

restaurant



★★★★
ASTORIA7

Tomatoe stuffed with marinated tuna,
salad with hazelnut dressing
and Goat cheese

Homemade raviolis filled with tiger
praws and a creamy shellfish sauce

Cod fish served with crab ragout
and fennel sauce

Traditionnal Pork stew in red wine sauce,
ratatouille and homemade mashed
potatoes

Fresh fruits salad with grapefruit and
mint sorbet served
with passion fruit soda

Creamy chocolate mousse with
vainilla and coconut custard

35 €
+ 8% VAT

includes water and a
bottle of wine Rioja
Crianza (Red) or
Rueda (White) or
Navarra (Rose)

STARTERS

Tomatoe stuffed with marinated tuna, salad with hazelnut dressing and Goat cheese

Creamy baby squids risotto with Idiazabal cheese and Aioli (garlic mayonnaise)

Grilled season vegetables with mozzarella cheese and pesto dressing sauce

Homemade raviolis filled with tiger praws and a creamy shellfish sauce

Poached egg served with roasted bacon, Parmesan cheese and bread crumbs

MAIN COURSE

Cod fish served with crab ragout and fennel sauce

Hake with grilled vegetables and citrus sauce

Grilled tuna fish with onions, tomatoes and basil jam

Beef Sirloin with homemade mashed potatoes, garlic and almond sauce

Free range chicken cannelloni with mushrooms and ceps bechamel

Traditionnal Pork stew in red wine sauce, ratatouille and homemade mashed potatoes

DESSERTS

Homemade redberry infusion with Prosecco,

Lemon sorbet and crushed butter biscuits

Creamy chocolate mousse with vainilla and coconut custard

Fresh fruits salad with grapefruit and mint sorbet served with passion fruit soda

Homemade pudding with caramelized apples served with orange and thyme mascarpone

Basque Almond Cake with double cream and redberry jam

25 €
+ 8% VAT

includes water and a
bottle of wine Rioja
Crianza (Red) or
Rueda (White) or
Navarra (Rose)

RED

	glass	bot.	glass	bot.
Alcorta (D.O.C. Rioja, Crianza)	2,10	12	Azpilicueta (D.O.C. Rioja, Crianza)	2,30 13
Alcorta (D.O.C. Rioja Crianza), 37,50cl		6,5	Quinta de Tarsus (D.O. Ribera de	2,50 14
CV de Campo Viejo (D.O.C. Rioja, Crianza)	2,30	13	Duero, Crianza)	
Campillo (D.O.C. Rioja, Crianza)	3,10	18	Señorío de Uñuela (D.O.C. Rioja, Reserva)	3,10 18

WHITE

	glass	bot.	glass	bot.
Alborada (D.O. Rueda)	1,75	10		
Aura (D.O. Rueda, 100% Verdejo)	2,10	12		
Marqués de Valcarlos (D.O. Navarra, Chardonnay)	2,10	12		
Terra D'Ouro (D.O. Rías Baixas, Albariño)	2,10	12		

ROSE

	glass	bot.
Señorío de Irati (D.O. Navarra, Joven)	1,50	9
Gran Feudo Chivite (D.O. Navarra)	1,75	10
Cresta Rosa (D.O. Empordá, Aguja)	1,75	10
Lambrusco		8

LOCAL WINES

	glass	bot.
Txakoli Gaintza (D.O. Getariako Txakolina)	2,10	11,5
Sidra Zapiain		6

CAVAS AND CHAMPAGNE

	glass	bot.
Juve Camps	4	18
Perrier-Jouet		40
Moët & Chandon Brut		40
Juve Camps 37,50 cl		8,90