estilo tradicional (3, 6, 8, 7, 11) <i>Beef tripe and cow's head stew, traditional style</i> | | 25,00 € |
| Presa "Basatxerri" asada, apionabo, chimichurri y emulsión de ajo negro (7, 9, 12, 8, 14, 6, 13) <i>Pork steak "Basatxerri" with celeriac, chimichurri and black garlic emulsion</i> | | 25,00 € |
| Carrillera de ternera guisada al vino tinto con puré de patata (8, 7) <i>Beef cheek stewed in red wine, served with mashed potatoes</i> | | 27,00 € |

Postres

Desserts

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| Torrija de pan brioche caramelizada, helado de leche y confitura de melocotón (6, 11, 8, 2, 5) <i>Caramelized brioche French toast, milk ice cream and peach jam</i> | | 8,00 € |
| Ganache de chocolate y toffe salado, helado de vainilla y avellana caramelizada (8, 14, 6, 5, 7) <i>Chocolate and salted toffee ganache, vanilla ice cream and caramelized hazelnuts</i> | | 8,00 € |
| Sorbete de frutas exóticas con espuma de yogur y jugoso bizcocho de almendras (8, 14, 6, 5, 7) <i>Exotic fruits sorbet with creamy yogurt and almond cake</i> | | 8,00 € |
| Quesos locales seleccionados (8) <i>Selected local cheeses</i> | | 15,00 € |
| Servicio de pan / <i>Bread service</i> | | 1,20 € |

Alérgenos / Allergens

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| 1 ALTRAMUCES LUPINS | 2 CACAHUETES PEANUTS | 3 APIO CELERY | 4 CRUSTÁCEOS CRUSTACEANS | 5 FRUTOS DE CÁSCARA NUTS | 6 GLUTEN GLUTEN | 7 SULFITOS SULFITES | 8 LECHE MILK | 9 MOSTAZA MUSTARD | 10 PESCADO FISH | 11 SÉSAMO SESAME | 12 SOJA SOY | 13 MOLUSCOS MOLLUSK | 14 HUEVO EGG |
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