

Starters

COLD

Iberian Cured ham .

Lafitte Micuit

Special big asparagus of Navarra

stuffed with shellfish

Tunad Salad

Remenetxe Salad with sea products and mountain products

Anchovy Lasagna from Bermeo with Tomato Concasse and Ajoblanco

Salt-Cured Anchovies from Bermeo Prepared Home-Style with Piquillo Peppers from Lodosa

HOT

Fish soup

Fresh vegetable stew

Remenetxe Peppers stuffed

Chard stuffed with fresh vegetables and meat gravy

Squids of Cantabric sea with candied onions

Artichokes sautéed with Iberian cured ham

Saute black mushrooms

Freh foie gras with reineta apples and grape sauce

Rice cremous with clams

Croquettes.

Seafood

HOT

Txangurro Rosa Mari Style

Grilled Octopus

Clams in Sauce – Fisherman’s Style or in Green Sauce

Grilled Clams with Garlic Emulsion and Picual Olive Oil

Fresh White Prawns from Huelva, Grilled and Served with Their Inseparable Citrus Touch

Grilled Cantabrian Lobster from Our Own Tank, Roasted in Its Own Juices

Grilled Cantabrian Blue Lobster from Our Own Tank, Roasted in Its Own Juices

Fresh Grilled Norway Lobster

Fish

Cantabric Hake in butter and eggs with garnish

Grilled Hake with Clams, Prawns, and Sliced Roasted Potatoes

Back of the hake in parsley style with peas, prawns and clams

Hake Cheeks in Green Sauce or Pil-Pil Sauce

.Charcoal grilled neck of the hake with cooked tomato ..

Charcoal grilled turbot with garnish

Charcoal grilled monkfish with garnish .

Back of monkfish to American style with shrimps and clams

Thin sliced cod with anchovies stew and crabs in pil pil sauce .

Cod two colours: Pil Pil style and Biscayne sauce

Sea bass in txakoli sauce with raw fried potatoes, shrimps and clams

Charcoal grilled sea bass with raw fried potatoes, shrimps and clams

Charcoal grilled grouper with raw fried potatoes, shrimps and clams

Meat

Charcoal grilled beef T- bone

Sirloin to Port wine sauce with French fries and mushrooms

Sirloin in Roquefort cheese sauce

Sirloin with fresh foie grass

Charcoal Grilled sirloin

Charcoal Grilled young lamb cutlets

Legs of duck (confit) with Port wine sauce

Lambs trotters in Biscayne sauce Braised quail with orange and raspberry sauce

Beef Snout in our Sauce

Roebuck softened in white wine

Wild boar softened in red wine