

## COURSES

### Snacks/Apperitizers/Portions /Regional Preserves

- Tudela bud salad, tuna belly from Santoña, fresh scallions and seasoned olives... 12€  
 Mixed salad (lettuce, tomato, chive, boiled egg, tuna and olives) with goat candies... 10€  
 Arugula, Burrata, Dry Tomato, pine nuts and Tartufata salad... 14,20€  
 Artichoke, lime, parmesan, flakes, abbae olive oil... 11,50€  
 Truffle cardoon cream with shrimp tartare, lime, parmesan, rice and sprouts... 14€  
 Stewed beans with vegetables, pickled partridge and fried chillies... 13,50€  
 Anchovies Sanfilippo (9ud), Abbae Queiles jam, tumaca and cracket bread... 21€  
 Asparagus trade "Cojonudos". From Azagra (Navarre)with pea, egg and vinaigrette from ABBAE de Queiles. (5 units, 400gr) ... 15€  
 Creamy ham&eggs croquette... 15€  
 Fried shrimp, mint and kimchi mayonnaise... 17€  
 Smoked salmon Benfumat (100gr). Pickles, butter and "Feo" wheat bread... 16€  
 Grilled scallops with garlic, parsley and lemon refried over kombu seaweed... 16€  
 Iberian ham "Joselito" cut by knife, regañas bread and tumaca (80gr) ... 32€  
 "Joselito" Iberian loin with gourmet bread and tumaca (70gr) ... 18€  
 Idiazábal regional cheese made with raw sheep's milk ... 14€  
 Duck foie gras in terrine and artisan figs, nuts and brandy jam, raspberries and blueberries accompanied with regañas bread ... 18€

### Main

- Grilled beef sirloin steaks with a refried garlic from Falces and french fries and little arugula salad... 22€  
 Frosty and glazed veal, truffle potato foam and peppermint and rosemary oil... 17€  
 Ajoarriero (cod and vegetable stew) with poached egg and beet sprouts... 17€  
 Cod cocochas in typical style pilpil with chive... 17€  
 Homemade burger and artisan bread (lettuce, tomato, cheese, ketchup, mayonnaise)... 15€  
 Mixed Sandwich (cooked ham, Chéddar and fried egg) + homemade chips... 12€

### Deserts

- Alfaro Russian mini cake, made in this village, over English lime cream and chocolate icecrean and crispy... 7€  
 Caramelized Catalan cream mousse, over a bed of basil and lemon... 7€  
 Ultzama (Navarra valley) burned sheep's milk curd with honey and nuts... 7€  
 Creamy cheese and jam pie with blueberries and fresh raspberries and crispy... 8€  
 Liquid chocolate fritters, apricot ice cream, chocolate and coconut crunch... 7€  
 Natural fruit salad with orange juice... 7€