







# RED WINES

		
Rioja de la casa	2.80 €	15.50 €
Rioja Vega (Rioja)	3.00 €	15.95 €
Amaltea (Penedès)	3.60 €	16.20 €
Matsu Picaro 2014 (Toro)		16.90 €
Ulls Negres (Empordà)	3.75 €	17.50 €
Ferratus (Ribera del Duero)	3.80 €	18.00 €
La Garnatxa Fosca (Priorat)	4.00 €	23.50 €
Muga Crianza (Rioja)		27.00 €
Finca La Emperatriz Garnacha (Rioja)	4.50 €	29.00 €
Chivite 125 Aniversario (Navarra)		29.00 €
Mouton Cadet (Burdeos)		30.00 €
Pago de Carraovejas (Ribera del Duero)		39.50 €
Viña Ardanza (Rioja)		42.90 €
Gran Claustro (Perelada)		59.40 €
Clos de l'Obac (Priorat)		66.80 €
L'Ermite 99 (Priorat)		900.00 €
Chateau Petrus 86 (Borgoña)		1.750.00 €
Rioja Vega 3/8 (Rioja)		8.75 €
Muga 3/8 Crianza (Rioja)		14.75 €

# WHITE WINES

		
Edición Gran Feudo Blanco Chardonnay (Navarra)	3.00 €	14.50 €
Gran Feudo Verdejo (Rueda)	3.50 €	15.50 €
Txakoli de Zarautz (Getaria)	3.50 €	15.75 €
Floral d'AT Roca (Penedès)		16.50 €
Honey Moon (Penedès)		17.25 €
Calcari (Penedès)	3.75 €	18.75 €
El Secreto de Candela (Albariño)		19.40 €
Ardeche Chardonnay (Borgoña)		21.75 €
Belondrade y Lurton (Rueda)		38.90 €
Edición Gran Feudo Blanco Chardonnay 3/8 (Navarra)		7.35 €

# Rosé wines

		
Gran Feudo Rosado Pálido (Navarra)	3.00 €	13.90 €
Gran Caus (Penedès)		23.25 €
Ullones (Empordà)	3.75 €	15.95 €
Indígena Rosé (Penedès)		18.90 €
Gran Feudo Rosado 3/8 (Navarra)		7.35 €

# CAVA & CHAMPAGNE

		
AT Roca Brut Reserva	3.90 €	18.70 €
AT Roca Rosat	3.95 €	19.80 €
Juvé & Camps Reserva Familia		23.50 €
Tattinger		53.50 €
Tattinger 3/8		28.00 €

ENG

# TAPAS & PLATILLOS



## LAS "DE AQUI TE ESPERO"

Chips "Bonilla a la vista"	2.25 €
"Gildas" couple	2.50 €
Olives "Mojo Picón"	3.25 €
Olives "Pico Limón"	3.25 €
Olives "yeye"	3.25 €
Tuna's cube with peppers	5.80 €
"Coca del Mossen" bread with tomato (catalan style)	2.25 €
"Coca del Mossen" bread with "allioli"	2.25 €
Rustic bread	1.40 €

## LAS CLÁSICAS



Chicken and iberian ham croquette	1.85 €
Monkfish and red prawns croquette	1.90 €
Galician "empanada"	4.50 €
Padron peppers	4.75 €
Patatas bravas (spicy potatoes)	5.10 €
Russian salad	4.90 €
Spanish omelette	5.90 €
Chicken fingers with soft curry sauce	7.50 €
Butter fried squid rings	7.50 €
Galician style octopus	11.50 €
Cod "a la llauna" with Ganxet beans	11.75 €
Garlic prawns	13.50 €

## LAS DE LA CASA



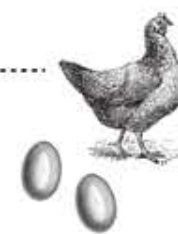
Stewed red beans from Tolosa	5.95 €
Cod omelette	9.80 €
Aguinaga elvers 25 gr (in season)	24.75 €
Hake "kokotxas" Akelarre style	17.95 €
Oxtail stewed	9.75 €

## LAS CALIENTES



Beef miniburger with "Idiazábal" cheese	6.75 €
Oxtail mini burger	7.50 €
Truffled canelloni (1unit)	4.80 €
Fried box (fried hake squids, prawns and octopus)	17.50 €
Beef tenderloin cubes with foie and mushroom sauce	14.85 €
Roast sucking pig with apple puree	16.25 €

## CON UN PAR...



Broken eggs with iberian ham  
10.75€

Broken eggs with mushrooms  
9.25€

Brogen eggs with foie  
11.50€



## LOS IBÉRICOS JOSELITO

Iberian ham	15.50€
Iberian pork loin	14.50€
Iberian "chorizo"	10.85€
Iberian "salchichón"	10.85€
Selection of iberian cold cuts	13.50€
"Manchego" cheese	
"Idiazábal" cheese (Feria de Ordizia 2014 award winner)	7.50€
	8.75€

## ¡OSTRAS!

Galician oyster	2.40 €
Tattinger 3/8 and 4 oysters	34.50 €
Glass of wine Calcari (Penedès) and 2 oysters	7.75 €
Copa de cava AT Roca and 2 oysters	7.90 €



Small squids with ink sauce	7.90 €
"Chistorra" from Navarra	4.75 €
Black budding from Bilbao	5.80 €
"Pisto" Bilbao style	6.25 €
Piquillo peppers	5.75 €

## LAS FRÍAS

Anchovy from Santoña "00"	2.10 €
Gazpacho with Gilda	4.75 €
Tuna and tomato salad	5.25 €
Mini brochettes "Capresse"	5.25 €
Steak tartar beef	12.50 €



# DESSERTS

HOMEMADE



Milk rice	5,50 €	Brownie with nuts and vanilla ice cream	6,95 €
Tiramisú	6,80 €	Figs and prunes in Armagnac	6,75 €
Chocolate truffles "Amaya"	7,90 €	Vanilla ice cream with chocolate	6,75 €
Crema Catalana	5,50 €	Homemade ice cream (cinnamon)	5,80 €
Basque cake with "Izarra verde" icecream	6,95 €	Lemon sorbet	5,80 €
"Tocinillo de cielo"	5,90 €	Strawberries from Calella	6,75 €
Puff pastry with lemon cream and strawberries	6,95 €	Fresh pineapple	5,50 €
Chocolate mousse with orange	6,95 €	Irish coffe	5,75 €
Puf pastry tube with custard cream	2,75 €	Scottish coffe	5,75 €

## DRINKS

Water Solán de Cabras 50 cl.	2,70 €
Water Vichy Catalán 50 cl.	2,70 €
Refreshments 35 cl	2,90 €
Orange juice	4,00 €
Pineapple or apple juice	3,00 €



## BEER SANGRIA & VERMOUTH



Caña La Salve Bilbao 25 cl	2,50 €
Triple La Salve Bilbao 33 cl	3,00 €
Pinta La Salve Bilbao 50 cl	4,50 €
La Salve Bilbao Lager	3,10 €
La Salve Bilbao Munich	3,10 €
La Salve Bilbao Original	3,10 €
Moritz	3,10 €
San Miguel O'O	3,10 €
Sangría 50 cl	5,75 €
Sangría 1 L	10,50 €
Sangría de cava 50 cl	7,90 €
Sangría de cava 1 L	14,90 €
Vermut Yzaguirre Negro Rva	4,00 €
Vermut Yzaguirre Blanco	4,00 €

## SPIRITS

Orujo	3,75 €	Cognac Remy Martin V.S.O.P	9,75 €
Orujo de hierbas	3,75 €	Cognac Delamain X.O.	16,50 €
Frangelico	3,85 €	Armagnac Dartigalongue	8,25 €
Limoncello	3,75 €	Calvados R. Groult Reserva 8 años	9,50 €
Pacharan Baines Oro	3,95 €	Ron Havana Club 7 años	4,95 €
Whisky Cardhu	4,50 €	Ron Clement 10 años	17,50 €
Whisky Macallan Amber	6,00 €	Jagermeister	3,75 €
Whisky Lagavulin	6,00 €	Sambuca	3,75 €
Brandy Carlos I	7,25 €		
Brandy 1866	13,50 €		

# LA CARTA

## COLD DISHES



"Amaya" salad with Navarra asparagus	12,50 €	Joselito iberian pork loin	23,50 €
Salad with artichoke hearts and goat cheese	14,50 €	Selection of iberian cold cuts	19,80 €
Joselito iberian ham	24,50 €	Navarra asparagus	14,95 €
		Foie from "les Landes" with toasts	16,25 €



## HOT DISHES

Fish soup "Amaya"	11,90 €
Stewes red beans from Tolosa	12,50 €
Canneloni with truffle	13,95 €
Clams fisherman style	17,15 €
Galician style octopus	16,50 €

## RICE

Fish and seafood paella	16,90 €
Chicken paella	13,90 €
Vegetables and mushroom paella	12,90 €
"Caldoso"rice with lobster (minimum 2 people)	23,50 € price per person



## FISH

Baked orada (sea-bream)	15,75 €
Small squids with ink sauce	16,00 €
Hake from Cantabric sea with green sauce	16,50 €
"Amaya" style hake	18,50 €
Turbot with Txakoli cream sauce	19,80 €
Lobster and fish grill	85,00 €
Cod "a la llauna"	21,75 €
Txangurro a la Donostiarra	22,80 €
Grilled lobster	24,50 €
Hake "kokotxas" Akelarre style	28,75 €
Aguinaga elvers 100 gr (in season)	99,75 €



## MEATS

Beefsteak with french fries	16,25 €
Oxtail stewed	16,50 €
Milanese kid chops	17,20 €
Beef tenderloin with "Café de Paris" sauce	21,50 €
Roast suxklung pig with apple puree	26,90 €
Ox steak (1 kg)	49,50 €

